

BREAKFAST / Until 12 noon

Full English Breakfast ^{GF} **11.50**
Local British pork sausage, bacon, hash brown, fried egg, tomato, beans, mushrooms and toast
/ *Add black pudding* +1.50

Vegetarian Breakfast ^{V GF} **11.50**
Two scrambled eggs, halloumi, vegetarian sausages, hash brown, beans, tomato, mushrooms and toast
/ *Make it vegan* ^{VE}
Swap the scrambled eggs and halloumi for avocado and steamed spinach

Smashed Avocado ^{GF} **10.50**
On toasted sourdough, two poached eggs, crumbled feta, tomato salsa, toasted pumpkin and sunflower seeds

Sausage or Bacon with a Fried Egg **6.50**
In a warm ciabatta
/ *Vegetarian sausage available*

Toasted Muffin with a Rarebit Crust **5.50**
/ *Add a side from the section below from +1*

Pancakes with Strawberries **7.50**
Served with chocolate sauce and mascarpone

Pancakes with Bacon **8.50**
Served with maple syrup

Porridge **5.50**
With honey or maple syrup

Greek Yoghurt **5.50**
With homemade granola and fruit compote

Sliced Toast & Preserves ^{GF} **4.25**

Toasted Sourdough & Preserves **4.25**

Pain au Chocolat **4**

Warm Croissants & Preserves **4.50**

Toasted Teacake & Preserves **4.50**

^V Vegetarian

^{VE} Vegan

^{GF} Gluten Free

^{GF} Gluten Free Option Available

EGGS / Until 12 noon

Eggs on Toast ^{V GF} **6**
Choose from scrambled, poached or fried

Eggs Benedict ^{GF} **10.25**
Toasted muffin, poached eggs, bacon and hollandaise

Eggs Florentine ^{V GF} **9.75**
Toasted muffin, poached eggs, seasoned fresh spinach and hollandaise
/ *Add bacon or smoked salmon* +3

Eggs Royale ^{GF} **10.50**
Toasted muffin, poached eggs, smoked salmon and hollandaise

Colombian Eggs ^{V GF} **10**
Scrambled eggs on toasted sourdough with tomato salsa and guacamole
/ *Add bacon or smoked salmon* +3

Scrambled Eggs & Mushrooms **6.50**
In a warm ciabatta

Omelettes with Toast ^{GF} **10**
/ Bacon and mushroom ^{GF}
/ Ham and sun-dried tomato ^{GF}
/ Smoked salmon and spinach ^{GF}
/ Cheddar cheese with onion chutney ^{V GF}

BREAKFAST SIDES / Until 12 noon

Bacon (2) **3**

Sausages (2) **3**

Egg **2**

Black Pudding **2**

Baked Beans **1.50**

Tomato **1.50**

Mushrooms **1.50**

Hash Browns **2**

Half an Avocado **2.50**

Halloumi **2.50**

SANDWICHES & SOUP / 12-6pm

Served with a salad garnish and root veg crisps
/ *Add a small cup of soup* +3
/ *Add a pot of rustic chips* +2.50

Club Sandwich ^{GF} **11.50**
Chicken, bacon, egg mayonnaise, cheese and tomato on toasted white bread

Vegetarian Club Sandwich ^{V VE GF} **11**
Smashed avocado, roasted beetroot, vegan cheese, tomato and red peppers served on toasted brown bloomer

Grilled Steak ^{GF} **11**
Served in a toasted ciabatta with caramelised white onions, wholegrain mustard mayonnaise and rocket

Meatball Sub ^{GF} **10.50**
Served on a toasted deli roll with homemade beef meatballs, in a rich tomato sauce, melted mozzarella and crispy basil

Fish Finger Butty **10**
Panko breaded fish goujons on a toasted ciabatta with tartare sauce

Warm Feta Wrap ^V **10**
Feta, roasted Mediterranean vegetables, quinoa, spinach and a tahini dressing stuffed into a tortilla wrap

Soup Of The Day ^{V GF} **7.50**
Served with a homemade bread roll

Omelettes ^{GF} **10**
/ Bacon and mushroom ^{GF}
/ Ham and sun-dried tomato ^{GF}
/ Smoked salmon and spinach ^{GF}
/ Cheddar cheese with onion chutney ^{V GF}

SIDES & SNACKS / 12 - 9pm

Chicken Wings **5.25**
Buffalo sauce, spring onions

Confit Chorizo **5**
Red wine and honey reduction

Half a Pork Pie **3.50**

Homemade Scotch Egg **4**
Brown sauce

Trio of Olives **4.25**

LIGHT BITES / 12-9pm

Order individually as a light bite or starter

Chargrilled Chicken Thighs **7.75**
Sticky honey and lemon

Chicken Liver Parfait ^{GF} **7.75**
Caramelised white onions, toasted sourdough

Beef Meatballs ^{GF} **7.75**
Rich tomato sauce, mozzarella, basil

Cured Meats ^{GF} **8.50**
Baked ciabatta, olive oil and balsamic

Garlic Chilli Prawns ^{GF} **8**
Grilled garlic sourdough, fresh chillies

Beetroot Falafel ^{V GF} **7.50**
Mint yoghurt

Mac & Cheese ^V **7.50**
Goats cheese, wild mushroom and truffle

Chargrilled Rump Steak ^{GF} **8.50**
Crispy chilli oil, mustard mayonnaise

Crispy Halloumi Fries ^V **8**
Sweet chilli sauce

Fried Calamari **8**
Grilled lemon, tartare sauce

MAINS / 12-9pm

Fish & Chips **16.50**
Battered haddock, triple cooked chips, mushy peas and homemade tartare sauce

