

BREAKFAST / Until 12 noon

- Full English Breakfast

Local British pork sausage, bacon, hash brown, fried egg, beans, tomato, mushroom, toast

12.50
- Vegetarian Breakfast

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

12
- Smashed Avocado

On toasted sourdough, two poached eggs, crumbled feta, tomato salsa, toasted pumpkin and sunflower seeds

10.75
- Breakfast Ciabatta

Choose from sausage, bacon with a fried egg
/ Vegetarian sausage available

6.50
- Toasted Muffin with a Rarebit Crust

/ Add a side from below

5.50
- Pancakes with Banana

Caramel sauce, mascarpone

7.50
- Pancakes with Bacon

Served with maple syrup

8.50
- Porridge

With honey or maple syrup

5.50
- Greek Yoghurt

With homemade granola and fruit compote

5.50

BREAKFAST SIDES

- Sausage

2.50

Bacon

2.50

Black Pudding

2.50

Hash Browns (2)

2.50

Egg

2

EGGS / Until 12 noon

Eggs on Toast

Scrambled, poached or fried

6

Scrambled Eggs & Mushrooms

In a warm ciabatta

6.50

Eggs Benedict

Toasted muffin, poached eggs, bacon, homemade hollandaise

10.25

Eggs Royale

Toasted muffin, poached eggs, smoked salmon, homemade hollandaise

10.50

Eggs Florentine

Toasted muffin, poached eggs, spinach, homemade hollandaise

9.75

Colombian Eggs

Scrambled eggs on toasted sourdough with tomato salsa and guacamole

10

Omelettes with Toast

Choose from:
/ Bacon and mushroom
/ Ham and sun-dried tomato
/ Smoked salmon and spinach
/ Cheddar cheese with onion chutney

10

Baked Beans

1.50

Mushrooms

2

Half an Avocado

2.50

Tomato

1.50

Halloumi

2.50

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.

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

Gilt
CAFÉ BAR

KITCHEN

• Since 2009 •

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SANDWICHES / 12 - 5pm

Served with salad garnish & root veg crisps / Add a small pot of rustic chips +2.50 / Add a small cup of soup +3	
Club Sandwich ^{GF}	11.50
Chicken, bacon, egg mayonnaise, cheese and tomato on toasted white bread	
Vegan Club Sandwich ^{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 bacon jam, rocket, confit garlic aioli, cheddar cheese	
Crispy Halloumi Sub ^V ^{GF}	10.50
Served on a toasted deli roll with crispy halloumi, roasted red peppers, tomato, crisp lettuce, sweet chilli sauce	
Fish Finger Butty	10
Panko breaded fish goujons on a toasted ciabatta with tartare sauce	
Warm Chicken Wrap	10
Grilled chicken, chilli jam, spinach, roasted Mediterranean vegetables, mozzarella cheese, garlic chilli mayo	
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}	
GRAZE / Until 5pm	
Sliced Toast & Preserves ^V ^{GF}	4.25
Toasted Sourdough & Preserves ^V	4.50
Pain au Chocolat ^V	4
Croissants & Preserves ^V	4.50
Toasted Teacake & Preserves ^V	4.50

CAFÉ SPECIALS / 12 - 5pm

Coffee & Cake	8
A slice of homemade cake. With your choice of hot drink	
Cream Tea ^V	7.50
Homemade fruit scone with clotted cream and strawberry jam. With your choice of hot drink	
Savoury Cream Tea ^V	7.50
Homemade cheese scone with cream cheese and a red onion marmalade. With your choice of hot drink	
Sandwich & Scone	10.50
/ Smoked salmon and horseradish cream cheese on brown bloomer	
/ Ham and English mustard on white bloomer	
/ Cheese and red onion marmalade on brown bloomer ^V	
/ Coronation chicken on white bloomer	
/ Roast beef and horseradish on white bloomer	
Homemade fruit scone with clotted cream and strawberry jam. With your choice of hot drink	

