

Kelly's Bar Food Menu

Starters

Soup of the day £3.50

Spicy chicken wings (x4) served with salad, blue cheese sauce £3.95
(add chips for £1.00)

Classic Bruschetta: toasted ciabatta bread with
chopped tomato and basil £3.50 (add parma ham for £1.45)

Vegetables Samosas (x4) with sweet chilli dressing £2.95

Sharing platter (2 to 3 persons) spicy chicken wings, nachos, wedges,
breaded prawns, mozzarella sticks, olives, and grilled ciabatta served
with sweet chilli ketchup and garlic mayonnaise £9.95

Main Courses

Ribeye Steak (225g) with chips and salad £13.95

Kelly's fish and chips with tartare sauce £8.95

Pan-fried chicken breast with penne pasta and tomato sauce £7.50

Kelly's classic burger, served with tomato, red onion, tomato relish,
melted emmenthal and chips £8.95



Kelly's Bar Food Menu

Sandwiches

Roast beef served with mustard, mayonnaise, gherkins, red onions, chips and home baked baguette £6.50

Grilled chicken breast served with tomato, lettuce, garlic mayonnaise and home baked baguette £6.50

Classic club sandwich with grilled chicken breast, bacon, egg, tomato, lettuce, served with chips £7.50

Pulled pork with coleslaw, spicy mayonnaise, served with burger bun and chips £7.50

Side Orders

Chips £2.75

Onion rings with garlic mayonnaise £2.50

Breaded prawns (x5) with sweet chilli £5.50

Greek salad: tomato, cucumber, olives and feta cheese £4.95

Olives £1.50

Mixed Salad £2.50

Sunday Roast £14.95

Served with roast potatoes, broccoli, carrots, and Yorkshire pudding



Buffets

At Tim's Bistro or Kelly's Bar
for private Functions

Finger buffet £9 Per head

Finger buffet £15 Per head

Hot buffet £20 Per head

Full buffet £25 Per head

Full buffet £35 Per head

*Please call on
0208 202 4000
for more information.*



Private functions at Tim's Bistro

Set Menus

*We can offer a choice of Three courses
with a vegetarian option for
group bookings.*

*For more information
please call on
0208 202 4000*



Starters

Soup of the day	£6.95
Duck mousse liver pate with toast	£7.95
Warm haricots verts salad <i>with caramelised goat's cheese and spice dressing (v)</i>	£7.95
Grilled pitta bread <i>filled with minted lamb, served with tomato, cucumber, red onion, parsley salsa</i>	£8.50
Smoked salmon with avocado and crème fraiche	£8.95
Prawns in Marie-rose sauce <i>with baby spinach and cucumber julienne salad</i>	£8.95
Pan-fried scallops with vanilla cauliflower puree	£9.50
Beef carpaccio with parmesan shavings and truffle oil	£9.50



Main Courses

Pommes Lyonnaise tortilla £10.50
With grilled asparagus, red pepper and parmesan shavings (v)

Tagliatelle £11.50
With goat's cheese, Mediterranean vegetables and pesto (v)

Baked corn-fed chicken breast with tagliatelle £13.50
Roast peppers, tomato, French beans and basil dressing

Braised lamb shank £14.50
with root vegetable mash and rosemary gravy

Smoked haddock and leek fishcake £14.50
with horseradish sauce and steamed curly kale

Pan-fried fillet of lemon sole £15.50
Parsley butter with minted new potatoes and buttered spinach

Grilled ribeye steak £16.95
with green beans, pommes frites and Maitre D'hotel butter (225g)

Pan-fried Scotch fillet steak £28.50
with Dauphinoise potato, vegetable parcel and wild mushroom jus (285g)



Rose & Sparkling

26. Cotes de Provence Rose, Chateau les mesclances 2015 £25.50
 27. Prosecco, Italy NV £26.00

Champagne

28. Drappier rose Brut NV half bottle £46.00
 29. Testulat, blanc de blancs NV £61.00
 30. Moet & Chandon NV £79.00
 31. Bollinger cuvee speciale NV £90.00
 32. Laurent Perrier Rose NV £97.00

House by ½ Litre and by the glass

	½ Litre (500ml)	Glass (175cl)
Sauvignon Blanc	£13.50	£4.00
Chardonnay	£13.50	£4.50
Merlot	£13.50	£4.00
Pinot Noir	£15.00	£4.50
Pinot Grigio rose or white	£15.00	£4.50
Prosecco		£5.50
Champagne		£9.50

