



## Spring / Summer Lunch Menu

### 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	

### Tapas style sharing trees

<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>Tempura cod cheeks</b>	7.95
Served on a bed of mixed leaves with Aioli dip	
<b>Chorizo &amp; spiced lamb meat balls</b>	7.95
Served with warm artisan bread	
<b>Baby back home cooked ribs</b>	7.95
Coated in an Italian style marinade	
<b>Roasted pork belly bites</b>	7.95
In Panko breadcrumbs with a spicy BBQ dip	
<b>Panache classic salad</b>	5.95
Rocket, beef tomato, parmesan shavings & croutons	
<b>Caprese</b>	7.95
Sliced beef tomatoes with mozzarella & basil olive oil	
<b>Pizza dough balls</b>	5.95
Served with garlic butter	
<b>Home-made Thai fish cakes</b>	7.95
Served with a roasted red pepper & sweet chilli sauce	

### Small Plates

<b>Home-made cheese &amp; onion pie</b>	9.95
Oven cooked with a shortcrust pastry top, served with mashed potato or house chips	
<b>Panache steak frites</b>	10.95
Sliced rump steak cooked pink on a bed of house chips, topped with peppercorn or mushroom cream marsala sauce	
<b>Honey roasted High Peak Farm ham &amp; eggs</b>	9.95
Thick cut ham with a fried egg & house chips or sweet potato fries	
<b>Pan fried calves liver</b>	10.95
Served on a bed of creamy mash with crispy onions & grilled pancetta	
<b>Home-made steak pie</b>	10.95
Oven cooked with a shortcrust pastry top, served with mashed potato or house chips	
<b>Fish &amp; chips</b>	10.95
In a light beer batter, with house chips & pea puree	
<b>Chicken &amp; bacon tagliatelle</b>	10.95
Tagliatelle tossed in cream sauce with chicken, bacon & fresh parmesan	
<b>Our own prime steak burger</b>	12.95
Two 5oz patties served with your choice of swiss or blue cheese, burger relish & house chips	

### Sandwiches

<b>Honey roasted High Peak Farm salad sandwich</b>	7.95
Served on a choice of breads with English mustard	
<b>Fish goujon brioche</b>	8.95
Haddock fillet in Panko breadcrumbs with baby gem, served on a soft brioche bun with tartare sauce	
<b>Panache steak sandwich</b>	11.95
Flattened best fillet steak, served on a white baguette with caramelised onions & topped with your choice of melted stilton, brie or swiss cheese with a side of house chips	

### 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	

### Salads

<b>Chicken &amp; pancetta Caesar</b>	6.95 / 11.95
Romaine lettuce, grilled chicken & pancetta, toasted croutons, parmesan & classic Caesar dressing	
<b>Caprese salad</b>	7.95
Sliced mozzarella with beef tomatoes & basil olive oil	
<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	
<b>Fresh smoked salmon</b>	12.95
Mixed leaves, pine nuts & honey drizzle	

### Sides

<b>House chips</b>	3.95
<b>Sweet potato fries</b>	3.95
<b>Creamy mashed potato</b>	3.95
<b>Tempura vegetables</b>	5.95
<b>Chantenay carrots</b>	3.95
<b>Sautéed garlic mushrooms</b>	3.95
<b>Tenderstem broccoli</b>	5.95

### Vegetarians, Vegan & Gluten free

Although we are primarily a steak-led restaurant, we do not wish to disappoint any guests who visit Panache who may be vegetarian, vegan, gluten free etc. To this end, we have a full gluten free, vegan, vegetarian menu available upon request and have several dishes suitable for vegan and vegetarian clients alike on our main menu. We pride ourselves at Panache on cooking from fresh, and although we have tried to include dishes to suit all guests, we would like to take this opportunity to extend our choice to any dish you may require thus making our vegan and vegetarian options endless. Should you wish to order any specific dish that we carry ingredients for, please request this with your server who will check with our chefs as to whether we carry the specific ingredients for your dish. Alternatively, should you wish to be certain of having your favourite dish please contact us by email or telephone 48 hours prior to your booking with your requested dish and we will make sure all of the ingredients required are purchased ready for the day of your visit.

### Allergen Disclaimer

#### Please Note

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, carbohydrate 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.

*Thank you*

Any 3 of the above 16.95

Any 5 of the above 26.95

Please note that any of the above pizzas can be made gluten free &/or vegan by using gluten free pizza dough & vegan cheese.