

Cakes & Scones / 9am-5pm

Coffee and Cake 6.50
A slice of homemade cake with English breakfast tea or Americano coffee

Cream Tea v 6.25
English breakfast tea or Americano coffee served with a homemade fruit scone with clotted cream and strawberry preserve or with a homemade cheese scone, cream cheese and red onion marmalade

Afternoon Tea for 2 people / 2pm-5pm

Deposit and pre-order required

With English breakfast tea or Americano coffee 28

With a glass of sparkling wine 34

/ Ham salad on brown bloomer GF
/ Smoked salmon & cucumber on brown bloomer GF
/ Cheese and red onion on brown bloomer V GF
/ Egg mayonnaise with watercress on white bloomer V GF
/ Fruit or cheese scones with homemade cakes and sweet treats

Desserts / 12-9pm

Mango parfait V GF 7.25
Coconut sorbet

Lemon Pannacotta V GF 7.25
Raspberry jelly

Blackberry Chocolate Tart V 7.25
Chocolate ice cream

Creamy rice pudding VE GF 7.25
Mixed dried fruit and mago coulis

Copper Affogatto V 7.50
Ice cream, Amaretto and espresso

Cheese Selection V 7.95
Local artisan cheeses with chutney, grapes, celery and crackers

Sandwiches / 12-5pm

Your choice of sandwich: price needed
/ Ham salad on brown bloomer GF
/ Smoked salmon and cucumber on brown bloomer V GF

/ Cheese & red onion on brown bloomer V GF
/ Egg mayonnaise with watercress on white bloomer V GF

Sandwich and Scone 9.50
Choice of fruit scone with cream and jam or cheese scone with cream cheese and balsamic jam English breakfast tea or Americano coffee

Hot Drinks

Coffee

Add a syrup to any coffee +70

Americano 2.90
Café Latte 3.20
Mocha 3.40
Espresso 2.50
Double Espresso 2.80
Cappuccino 3.20
Macchiato 2.80
Babyccino (frothy milk) 1.75
Babychoc 2

/ Add marshmallows +.50p

Teas

English Breakfast 2.80
Earl Grey 2.80

Loose Leaf Teas

Lemon 2.90
Rooibos (caffeine free) 2.90
Green Tea (Chun Mee) 2.90
Mint 2.90
Mixed Berry 2.90
Chamomile 2.90
Lavender 2.90
Hot water and fresh lemon 1

/ Add honey +.50p

Hot Chocolate 3.20

/ Add marshmallows, cream and chocolate shavings +75p

Floater Coffee 3.50

Americano with cream

/ Add whisky, brandy, Baileys +3.00

/ Amaretto, Frangelico or Kahlua +3.00

Selection of fruit smoothies 4.40

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,
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COPPER

CAFÉ • BAR • LOUNGE

KITCHEN

Breakfast / Until 12 noon

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| Full English Breakfast Local British pork sausage, bacon, hash browns, fried egg, slow roasted tomato, beans, mushrooms and toast / <i>Add black pudding</i> +1.50 | 8.95 | Toasted Muffin with a Rarebit Crust V / <i>Add poached egg or sausage</i> +4.95 / <i>Add both</i> +5.95 | 3.95 |
| Veggie Breakfast V Vegan sausage, baked beans, slow roasted tomato, hash browns, mushrooms, fried egg and toast / <i>Make it vegan - swap the egg for smashed avocado – phrase it better?</i> | 8.25 | Smashed Avocado on Sourdough Toast GF VE Tomato salsa, lime, coriander and toasted pumpkin seeds | 6.75 |
| Juliette V GF Slices of avocado, tomato, goats' cheese, poached eggs, crispy sage / <i>Add wholemeal toast</i> +.50 | 7.75 | Crunchy Fruit Granola V Mixed dried fruit, greek yoghurt, honey | 5.00 |
| Scrambled Eggs and Mushrooms in a Warm Ciabatta V GF | 5.50 | Belgian Waffles V With whipped cream, maple syrup and mix berries | 6.50 |
| Sausage or Bacon with a Fried Egg in a Warm Ciabatta GF | 6 | Cinnamon French Toast V Mixed summer fruit berries and maple syrup | 3.95 |
| | | Toasted Tea Cake and Preserves V | 3.75 |
| | | Sliced Toast and Preserves V GF | 3.25 |
| | | Toasted Sourdough Bread and Preserves V GF | 3.95 |

Eggs / Until 12 noon

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| Any style on toast | 5 | Crab GF Toasted muffin, poached eggs, mixed crab meat, and hollandaise | 8.25 |
| Benedict GF Toasted muffin, poached eggs, bacon and hollandaise | 7.50 | Heuvos Rancheros V Black beans, warm tortilla, avocado, salsa and fried eggs / <i>Add bacon or smoked salmon</i> +2.40 | 6.50 |
| Royale GF Toasted muffin, poached eggs, smoked salmon and hollandaise | 8 | Omelettes GF Choose from: / Ham and cheese / Cheese and red onion chutney V / Smoked haddock and chive / Spinach and bell pepper V | 6.75 |
| Florentine V GF Toasted muffin, poached eggs, seasoned fresh spinach and hollandaise / <i>Add bacon</i> +2 | 7 | | |

