

Breakfast / Until 12 noon

Full English Breakfast ^{GF} Local British pork sausage, bacon, hash brown, fried egg, tomato, beans, mushrooms and toast / <i>Add black pudding +1.50</i>	9.50	Pancakes With toasted hazelnuts, chocolate sauce and mascarpone With crispy cured bacon and maple syrup	7 8
Vegetarian Breakfast ^{V GF} Two scrambled eggs, halloumi, vegetarian sausages, hash brown, beans, tomato, mushrooms and toast / <i>Make it vegan</i> ^{VE} <i>Swap the scrambled eggs and halloumi for avocado and steamed spinach</i>	9.50	Porridge With honey or maple syrup	5
Smashed Avocado ^{GF} On toasted sourdough, two poached eggs, crumbled feta, tomato salsa, toasted pumpkin and sunflower seeds	9	Greek Yoghurt With homemade granola and fruit compote	5
Sausage or Bacon with a Fried Egg In a warm ciabatta / <i>Vegetarian sausage available</i>	6	Sliced Toast and Preserves ^{GF}	3.75
Toasted Muffin with a Rarebit Crust / <i>Add a side from the section below +1</i>	5	Toasted Sourdough and Preserves	3.75

Eggs / Until 12 noon

Eggs on Toast ^{V GF} Choose from scrambled, poached or fried	5	Colombian Eggs ^{V GF} Scrambled eggs on toasted sourdough with tomato salsa and guacamole / <i>Add bacon or smoked salmon +3</i>	9
Eggs Benedict ^{GF} Toasted muffin, poached eggs, bacon and hollandaise	9	Scrambled Eggs and Mushrooms In a warm ciabatta	6
Eggs Florentine ^{V GF} Toasted muffin, poached eggs, seasoned fresh spinach and hollandaise / <i>Add bacon or smoked salmon +3</i>	8.50	Omelettes with Toast ^{GF} <i>Choose from:</i> / Bacon and mushroom ^{GF} / Ham and sun-dried tomato ^{GF} / Smoked salmon and spinach ^{GF} / Cheddar cheese with onion chutney ^{V GF}	9
Eggs Royale ^{GF} Toasted muffin, poached eggs, smoked salmon and hollandaise	9.25		

Breakfast Sides / Until 12 noon

Bacon (2)	3	Tomato	1
Sausages (2)	3	Mushrooms	1
Egg	1.50	Hash browns	2
Black pudding	1.50	Half an avocado	2.50
Baked beans	1	Halloumi	2.50

Sandwiches & Soup / 12–6pm

Served with a salad garnish and root vegetable crisps

/ *Add a small cup of soup +2*

/ *Add a pot of rustic chips +2*

Club Sandwich ^{GF} Chicken, bacon, egg mayonnaise, cheese and tomato on toasted white bread	9.50	Warm Pitta Bread Hummus, guacamole and tomato salsa	4.50
Vegetarian Club Sandwich ^{V VE GF} Hummus, tomato, vegan cheese, roasted red peppers and cucumber on toasted white bloomer	9.50	<i>/ Choose any 3 light bite dishes below for 18</i>	
Cajun Steak Sandwich ^{GF} Served in a toasted ciabatta with garlic mayonnaise, fresh chillies and watercress	9.50	Crispy Panko King Prawns Tomato and chilli jam	7
Panko King Prawn ^{GF} Served in a soft deli roll, katsu mayonnaise, sesame slaw	9	Chicken Liver Pate ^{GF} Red onion marmalade, toasted sourdough	6.50
Cod Fish Finger Butty Panko breaded cod goujons on a toasted ciabatta with tartare sauce	9	Classic Calamari Lemon and garlic mayonnaise	7
Soup Of The Day ^{V GF} Served with a homemade bread roll	6	Mini Whipped Camembert ^{V GF} Celery, onion marmalade, toasted sourdough	6.50

Omelettes / 12–6pm

All omelettes

Served with salad garnish & root vegetable crisps

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

Light Bites & Bar Snacks / 12–9pm

Crispy Boneless Chicken Wings Homemade BBQ sauce	5	Chargrilled Cajun Rump Steak ^{GF} Fresh chillies, garlic mayonnaise	7
Confit Chorizo Cider reduction	5	Crispy Halloumi Fries ^V Roasted peppers, spring onions, honey and soy sauce	7
Brie Bites Sweet chilli sauce	4.50	Cured Meats ^{GF} Baked ciabatta, olive oil and balsamic	6
Trio of Olives	4	Sweet Chilli Chicken Crispy chicken thighs tossed in a chilli sauce topped with sesame seeds	6.50
Half a Pork Pie	3	Buffalo Cauliflower ^{V VE} Vegan lemon and chive mayonnaise	6.50
Rustic Chips Chilli and garlic mayonnaise	4		

