

the restaurant

Christie's | BISTRO

STARTERS

Courgette tarte fine (v)

Pickled tomatoes, wasabi & pea salad

£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

Black pudding and egg

Bury black pudding with pearl barley,
Poached egg and a mustard jus

£7.50

Fresh picked crab

Potato and fennel cake,
charred broccoli, fennel & lemon dressing

£8.25

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

Butternut squash & sesame croquettes (v)

Roquito pepper, wilted brassicas & crispy kale

£16.50

Roast rump of lamb & braised shoulder

Dauphinoise potato, celeriac & pickled turnips

£19.95

Grilled swordfish

Steamed potatoes, tender stem broccoli,
gremolata & capers

£18.25

Pan seared chicken supreme

Heritage carrots, buttered greens & chicken crumb

£18.50

SIDE DISHES

Bread and butter £2.95

Bread, butter, olives and oil £3.95

Baked wedges £3.00

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DESSERTS

Peach posset

Caramelised peach & lemon thyme granola

£6.95

Vegan chocolate & cherry cheesecake (Vg)

Flavours and textures of chocolate & cherry

£6.75

Selection of locally sourced cheeses

Homemade chutney & crackers

£7.50

Green Apple parfait

Caramelised apple purée & almond crumble

£6.95

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