LIGHT BITES / 12 - 9pm

Order individually as a light bite or starter	
Crispy Chicken Bites	8
Chicken Thighs, sweet and smoky sauce	
Chicken Liver Parfait ^{GF}	7.75
Red onion marmalade, toasted sourdough	
Sticky Cauliflower ^{VE}	7.75
Korean BBQ sauce, spring onions	
Cured Meats ^{GF}	8.50
Baked ciabatta, olive oil and balsamic	
Cajun Tempura Prawns	8
Sweet chilli and lime sauce	
Grilled Rump Steak ^{GF}	8.50
Bacon jam, confit garlic aioli	
Halloumi Fries ^V	8
Sweet chilli sauce	
Crispy Calamari	8
Confit garlic aioli, grilled lemon	
Beetroot Arancini ^{VE}	7.75
Beetroot puree, truffle oil	

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
Crispy Chicken bites, mini veg chilli, crispy calamari, halloumi fries, chicken liver parfait and a baked ciabatta	

SIDES & SNACKS / 12 - 9pm

Chicken Wings	5.25
Korean sauce, chives	
Half a Pork Pie	3.50
Homemade Scotch Egg	4
Brown sauce	
Trio of Olives ^{VE} ^{GF}	4.25
Brie Bites ^V	5
Tomato salsa	
Rustic Chips ^V	4.50
Chilli and garlic mayonnaise	
Truffle & Parmesan Fries ^V	5.50
Warm Pitta Bread ^V	5
Hummus, guacamole and tomato salsa	

Fish Platter	20.50
Cajun tempura prawns, crispy calamari, fish goujons, breaded whitebait, smoked salmon and a baked ciabatta	
Whole Baked Camembert ^V	18.50
Spiked with rosemary and garlic served with red onion marmalade, tomato salsa and a selection of baked breads	

MAINS / 12 - 9pm

Fish & Chips	17
Battered haddock, triple cooked chips, mushy peas and homemade tartare sauce	
Roasted Chicken Breast ^{GF}	16
Confit garlic mash potato, tenderstem broccoli topped with a creamy Tuscan sauce, sundried tomatoes, spinach, parmesan	
Steak & Ale Pie	16
Braised chunks of beef, onions, carrots and ale cooked in a shortcrust pasty case. Served with chunky chips or mash, seasonal vegetables and gravy	
Halloumi Burger ^V ^{GF}	15
Crispy halloumi, flat cap mushroom served in a brioche bun with smashed avocado, chilli jam, crisp lettuce, tomato. Served with coleslaw and rustic chips	
House Burger ^{GF}	17
Two 3oz beef patties chargrilled topped with bacon jam, cheddar cheese in a brioche bun, burger sauce, crisp lettuce, tomato, grilled onions. Served with coleslaw and rustic chips	
Steak Frites ^{GF}	17
Rump steak, cooked pink or well done served with rustic fries, rocket salad, peppercorn sauce	
Pan Fried Seabass ^{GF}	17
Prawn, sun dried tomato and pea risotto, parmesan, olive oil	

DESSERTS / 12 - 9pm

Biscoff Cheesecake ^V	7
Biscoff sauce, vanilla ice cream	
Affogato Sundae ^V	8
Berry compote	
Sticky Toffee Pudding ^V	7
Sticky toffee sauce, vanilla ice cream	

Chicken Burger ^{GF}	16
Chargrilled chicken breast served in a brioche bun, crisp lettuce, tomato, cheddar cheese, burger sauce. Served with coleslaw and rustic chips	
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	
Gilt Bowl ^{VE} ^{GF}	14
Spiced rice, paprika roasted sweet potato, black beans, charred corn, Pico de Gallo, avocado, crispy homemade tortilla, chipotle mayonnaise, rocket	
Caesar Salad ^{GF}	14.50
Chargrilled chicken and bacon, with croutons and crisp lettuce tossed in our Caesar dressing sprinkled with parmesan	

MAINS ADD ONS

Halloumi ^V ^{GF}	2.50
Poached Egg ^V ^{GF}	2
Grilled Chicken ^{GF}	3
Sliced Avocado ^{VE} ^{GF}	2.50
Bacon ^{GF}	2.50

Dark Chocolate Mousse ^{GF}	7
Raspberry compote, chocolate sauce, raspberry sorbet	
Cheese Selection	for one 8 / for two 12.50
Mature cheddar, creamy Stilton and Brie, served with apple, celery, red onion marmalade and crackers	