

LUNCH / 12 - 6pm

Served with salad garnish & root vegetable crisps  
/ Add a small pot of chunky chips +2.50  
/ Add a small pot of rustic fries +2.50  
/ Add a small cup of soup +2.50

Club Sandwich GF 11  
Chicken, bacon, egg mayonnaise, lettuce,  
cheese and tomato on toasted white bread

Beef Dip Sandwich GF+ 10.50  
Tender slices of beef in a toasted ciabatta,  
melted cheddar cheese, beef stock gravy

Fish Finger Butty 10  
Panko breaded fish goujons in a toasted ciabatta,  
tartare sauce

Smoked Salmon Bagel 10  
Scottish smoked salmon, dill, caper & lemon  
cream cheese, spinach served in a toasted bagel

Vegetarian Club Sandwich VE GF+ 11  
Smashed avocado, beetroot, tomato, lettuce,  
roasted red peppers, vegan cheese on toasted  
brown bloomer

Soup of the Day V GF+ 6.50  
Warm ciabatta

Omelettes GF 9.50  
Choose from:  
/ Bacon and mushroom  
/ Ham and sundried tomato  
/ Cheddar cheese and onion chutney V  
/ Salmon and spinach

GRAZE / Available until 6pm

Toast & Preserves V GF+ 3.75

Toasted Sourdough & Preserves V 4

Croissants & Preserves V 4.50

Toasted Teacake & Preserves V 4.50

CAFÉ SPECIALS / 12 - 6pm

Cream Tea V 6.50  
Homemade fruit scone with clotted cream and  
strawberry jam. With your choice of hot drink

Sandwich & Scone 9  
/ Ham & English mustard on white bloomer  
/ Smoked salmon and horseradish cream  
on brown bloomer  
/ Cheese and onion chutney on  
white bloomer V

Homemade fruit scone with clotted cream and  
strawberry jam. With your choice of hot drink

Coffee & Cake 6.50  
A slice of homemade cake. With your choice  
of hot drink

Slice of Cake 4

Sweet Treats 3

SIDES & SNACKS / 12 - 9pm

Skin-on Chunky Chips VE GF 4.50

Rustic Fries VE GF 4.50

Mixed Olives VE GF 4.50

Garlic Bread V 4.25  
/ Add cheese +1

Warm Pitta Bread V 5  
Hummus, tzatziki and guacamole

Bread & Oils VE GF+ 4.25  
Baked ciabatta, olive oil and balsamic vinegar

Side Salad VE GF 4

MAINS / 12 - 9pm

Fish & Chips 17  
Beer battered haddock, skin-on chips,  
mushy peas and tartare sauce

House Burger GF+ 16.50  
Caramelised onions, bacon, cheddar cheese,  
tomato, crisp lettuce in a brioche bun with  
Gilt burger sauce. Served with coleslaw and  
rustic fries

Gilt Fried Chicken Burger 16  
Fried buttermilk chicken, bacon, cheddar cheese,  
tomato, crisp lettuce in a brioche bun with BBQ  
sauce. Served with coleslaw and rustic fries

Grilled Halloumi Burger V GF 16  
Grilled halloumi, field mushroom, smashed  
avocado, tomato, crisp lettuce in a brioche bun  
with aioli. Served with coleslaw and rustic fries

Steak Frites GF 17  
Rump steak cooked to your liking, served with  
rustic fries, rocket salad, peppercorn sauce

Chicken Parmigiana 16  
Breaded chicken cutlet with rich tomato sauce,  
oven-baked with cheese, skin-on chips, rocket  
and Parmesan salad

Aubergine Parmigiana V GF 16  
Grilled aubergine with a rich tomato sauce  
oven-baked with cheese, skin-on chips, rocket  
and Parmesan salad

V Vegetarian  
GF+ Gluten Free  
VE Vegan

Please let our staff know of any other allergies or dietary requirements

Pan Fried Sea Bass GF 17  
Sautéed new potatoes, ratatouille,  
homemade basil pesto

Classic Beef Meatballs 15  
Homemade beef meatballs, spaghetti tossed in  
an arrabbiata sauce, topped with Parmesan,  
fresh basil and served with garlic bread

Caesar Salad GF+ 14.50  
Chargrilled chicken and bacon with croutons  
and crisp lettuce tossed in our Caesar dressing  
sprinkled with Parmesan

Tarka Dhal VE GF 16  
Slow cooked lentils and chickpeas, with garlic  
and spices, served with steamed rice,  
homemade garlic flatbread, fresh coriander

Gilt Bowl VE GF 14  
Sticky rice, served with sliced avocado,  
cucumber, roasted beetroot, spring onions,  
sesame seeds, shredded carrot, sriracha  
mayonnaise, ginger soy sauce

Add Ons  
Garlic and herb steak GF 4.50  
Halloumi V GF 3  
Herb chicken GF 4  
Sliced avocado VE GF 2.50  
Smoked salmon GF 3.50

