

the restaurant

Christie's | BISTRO

STARTERS

Duncan Gielty's locally grown cauliflower (v)

with golden raisins capers & verjus

£6.95

Soup of the day (v)

All of our soup is made with organic vegetables grown within a 10 mile radius of the restaurant by local growers, served with locally made Barbakan breads

£5.95

Morecombe bay cockles

With crispy sea beet, pickled sea purslane & lemon beurre blanc

£7.25

Slow braised Lamb crockets

with smoked aubergine puree, yoghurt & onions

£7.50

Food Allergies and Intolerances

If you have a food allergy or a specific dietary requirement, please inform a member of the team. Thank you.

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MAIN COURSE

Wild mushroom ravioli (v)

with toasted pine nuts , watercress pesto & king oyster mushroom

£16.50

Seared Goosnargh duck breast

with confit leg and barley ragu , kale & squash

£18.95

Pan roasted fillet of hake

With cauliflower, celeriac, morels & champagne sauce

£17.95

Roasted partridge

with damson, smoked pancetta, savoy cabbage & juniper jus

£18.25

SIDE DISHES

Bread and butter £2.95

Bread, butter, olives and oil £3.95

Baked wedges £3.00

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DESSERTS

Chocolate and hazelnut delice

with Nutella & Chantilly cream

£6.95

Rhubarb Bakewell tart

with elderflower & rhubarb ice cream

£6.75

Espresso crème brulee

with raspberry's and short bread

£6.75

Selection of locally sourced cheeses

Homemade chutney & crackers

£7.25

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