



## Spring / Summer

### Nibbles / Sharers

<b>Assorted olives</b>	3.50
Olives marinated in chilli, garlic	
<b>Olive &amp; balsamic oils</b>	3.95
Served with homemade focaccia bread	
<b>Pizza dough balls</b>	3.95
Pizza dough balls tossed in garlic butter	
<b>Tomato &amp; basil bruschetta</b>	4.95
Home-made toasted croutons topped with garlic, plum tomato, red onion & basil	
<b>Garlic breads</b>	7.95
Garlic butter, Garlic & mozzarella or Garlic & tomato passata	

### To Start

<b>Home-made soup of the day</b>	4.95
Served with a warm bread roll & salted butter	
<b>Whole baked camembert</b>	8.95
Studded with garlic & rosemary with artisan bread	
<b>Spicy beer battered calamari</b>	7.95
Served on a bed of mixed leaves with Aioli dip	
<b>Panache halloumi fries</b>	7.95
Drizzled with zaatar yoghurt, BBQ glaze, pomegranate seeds & fresh mint	
<b>King prawns pil pil</b>	8.95
Sautéed in extra virgin olive oil & garlic with fresh chilli served with artisan bread	
<b>Home-made chicken liver pate</b>	6.95
Served with toasted French bread & red onion marmalade	
<b>Home-made Thai fish cakes</b>	7.95
Served with a roasted red pepper & sweet chilli sauce	
<b>Chorizo &amp; spiced lamb meatballs</b>	7.95
Served with warm artisan bread	
<b>Baby back home cooked ribs</b>	7.95
Home cooked ribs in an Italian style marinade topped with sautéed crispy onions	
<b>Roasted pork belly bites</b>	7.95
In Panko breadcrumbs with a spicy BBQ dip	
<b>Caprese</b>	7.95
Sliced beef tomatoes with mozzarella & basil olive oil	

### Salads

<b>Chicken &amp; pancetta Caesar</b>	6.95 / 11.95
Romaine lettuce, grilled chicken & pancetta, toasted croutons, parmesan & Caesar dressing	
<b>Fresh smoked salmon salad</b>	12.95
Mixed leaves, pine nuts & honey drizzle	
<b>Quinoa superfood salad</b>	9.95
Roast beets, radish, pomegranate seeds, quinoa, avocado & balsamic glaze on a bed of lamb's lettuce	
<b>Warm goat's cheese salad</b>	11.95
Mixed leaves, cherry vine tomatoes cucumber, micro shiso and balsamic glaze	

## Valentino's Italy

<b>Polpetta di carne penne pasta</b>	11.95
Home-made lamb & chorizo meatballs with penne pasta in our own house ragu with mozzarella	
<b>Chicken &amp; bacon tagliatelle</b>	11.95
Tagliatelle pasta in a cream sauce with chicken, bacon & fresh parmesan	
<b>Home-made meat-filled cannelloni</b>	12.95
Cooked in our house ragu	
<b>Linguine arrabiatta</b>	13.95
Hot chorizo & spicy salami on a bed of linguine in our house ragu sauce	
<b>Prawn &amp; smoked salmon carbonara</b>	15.95
King prawns & smoked salmon tossed in cream with tagliatelle pasta, garden peas, pancetta & fresh parmesan	

### Pizza

<b>Margherita</b>	9.50
Double mozzarella, tomato passata & fresh basil	
<b>Hot &amp; spicy</b>	12.95
Double mozzarella, tomato passata, spicy chorizo & salami	
<b>Pepperoni</b>	12.50
Double mozzarella, tomato passata & pepperoni slices	
<b>Ham &amp; pineapple</b>	11.50
Double mozzarella, tomato passata, ham, pineapple	
<b>Panache special</b>	12.50
Double mozzarella, tomato passata, red onion & asparagus	
<b>Goat's cheese &amp; sliced chicken</b>	12.50
Double mozzarella, tomato passata, caramelised onion, goat's cheese & sliced chicken	
<b>BBQ pulled pork belly</b>	12.95
Double mozzarella, tomato passata, & BBQ pulled pork	

### From The Sea

<b>Cod loin</b>	14.95
In light tempura batter with house chips & pea puree	
<b>Pan fried sea bream fillets</b>	19.95
Served on a smoked bacon, pea & white wine sauce with a choice of one side from our sides menu	
<b>Monkfish &amp; prawn kebabs</b>	17.95
Two skewers of monkfish & king prawns with your choice of house chips, sweet potato fries or wild rice	

### The Platter

For 4 People  
 Prawns Pil Pil,  
 Monkfish & King Prawn Kebabs,  
 Haddock Goujons, Calamari, Whitebait,  
 Langoustines, Aioli, Homemade Salsa,  
 Tartare & Fish Sauce.  
 Served with homemade house chips.

