

LUNCH / 12 - 6pm

Served with salad garnish and root vegetable crisps

/ Add a small pot of triple-cooked 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 bloomer

Croque Monsieur GF 10.50

Classic French baked sandwich, smoked ham, creamy béchamel, gruyère cheese, mustard

/ Add fried egg to make Croque Madame +2

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

Vegan 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 tomato

/ Cheddar cheese and onion chutney V

/ Salmon and spinach

V Vegetarian

GF Vegan

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

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

/ Cheddar 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

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

GF Gluten Free

GF Gluten Free Option Available

MAINS / 12 - 9pm

Fish & Chips 17

Beer battered haddock, triple-cooked chips, minted pea puree, tartare sauce

House Burger GF 17

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

Katsu Chicken Burger 16.50

Breaded chicken breast, katsu curry mayonnaise, kimchi, tomato, crisp lettuce served in a brioche bun. 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

Pan-fried Salmon GF 17

Baked potato terrine, cavolo nero, king prawns, caper and lemon butter sauce

PIES / 12 - 9pm

Chicken, Smoked Ham & Leek Pie 16.50

Confit carrots, buttered mashed potato, mixed greens, chicken stock gravy

Butternut Squash, Pumpkin & Butter Bean Pie VE 15

Confit carrots, olive oil mashed potato, mixed greens, vegetable velouté

Sticky Barbecue Glazed Pork Ribs GF 15

Pork ribs cooked in a homemade BBQ sauce, corn on the cob, coleslaw, rustic fries

Pork & Fennel Rigatoni 14.50

Braised pork and fennel cooked in a classic ragù bianco, rigatoni pasta, Parmesan, garlic bread

Aubergine Parmigiana V GF 16

Grilled aubergine with a rich tomato sauce oven-baked with cheese, served with triple-cooked chips, rocket and Parmesan salad

Gilt Bowl VE GF 14

Sticky rice, sliced avocado, cucumber, roasted beetroot, spring onions, sesame seeds, homemade kimchi, sriracha mayonnaise, ginger soy sauce

/ Add Ons

Garlic prawns GF 4.50

Halloumi V GF 3

Herb chicken GF 4

Sliced avocado VE GF 2.50

Smoked salmon GF 3.50

Fish Pie GF 16.50

Smoked haddock, salmon and king prawns cooked in a white wine cream sauce, topped with dill and lemon crushed potatoes, mixed greens medley

Steak, Mushroom & Red Wine Pie 17

Confit carrots, buttered mashed potato, mixed greens, beef stock gravy

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

Pork Ribs GF 8

Homemade BBQ sauce

Gilt Homemade Hash Browns VE GF 7.75

Curry ketchup

Halloumi Fries V GF 8.50

Sweet chilli, spring onions

SIDES & SNACKS / 12 - 9pm

Triple-cooked 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

DESSERTS / 12 - 9pm

Trillionaire Tart VE GF 8

Vegan vanilla ice cream

Apple & Blackberry Crumble V 7

Vanilla ice cream, crème anglaise

Trio of Ice Cream or Sorbet V GF 4.50

CHOOSE ANY THREE DISHES FOR ONLY £20

Smoked Haddock & Gruyère Fishcakes 8.50

Lemon and garlic mayonnaise

Pork Belly Bites GF 8

Sticky honey and mustard sauce

Padrón Peppers VE GF 8

Olive oil, rock salt

Katsu Chicken 9

Katsu mayonnaise, kimchi

Patatas Bravas V GF 8.25

Chipotle sauce, aioli

Gambas Pil Pil GF 9

Olive oil, garlic, grilled ciabatta

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

Sticky Toffee Pudding V 7

Toffee sauce, clotted cream

Chocolate Brownie V 6.75

Chocolate sauce, chocolate ice cream

BREAKFAST / Until 12 noon

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

Vegetarian Breakfast 11.50
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

Smashed Avocado 10.50
On toasted sourdough, two poached eggs, crumbled feta, tomato salsa, toasted pumpkin and sunflower seeds

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

Toasted Muffin with a Rarebit Crust 4.75

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

Pancakes with Strawberries 7
Served with maple syrup

Pancakes with Bacon 8
Served with maple syrup

Porridge 5
With honey or maple syrup

BREAKFAST ADD ONS

Sausage	2.50	Halloumi	3	Slow Roasted Tomato	2
Bacon	2.50	Vegan Sausage	2.50	Field Mushroom	2
Smoked Salmon	3.50	Sliced Avocado	2.50	Toast	2
Black Pudding	2.50	Egg	2	Beans	2
Hash Browns	2.50				

EGGS / Until 12 noon

Eggs on Toast 5.50
Scrambled, poached or fried

Scrambled Eggs & Mushrooms 6.50
In a warm ciabatta

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

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

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

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

Choose from:
/ Bacon and mushroom
/ Ham and tomato
/ Cheddar cheese and onion chutney
/ 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