Dessert Wines

	Bottle (75cl)	Glass
Muscat de Beaumes de Venise, France	£44.00	£6.00 (100ml)
Chateau Le Pradey, France 2012	£36.50	£24.00 (37.5cl)
Ruby Port, Ferreira NV	£33.00	£2.50 (50ml)
Tawny Port, Quinta do Porto 10 years old	£58.00	£4.00 (50ml)



Wines

House

1. Organic Sauvignon Blanc, Dom du Luc France 2015	£18.00
2. Organic Merlot, Dom du Luc France 2015	£18.00
3. Chardonnay La Voiturette, France 2015	£19.00
4. Pinot Noir La Voiturette, France 2013	£22.00
5. Pinot Grigio rose, Mannara Italy 2015	£22.00
6. Champagne 1er cru NV, Barbier Louvet	£46.00

White

7. Pinot Grigio, Origini Italy 2015	£21.00
8. Chardonnay Deakin Estate, Australia 2015	£24.00
9. Muscadet Sevre et Maine sur lie, France 2014	£25.00
10. Petit Chablis, La Chablisienne France 2012	£27.00
11. Macon – Villages, Les Santinelles France 2011	£28.00
12. Sauvignon Blanc, Coopers Creek New Zealand 2015	£31.00
13. Sancerre Dom des Cotes Blanches, France 2015	£32.00

Red

14. Santa Rita Merlot, Gran Hacienda Chile 2014	£22.00
15. Norton Cabernet Sauvignon, Argentina 2013	£23.00
16. Cabernet Sauvignon, Rondeburg South Africa 2013	£24.00
17. Malbec cuvee Amboise de L'Her, Cahors France 2014	£30.00
18. Bourgogne Pinot Noir, Manoir des Demoiselles France 2013	£32.00
19. Rioja Crianza, Real Rubio Spain 2010	£32.50
20. Fleurie clos des Quatre Vents, France 2013/2014	£33.00
21. Chateauneuf – du – Pape, Dom du Lazaret France 2012	£34.00
22. Zinfandel, Joel Gott California USA 2012	£34.50
23. Lussac – Saint-Emilion, Chateau Lyonnat France 2006	£35.00
24. Cotes-du-Rhone, Delas France 2014	£39.00
25. Chianti classico, Antinori Italy 2013	£39.00

Side Dishes

Chips, mash potato	£3.00
Minted new potatoes	£3.00
Tomato and red onion salad	£3.50
Mixed or green salad	£3.75
Steamed mixed vegetables	£3.75
Caesar salad	£4.50
Chicken Caesar salad	£7.95

Desserts

Sorbets (lemon, raspberry)	£4.50
Ice cream	£5.50
(double cream vanilla, Belgian chocolate, coconut, rum & raisin, pistachio, strawberry)	
Lemon tart brulee	£6.75
Chocolate mousse	£6.75
Apple pie with custard or vanilla ice cream	£6.75
Warm chocolate brownie with vanilla ice cream	£6.75
Cheese cake with coulis	£6.75
Selection of cheeses (Brie, stilton, cheddar, goats)	£7.50

Hot Drinks

Teas	£2.50
Coffees	£2.95
Liqueur coffee of your choice	£8.95

No cover charge. No service charge.
All prices include VAT.

Set Menu

Tuesday – Wednesday – Thursday

Two courses £14.50

Three courses £17.95

Starters

Soup of the day

Duck mousse liver pate with toast

Prawns in Marie-rose sauce with baby spinach and cucumber julienne salad

Main Courses

Tagliatelle with goat's cheese, Mediterranean vegetables and pesto (V).

Smoked haddock and leek fishcake, with horseradish cream sauce
and steamed curly kale.

Grilled rib eye steak with green beans, pommes frites
and Maitre D'hotel butter.

Desserts

Ice cream (double cream vanilla, Belgian chocolate, coconut,
rum and raisin, pistachio, strawberry).

Lemon tart brulee

Warm chocolate brownie with vanilla ice cream.

Tea or Coffee

Moroccan Special

Friday & Saturday

Pan-fried chicken breast £13.95

Served with couscous and roasted vegetables

Grilled lamb chops £15.95

Served with couscous and roasted vegetables

Sunday Roasts

Leg of Lamb £15.95

*Served with roast potatoes, broccoli, roasted glazed carrots
and braised red cabbage.*

Sirloin of Beef £17.95

*Served with roast potatoes, broccoli, roasted glazed
carrots, caramelized shallots and Yorkshire pudding.*