59.95

<b>Pan fried sea bass</b>	19.95
Served with lemon & dill sauce & a choice of one side	
<b>Duo of fresh sea bass &amp; sea bream served in parchment paper</b>	19.95
With crushed new potatoes & a medley of vegetables	

Prices are inclusive of VAT

Optional 10% service charge for parties of 8 or more

## Steak On The Stone

Our steaks will be served on a slab of 480 ° lava rock. By cooking on the stone you enhance all the delicate flavours, making it a healthier way to cook your steak at your table your own way

<b>8 oz Rib eye</b>	19.95
Full of flavour, deep marbling, recommended medium	
<b>8oz Sirloin</b>	19.95
The King's choice, hence knighted (James 1st 1617)	
<b>7oz Fillet</b>	25.95
The most lean & tender cut, recommended medium rare	
<b>10oz Best end of lamb</b>	19.95
The lamb rump, full of flavour	
<b>16oz Porterhouse</b>	32.95
Or "T-BONE", prime bone in cross cut section from the short rib	
<b>18oz Chateaubriand ( To share )</b>	59.95
Prime best end of lean fillet steak. Serves two	
<b>Fillet Rossini</b>	28.95
Beef fillet on a crouton, topped with a portobello mushroom & house pate with a rich red wine reduction	

All of the above can also be ordered cooked to your liking by our chefs on our flame grill

House sauces 1.95

Peppercorn, Mushroom marsala,  
Red wine jus or Blue cheese

### Ovens & Pans

<b>Chicken &amp; pancetta supreme</b>	16.95
Chicken breast wrapped in pancetta & stuffed with fresh basil & mozzarella topped with a mushroom marsala cream sauce & your choice of mashed potato or house chips	
<b>Pan fried calves liver</b>	15.95
Served on a bed of creamy mash with crispy onions, grilled pancetta & a choice of vegetable from our sides menu	
<b>Trio of lamb</b>	19.95
Two French trimmed lamb cutlets with a lamb noisette served over creamy mashed potato, medley of mixed vegetables topped with a red wine jus	
<b>Home-made steak &amp; ale pie</b>	13.95
Oven cooked with a shortcrust pastry top, served with vegetables & mashed potato or house chips	
<b>Pan fried pork medallions</b>	15.95
With a prune & brandy sauce and a choice of 1 side	
<b>Parmesan chicken Milanese</b>	15.95
Butterflied chicken fillet in Panko breadcrumbs with parmesan & fresh thyme. Served with your choice of house chips, mash or sweet potato fries	
<b>Chicken Biancanaize</b>	15.95
Butterflied chicken fillet cooked with asparagus & cream, with a choice of house chips, mash or sweet potato fries with a side of mushroom marsala sauce	
<b>House chips</b>	3.95
<b>Sweet potato fries</b>	3.95
<b>Tenderstem broccoli</b>	5.95
<b>Tempura vegetables</b>	5.95
<b>Chantenay carrots</b>	3.95
<b>Creamy mash</b>	3.95
<b>Sautéed garlic mushrooms</b>	3.95

### House sides

### Allergen Disclaimer

At Panache we have your health interests at heart, therefore if you have any form of medical condition, food intolerances or food allergies please read the following: Should you have any of the above, please inform your server at time of ordering and should it be necessary our Head Chef will visit your table to discuss your requirements. Panache makes every attempt to identify ingredients that may cause an allergic reaction for those with food allergies. However, there is always a risk of contamination as in our kitchen we use products such as milk, eggs, seafood, nuts, sesame seeds etc. Although we have strict cross contamination policies we cannot guarantee a total absence of these products in any of our dishes – meat, carb nor vegetable. Customers with food allergies must be aware of this risk, Panache will not assume any liability for adverse reactions from any food consumed on or from our premises. All our food is freshly prepared and cooked to order, so please inform a member of our waiting staff who will advise of all ingredients used. Some ingredients may contain traces of nuts.