Vegetarian V

Vegan VE

Gluten Free GF

Gluten Free Option Available GF

Sandwiches / 12–5pm

Served with salad garnish and root vegetable crisps

/ Add a small cup of soup to any sandwich +2

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| King Prawn Sandwich GF Pickled cucumber and spicy rose mayonnaise | 8.25 |
| Club Sandwich GF Chicken, bacon, egg mayonnaise, cheese and tomato stacked between toasted bread | 8.75 |
| Grilled Halloumi Sandwich V GF Halloumi with sriracha mayo, lettuce, tomato and onions | 8.25 |
| Steak Ciabatta GF Strips of steak, Philly cheese, and roasted peppers topped with BBQ sauce in a toasted ciabatta | 9 |
| Mediterranean Lentil Wrap VE GF Roasted vegetables, sun dried tomatoes and creamy hummus | 7.75 |
| Fish Finger Stack White sliced bloomer layered with breaded cod goujons, peppery rocket and tartare sauce | 8.75 |

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| Smoked Beer Brisket Bun GF Slow-cooked brisket, spicy slaw and crispy rocket salad | 9.50 |
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Omelettes / 12–5pm

All omelettes 7.50

Served with salad garnish and root vegetable crisps
/ **Ham and cheese**
/ **Cheese and red onion chutney** V
/ **Smoked haddock and chive**
/ **Spinach and bell pepper** V

Starters & Light Bites / 12–9pm

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| Soup of the Day V With a bread roll | 5.50 |
| Chicken Satay GF With peanut sauce and sesame cucumber salad | 7.25 |
| Pan Fried Courgette Fritters V Grilled halloumi, tomato chilli jam and leaf salad | 7.50 |
| Lime and Chilli Crab Cakes Tangy tartare sauce | 8.50 |
| Braised Pork Belly Bites GF Chilli and spring onions and fresh mint leaves | 8.25 |
| Goats Cheese & Squash Tart V With fig chutney | 7.50 |
| Vietnamese Rolls VE GF Mixed vegetables crudites and soy sauce dip | 7 |
| Mackerel pate GF Sourdough toast and watercress salad | 8 |

Sides & Snacks / 12–9pm

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| House Fries V / <i>Add chilli and garlic mayonnaise</i> +.50 | 3.50 |
| Sweet Potato Fries V | 4 |
| Garlic Bread V / <i>Add cheese</i> V +.50 | 3 |
| Side Salad V GF | 3.50 |
| Seasonal Greens V GF | 3.50 |
| Trio of Moroccan Olives V GF | 4 |
| Warm Pitta Bread V With hummus, homemade tomato salsa and guacamole | 4.25 |

Mains / 12–9pm

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| Cod & Chips Navigation beer battered cod, triple cooked chips, mushy peas and homemade tartare sauce | 15 | House Salad VE Mixed leaves, sundried tomatoes, roasted red peppers avocado and giant tossed cous cous served with a Copper dressing / <i>Add grilled chicken</i> +2 / <i>Add halloumi</i> V +2 | 9.95 |
| 8oz Sirloin Steak GF Served with triple cooked chips, roasted vine tomatoes and mushroom / <i>Add a sauce</i> +2 / <i>Blue Cheese</i> / <i>Peppercorn</i> / <i>Diane</i> GF | 19.75 | Seabass GF Pan fried seabass with roasted tomato and spring onion risotto served with lemon caper dressing | 17 |
| Salmon GF Spicy coconut sauce, pak choi and steamed rice | 16.50 | Salad Nicoise GF New potatoes, green beans, baby gem, sun dried tomatoes, soft boiled eggs with tuna steak and anchovy dressing | 14.50 |
| Prawn Linguine King prawns with garlic and chilli linguine and crusty garlic bread | 15 | Pan Fried Chicken Breast GF Summer vegetables, wholegrain mustard mash and tarragon sauce | 15.50 |
| Beef Lasagne Traditional beef bolognese and béchamel served with a watercress, baby spinach and parmesan side salad and garlic bread | 11.75 | Aubergine & Chickpea Stew VE GF Topped with toasted pine nuts and flatbread | 14 |
| Halloumi Kebabs V Skewered with red onions, peppers and tomatoes served with warm giant cous cous and salad, with pitta bread and tzatziki, baba ghanoush and hummus | 13.50 | Duck Breast GF Pan roast duck breast with sweet potato fondant, baby vegetables and cherry brandy sauce (*) what is the asterisk for? | 16 |

Burgers / 12–9pm

All served in a toasted brioche bun with house fries

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| House Burger GF Caramelised onions, smoked bacon, monterey jack cheese, BBQ sauce | 12.50 | Antipasti Platter GF Continental meats, tzatziki, hummus, mixed olives and flatbread | 18 |
| Chicken Burger GF Buttermilk chicken, mashed avocado, iceberg lettuce and sliced gherkins | 12.50 | Tapas Platter Belly pork, mackerel pate, courgette fritters, chicken satay and halloumi sandwich, breads and oils | 18 |
| Smoky Black Bean and Sweet Potato Burger VE Chipotle sauce, sliced avocado, baby gem and hummus | 11 | Fish Platter Cod goujons, mackerel pate, smoked salmon, Japanese panko prawns, crab cakes, warm bread, olives, oils and pickles | 18 |
| Naked Burger Beef patty, buttermilk chicken or black bean and sweet potato burger with a large bowl of salad (no bun or house fries) | 10 | Veggie Platter V Courgette fritters, halloumi sandwich, goats' cheese and squash tart, Vietnamese rolls, sweet potato fries, hummus, guacamole, warm breads, olives and oils | 18 |