Chicken Burger **16**
Hot honey buttermilk chicken breast served in a homemade milk bun, crisp lettuce, tomato, cheddar cheese, burger sauce. Served with coleslaw and rustic chips
/ *Add bacon* +1.50

House Burger ^{GF} **17**
Two 3oz beef patties chargrilled topped with caramelised white onions, smoked cheese in a homemade milk bun, burger sauce, crisp lettuce, tomato. Served with coleslaw and rustic chips
/ *Add bacon* +1.50

Halloumi Burger ^{GF V} **15**
Crispy Halloumi, flat cap mushroom served in a homemade milk bun with smashed avocado, crisp lettuce, tomato. Served with coleslaw and rustic chips

Pan Fried Salmon ^{GF} **16**
Sauteed new potatoes, tenderstem broccoli and green bean medley, lemon and caper beurre blanc

Beef Lasagne **15**
Traditional bolognese layered with a creamy béchamel and lasagne sheets, served with garlic bread, rocket and parmesan salad

SHARERS / 12-9pm

Ploughman's **to share 22 / for one 12**
Pork pie, homemade sausage roll, honey roast ham, home baked bread, scotch egg, Stilton, cheddar, celery, apple, chutney, piccalilli and pickled onions

Antipasti ^{GF} **to share 21 / for one 11.50**
Three cured meats, olives, Manchego cheese, roasted vegetables, baked ciabatta, olive oil and balsamic

Tapas **21**
Chargrilled chicken thighs, fried calamari, mini veg chilli, halloumi fries, chicken liver parfait and a baked ciabatta

8oz Sirloin Steak ^{GF} **23**
Cooked to your liking and served with a baked tomato, field mushroom and triple cooked chips
/ *Add peppercorn sauce* +2

Veggie Chilli ^{V GF} **14**
Veggie chilli on a bed of corn chips topped with cheese, crème fraîche and guacamole
/ *Make it vegan* ^{VE}
Swap the cheese and crème fraîche for salsa and vegan cheese

Katsu Chicken **14**
Panko breaded chicken breast, rich katsu curry sauce, steamed coconut and ginger rice

Cajun King Prawn & Chorizo Pasta **14.50**
King prawns, chorizo and linguine tossed in a lightly spiced Cajun tomato cream topped with parmesan and pea shoots

Gilt Bowl ^{VE V GF} **13.50**
Quinoa salad, roasted red peppers, beetroot falafel, houmous, pickled onions, Avocado, pico de gallo salsa and rocket
/ *Add a poached egg* +2
/ *Add crispy halloumi* +2.50
/ *Add roasted chicken* +3

Caesar Salad ^{GF} **14**
Chargrilled chicken and bacon, with croutons and crispy lettuce tossed in our Caesar dressing sprinkled with parmesan
/ *Add a poached egg* +2
/ *Add half an avocado* +2.50
/ *Add crispy halloumi* +2.50

Fish Platter **20.50**
Garlic chilli prawns, fried calamari, fish goujons, breaded whitebait and smoked salmon and a baked ciabatta

Whole Baked Camembert ^V **18.50**
Spiked with rosemary and garlic served with caramelised white onions, tomato salsa and a selection of baked breads

CAFÉ SPECIALS / 12-6pm

Coffee & Cake 8
A slice of homemade cake with English breakfast tea or Americano coffee

Cream Tea 8
English breakfast tea or Americano coffee served with a homemade fruit scone with clotted cream and strawberry jam

Savoury Cream Tea 8
English breakfast tea or Americano coffee served with a homemade cheese scone with cream cheese and a red onion marmalade

Sandwich & Scone 11.50
Your choice of sandwich:
/ Smoked salmon and horseradish cream cheese on brown bloomer
/ Ham and English mustard on white bloomer
/ Cheese and red onion marmalade on brown bloomer
/ Coronation chicken on white bloomer

Served with a homemade fruit scone with clotted cream and strawberry jam or a homemade cheese scone served with cream cheese and red onion marmalade. Includes an English breakfast tea or Americano coffee

Please ask your server for this week's selection of sweet treats

DESSERTS

White Chocolate Sponge 6.50
Fresh raspberries, vanilla ice cream, custard

Rocky Road Sundae 6.50
Biscuits, marshmallows, chocolate and vanilla ice cream, chocolate sauce, whipped cream

Affogato Sundae 8.50
Vanilla bean ice cream, Amaretti biscuits, a double espresso and Disaronno

Caramel Latte Crème Brûlée 6.50
Homemade raisin shortbread

Cheese Selection for one 8 / for two 12.50
Mature cheddar, creamy Stilton and Brie, served with apple, celery, red onion marmalade and crackers

WEEKLY OFFERS

TWO FOR TUESDAY

Every Tuesday 12pm - 9pm

Any two main meals and a bottle of house wine for only £40

*£2.50 supplement on steak.

WEEKEND COCKTAILS

Sunday - Thursday 3pm - Close

Enjoy two cocktails for only £14

The offer applies to two of the same cocktail. Please have a look at our drinks menu to see the available choices.

SUNDAY ROASTS

All Day Sundays

Enjoy our tailored Sunday menu featuring our fantastic Sunday roasts and some of your favourite dishes from our main menu.

Bookings advised.

giltcafe.bar/west-bridgford

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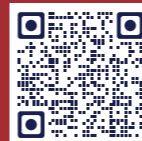


PRIVATE HIRE

OUR BOUTIQUE STYLE UPSTAIRS LOUNGE IS AVAILABLE TO HIRE FOR SPECIAL OCCASIONS.

Whether it's a birthday party, anniversary, or work event, our experienced team will ensure that everything goes smoothly on the day. We can accommodate 50+ guests and have a wide range of food and drinks packages available.

Please speak to a member of our team for details.



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KITCHEN