

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)

£3.95

Goats cheese bruschetta with pear and red onion chutney (V)

£5.45

Smoked salmon and beetroot salad with a herb crème fraiche dressing

£5.45

Hoisin marinated beef skewers with a cucumber, leek and spring onion
salad

£5.95

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Main Course

Confit duck leg with flageolet bean ragout and celeriac mash

£12.50

Oven roasted chicken breast with a mushroom and Dijon cream sauce
with garlic roasted new potatoes

£11.95

Sear roasted coley with a lemon and herb crust and horseradish aioli
served with buttered crushed new potatoes and seasonal vegetables

£11.50

Veggie shepherd's pie topped with sweet potato mash served with
seasonal vegetables (V)

£10.95

Side Dishes

Side Salad £2.75

Seasoned French Fries £2.75

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Christie's | **BISTRO**

Dessert

Chocolate and hazelnut tart with salted caramel sauce (V)

£5.95

Baked orange and pecan cheese cake (V)

£5.95

Christie's Cheese Board

£6.25

Dessert of the day with fresh fruit garnish and vanilla ice cream

£5.45

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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 – Venezia, 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 – Venezia, 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 – Venezia, 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	£21.50