Mains / 12–9pm

Cod and Chips Navigation beer battered cod fillet, triple cooked chips, mushy peas and homemade tartare sauce	15	Garlic and Herb Flatbread Home cooked flatbread topped with crispy lettuce, dried tomatoes, pickled cabbage, red onions, tzatziki, fresh chillies and sriracha / <i>With garlic and chilli marinated chicken</i> / <i>With sweet chilli halloumi</i>	13 12
Katsu Chicken Burger Crispy coated chicken breast, served in a pretzel style bun, katsu mayonnaise, baby gem, tomato and gherkin served with sesame slaw and rustic fries	15	Superfood Salad ^{GF V} Roasted Mediterranean vegetable couscous, cauliflower florets, toasted pumpkin and sunflower seeds, roasted tenderstem broccoli, boiled eggs tossed with mixed leaves and a balsamic house dressing / <i>Add half an avocado +2.50</i> / <i>Add crispy halloumi +2.50</i> / <i>Add grilled chicken +2.50</i>	11
House Burger ^{GF} Two 3oz beef patties chargrilled and topped with smoked streaky bacon, Monterey Jack cheese served in a pretzel bun with baby gem, tomato and gherkin served with rustic fries	14	Caesar Salad ^{GF} Chargrilled chicken and bacon, with croutons and crispy lettuce tossed in our Caesar dressing sprinkled with parmesan / <i>Add half an avocado +2.50</i> / <i>Add crispy halloumi +2.50</i> / <i>Add a poached egg +2.50</i>	11.50
Gilt Vegan Burger ^{V VE GF} Moving Mountains burger topped with vegan cheese served in a pretzel bun with baby gem, gherkin and tomato served with vegan coleslaw	13	Sharers / 12–9pm	
Pan Fried Salmon Niçoise ^{GF} Green beans, olives, dried tomatoes, anchovies, boiled eggs and new potatoes tossed in a garlic mustard vinaigrette	12.50	Ploughman's to share 19 / for one 11 Pork pie, homemade sausage roll, honey roast ham, home baked bread, stilton, cheddar, celery, apple, chutney, piccalilli and pickled onions	
Vegetable Lasagne ^V Served with homemade garlic and sun-dried tomato focaccia, pesto dressed rocket and watercress salad / <i>Add a small pot of rustic chips +2</i>	13.50	Antipasti ^{GF} to share 19 / for one 11 Three cured meats, olives, manchego cheese, roasted vegetables, baked ciabatta, olive oil and balsamic	
8oz Sirloin Steak ^{GF} Cooked to your liking and served with a baked tomato, field mushroom and triple cooked chips / <i>Add peppercorn sauce +2</i>	23	Tapas Tempura king prawns, chicken liver pate, classic calamari, sweet chilli chicken, veggie chilli and a baked ciabatta	19
Veggie Chilli ^{GF V} Veggie chilli on a bed of corn chips topped with cheese, crème fraiche and guacamole / <i>Make it vegan</i> ^{VE} <i>Swap the cheese and crème fraîche for salsa and vegan cheese</i>	12	Fish Platter Tempura king prawns, fish goujons, classic calamari, breaded whitebait, smoked salmon and a baked ciabatta	19
King Prawn and Smoked Salmon Tagliatelle Tossed in a white wine cream sauce topped with chive oil and parmesan	14	Whole Baked Camembert ^V Served with whole roasted garlic, celery, chutneys and a selection of breads	16

Café Specials / 12-6pm

Classic Afternoon Tea
With English breakfast tea or
Americano coffee
With a glass of sparkling wine

15pp

18pp

/ Smoked salmon and horseradish cream
cheese on brown bloomer
/ Ham and English mustard on white bloomer
/ Cheddar cheese with red onion marmalade
on brown bloomer
/ Fruit or cheese scone and a sweet treat

Coffee and Cake 6.75
A slice of homemade cake with English
breakfast tea or Americano coffee

Cream Tea ^V 6
English breakfast tea or Americano coffee served
with a homemade fruit scone with clotted cream

Savoury Cream Tea 6
English breakfast tea or Americano coffee
served with a homemade cheese scone with
cream cheese and a red onion marmalade

Sandwich and Scone 10
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 fruit scone and cream or jam or a
cheese scone with cream cheese and red onion
marmalade. Includes an English breakfast tea or
Americano coffee.

Desserts

Lemon and Strawberry Eton Mess ^V 6.50
Chantilly cream, pistachio crumb,
lemon sorbet, meringues

6.50

Dark Chocolate Brownie 6.50
Chocolate shavings, white chocolate ice cream,
chocolate sauce

6.50

Affogato Sundaes 7.50
Vanilla bean ice cream, amaretti biscuits,
a double espresso and amaretto

7.50

Salted Caramel Popcorn Cheesecake ^V 7
Infused cream cheese, popcorn,
salted caramel sauce

7

Cheese Selection for one 7.50 / for two 12
Mature cheddar, creamy Stilton and Brie,
served with apple, celery, red onion marmalade
and crackers

^V Vegetarian

^{VE} Vegan

^{GF} Gluten Free

^{GF} Gluten Free Option Available

Private Hire

Our boutique style upstairs lounge is available to book 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.



Join Gilt for news,
events and special offers
www.giltcafe.bar



• Since 2009 •

21-23 Central Ave,
West Bridgford,
Nottingham
NG2 5GQ

westbridgford@giltcafe.bar
0115 981 4254

Gilt
CAFÉ BAR

KITCHEN