GF+ Gluten Free  
GF+ Gluten Free Option Available

TAPAS / 12 - 9pm

Quesadilla V 8.75  
Roasted Mediterranean vegetables,  
guacamole, pico de gallo

Jamón Croquettes 9  
Chilli jam

Crispy Calamari 8.50  
Aioli, lemon rock salt

Beef Meatballs GF 8  
Arrabbiata sauce, cheese, basil

Pan Fried Paneer V GF 9  
Raita

Halloumi Fries V GF 8.50  
Sweet chilli, spring onions

CHOOSE ANY THREE DISHES FOR ONLY £20

Pollock & Spring Onion Fishcakes 8.50  
Lemon & garlic mayonnaise

Confit Chorizo GF 8  
Red wine and honey reduction

Padrón Peppers VE GF 8  
Olive oil, rock salt

Korean Chicken 9  
Gochujang sauce, spring onions

Patatas Bravas V GF 8.25  
Chipotle sauce, aioli

Gambas Pil Pil GF 9  
Olive oil, garlic, chilli prawns

HOMEMADE GARLIC FLATBREADS / 12 - 9pm

Korean Chicken 10  
Fried chicken thighs, Asian slaw, Gochujang  
sauce, roasted red peppers

Halloumi V 10  
Crispy halloumi, tzatziki, rocket, sweet chilli

Caprese V 10  
Fresh heritage tomatoes, buffalo mozzarella,  
homemade basil pesto

Crispy Tikka Paneer V 10  
Cucumber, onion and tomato salad, raita

Chicken Tikka 10  
Tikka chicken, cucumber, onion and tomato  
salad, raita

Chilli Garlic Prawns 10  
Rich tomato sauce, chilli flakes, prawns,  
aioli, rocket

DESSERTS / 12 - 9pm

Trillionaire Tart VE GF 8  
Mango sorbet

Strawberry & Raspberry  
Eton Mess V GF 7  
Chantilly cream, meringue, fresh strawberries,  
fresh raspberries, fruit coulis

Vanilla Baked Cheesecake V 7  
Berry compote

Chocolate Brownie V 6.75  
Chocolate sauce, clotted cream ice cream

Trio of Ice Cream or Sorbet V 4.50

BREAKFAST / Until 12 noon

Full English Breakfast GF 11.50  
Local British pork sausage, bacon, hash brown, fried egg, beans, tomato, mushroom, toast

Vegetarian Breakfast V GF 10.95  
Two scrambled eggs, halloumi, vegetarian sausages, hash brown, beans, tomato, mushroom, toast  
/ Make it vegan VE  
Swap the scrambled eggs and halloumi for avocado and steamed spinach

American Breakfast 11.50  
Pancakes, bacon, scrambled eggs, fried potatoes, syrup

Breakfast Ciabatta GF 5.95  
Choose from sausage, bacon or vegan sausage in a warm ciabatta

Toasted Muffin with a Rarebit Crust V 4.75  
/ Add a side from below

Breakfast Bagels 6.50  
/ Smoked salmon, caper and lemon cream cheese, fresh dill  
/ Sausage, bacon, fried egg, cheese

Pancakes with Strawberries V 7  
Served with syrup

Pancakes with Bacon 8  
Served with syrup

Homemade Granola V 5  
Greek yoghurt, berry compote

BREAKFAST ADD ONS

Sausage GF 2.50  
Bacon GF 2.50  
Smoked Salmon GF 3.50  
Black Pudding 2.50  
Hash Brown VE GF 2.50

Egg V GF 2  
Vegan Sausage VE GF 2.50  
Sliced Avocado VE GF 2.50  
Field Mushroom VE GF 2

Slow Roasted Tomato VE GF 2  
Halloumi V GF 3  
Toast VE GF 2  
Beans VE GF 2

EGGS / Until 12 noon

Eggs on Toast V GF 5.50  
Scrambled, poached or fried

Scrambled Eggs & Mushrooms V GF 6.50  
In a warm ciabatta

Benedict GF 9.75  
Toasted muffin, poached eggs, bacon, homemade hollandaise

Royale GF 10.95  
Toasted muffin, poached eggs, smoked salmon, homemade hollandaise

Florentine V GF 9.25  
Toasted muffin, poached eggs, spinach, homemade hollandaise

Omelettes GF 9.50  
Served with a choice of white, brown or sourdough toast

Choose from:  
/ Bacon and mushroom  
/ Ham and sundried tomato  
/ Cheddar cheese and onion chutney V  
/ Salmon and spinach



PRIVATE HIRE

Our boutique style upstairs lounge is available to hire for special occasions.

Whether it is a birthday party, anniversary, work event or wedding, our experienced team will ensure everything goes smoothly on the day. We have a wide range of food and drinks packages available.

SUNDAY ROASTS

Available from noon

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



• Since 2009 •

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Gilt  
CAFÉ BAR

KITCHEN