

the restaurant

Christie's | BISTRO

## The Restaurant at Christie's 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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**To Start**

Soup of the Day with Locally Made Bread (v)

£3.75

Roasted Field Mushroom with Stilton and a Garlic and Herb Crumb (v)

£4.95

Thai Mussel Broth flavoured with Lemongrass and Coconut

£5.25

Parma Ham with Autumn Pear Piccalilli and Toasted Ciabatta

£4.95

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**Main Course**

Locally made Cumberland Sausage and Butter Bean Casserole

£10.95

Lamb Hot Pot served with Pickled Red Cabbage and Sour Dough Bread

£10.95

Pan Fried Mackerel with Chorizo, Braised Leeks and Shallot Crisps

£11.95

Butternut Squash and Pearl Barley Stew with a Balsamic Vinaigrette and  
Watercress (v)

£9.50

**Side Dishes**

Side Salad £2.75

Seasoned French Fries £2.75

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## Dessert

Blackberry and Apple Tart served with Vanilla Ice Cream

£4.95

Trio of Lancashire Farm Ice Cream

£4.50

Christie's Cheese Board

£5.95

Vanilla Panna Cotta with Spiced Plum Compote

£4.50

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## Drinks

### Coffee

EROS coffee served with locally produced milk

	<i>Small</i>	<i>Regular</i>	<i>Large</i>		
<b>Café Americano</b>	£1.75	£1.95	£2.30	Additional Shot	£0.40
<b>Café Cappuccino</b>	£1.95	£2.20	£2.50	Flavoured Syrup	£0.40
<b>Café Latte</b>	-	£2.20	£2.50	Amaretto	
<b>Café Mocha</b>	£2.10	£2.30	£2.60	Caramel	
<b>Hot Chocolate</b>	£1.95	£2.20	£2.50	Cinnamon	
				Gingerbread	
	<i>Single</i>	<i>Double</i>		Hazelnut	
<b>Espresso</b>	£1.40	£1.70		Vanilla	
<b>Macchiato</b>	£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.	<b>Chardonnay, La Delizia – Venezia, Italy</b> (Abv 12.0%)	£4.40	£5.85	£16.50
	<i>Fresh and elegant allowing the perfect balance of tropical fruit and acidity</i>			
2.	<b>Pinot Grigio San Vitto – Venezia, Italy</b> (Abv 12.0%)	£4.50	£5.90	£16.90
	<i>Pine fruit aromas combine with drying minerality, creating a crisp snappy finish</i>			
3.	<b>Sauvignon, Sol de Andes – Central Valley, Chile</b> (Abv 12.5%)	£4.60	£5.95	£17.90
	<i>Grassy Sauvignon aromas balanced by tropical fruit flavours and a zingy finish</i>			

### Red

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

### Rosé

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

### Sparkling Wines

			1/3 Bottle	Bottle
25.	<b>Prosecco, Astoria Lounge – Italy</b> (Abv 11.0%)		£6.20	£18.95
	<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>			