

the restaurant

Christie's | BISTRO

The Restaurant at Christies Bistro

Welcome to Christie's Bistro and to our very special Restaurant – right here on Campus! We hope you will enjoy the dining experience!

Our Executive Chef, Matt Burke, uses locally and ethically sourced, organic, free range and Fairtrade ingredients where possible.

Food is cooked fresh to order, and the team are always on hand to help with your selection and assist with any special dietary requirements that you may have. All dishes are served complete.

To complement your meal, we also boast an extensive drinks menu, including a wide-ranging wine list. Finally to finish off your meal, we have a variety of coffees and loose teas.

Christie's Bistro is now part of a new department – The Chancellors Collection, which focuses on delivering high quality food and customer service in some of the most prestigious and iconic venues at The University of Manchester. These venues include Cafe Rylands at The John Ryland's Library on Deansgate, and Cafe Muse at the Manchester Museum.

We are very passionate about the food and drink that we serve here at Christie's, and welcome any feedback and suggestions that you may have.

We hope you enjoy your meal with us.



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GRADUATION SPECIAL

3 course lunch with a glass of Prosecco

£19.95

MENU

Carrot and Cumin Soup with locally made breads



*Cumbrian Chicken Fillet wrapped in Parma Ham with Sage and Garlic
Roasted Red peppers and Jersey Royal Potatoes and a Plum Tomato and
Basil Dressing*

OR

*Asparagus, Sun Blushed Tomato and Feta Cheese Tart with warm Jersey
Royals and Watercress Salad (V)*



Vanilla Cheesecake with a Strawberry and Grand Marnier Compote



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To Start

Soup of the Day with Locally Made Bread (v)

£3.75

Smoked Duck on a bed of Sesame Noodles, Red Pepper, Spring Onions
and Hoisin Dressing

£4.95

Cajunnaise Prawn Salad with Little Gem Lettuce and a Caper and Dill
Pickle Compote

£4.95

Moroccan Chick Pea Salad (v)

£4.50

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Main Course

Moroccan Lamb Kebabs and Mediterranean Vegetable Couscous served
with Naan Bread

£11.50

Seared Fillet of Sea Bass on a Tomato Croûte with Arugula and a Pesto
Dressing

£11.95

Cumbrian Chicken Fillet wrapped in Parma Ham with Sage with Garlic
Roasted Red Peppers and Jersey Royal Potatoes and a Plum Tomato and
Basil Dressing

£11.95

Asparagus, Sun Blushed Tomato and Feta Cheese Tart with warm Jersey
Royals and Watercress Salad (v)

£9.50

Side Dishes

Side Salad £2.75

Potato Wedges £2.75

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Dessert

Vanilla Cheesecake with a Strawberry and Grand Marnier Compote

£4.50

Trio of Lancashire Farm Ice Cream

£4.50

Christie's Cheese Board

£5.95

Dessert of the Day

£4.50

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Drinks

Coffee

EROS coffee served with locally produced milk

	<i>Small</i>	<i>Regular</i>	<i>Large</i>		
Café Americano	£1.75	£1.95	£2.30	Additional Shot	£0.40
Café Cappuccino	£1.95	£2.20	£2.50	Flavoured Syrup	£0.40
Café Latte	-	£2.20	£2.50	Amaretto	
Café Mocha	£2.10	£2.30	£2.60	Caramel	
Hot Chocolate	£1.95	£2.20	£2.50	Cinnamon	
				Gingerbread	
				Hazelnut	
				Vanilla	
	<i>Single</i>	<i>Double</i>			
Espresso	£1.40	£1.70			
Macchiato	£1.60	£1.90			

Soya milk & skimmed milk available / Decaf coffee available

Our regular and Large sizes contain 2 shots of espresso - if you prefer it weaker please ask!

Flavoured Coffees

£2.60

Gingerbread Latte – Gingerbread Syrup

Hazelnut and Caramel Latte – Hazelnut and caramel syrups

Secret Squirrel Latte – Amaretto and hazelnut syrups

All above with double espresso and topped with steamed milk

French Vanilla Nut Cappuccino – French vanilla and hazelnut syrups with double espresso topped with foamed milk

Tea

Pot of Tea **£1.50**

Speciality loose teas **£1.95***

Brew Tea is a nice little whole leaf company based in Liverpool. It's all about whole leaf tea and keeping it natural! All served in a pot for 1.

English Breakfast

Earl Grey

Fruit Punch

Lemon and Ginger

Moroccan Mint

Easy Green

Masala Chai* ***(£2.10 with milk)**

Cold Drinks

Still / Sparkling Water **£1.30 / £2.95**

Fruit Juice **£1.40**

Coke / Diet Coke **£1.50**

Belvoir Drinks **£1.95**

J20 **£2.20**

Mixers **£1.30**

Red Bull **£2.20**

Bottled Lagers **£3.50**

Bottled Beer **£3.90**

Cider **£4.50**

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Wine List

White

		175ml	250ml	Bottle
1.	Chardonnay, La Delizia – Venezie, Italy (Abv 12.0%) <i>Fresh and elegant allowing the perfect balance of tropical fruit and acidity</i>	£4.40	£5.85	£16.50
2.	Pinot Grigio San Vitto – Venezie, Italy (Abv 12.0%) <i>Pine fruit aromas combine with drying minerality, creating a crisp snappy finish</i>	£4.50	£5.90	£16.90
3.	Sauvignon, Sol de Andes – Central Valley, Chile (Abv 12.5%) <i>Grassy Sauvignon aromas balanced by tropical fruit flavours and a zingy finish</i>	£4.60	£5.95	£17.90

Red

		175ml	250ml	Bottle
11.	Cabernet Sauvignon, La Delizia – Venezie, Italy (Abv 12.0%) <i>A light and balanced Cabernet with typical aromas, surprising depth and a lingering finish</i>	£4.40	£5.85	£16.50
12.	Shiraz / Cinsault, Forge Mill – Western Cape, South Africa (Abv 14.0%) <i>Brilliant violet colour with intense aromas of pepper and red fruit. The palate is fresh and juicy with balanced fruit and good length</i>	£4.50	£5.90	£16.90
13.	Merlot, Sol de Andes – Central Valley, Chile (Abv 14.0%) <i>Bursting with blackcurrants, the palate displays subtle pepper and cinnamon spice with a well rounded finish from maturation in American oak</i>	£4.60	£5.95	£17.90

Rosé

		175ml	250ml	Bottle
23.	Merlot Rose, San Vitto – Veneto, Italy (Abv 11.0%) <i>A slightly sweeter style with flavours of strawberries and cream balanced by delicate acidity on the palate</i>	£4.50	£5.90	£16.90
24.	Pinot Grigio Blush La Delizia – Italy (Abv 12.0%) <i>An easy drinking Pinot with a delicate pale pink colour and a refreshing burst of strawberry fruits</i>	£4.55	£5.95	£17.50

Sparkling Wines

			1/3 Bottle	Bottle
25.	Prosecco, Astoria Lounge – Italy (Abv 11.0%) <i>The classic Italian sparkler which is light straw colour with an elegant bouquet and a harmonious fruity palate with a nuance of acidity (2)</i>		£6.20	£18.95