



*Gluten Free,*  
*Vegan*  
*&*  
*Vegetarian*

## *Small Plates*

## *Pizza*

## *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 Gluten free 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 onions & basil	
<b>Garlic breads</b>	7.95
Garlic oil, Garlic & mozzarella or Garlic & tomato passata	

### *To Start*

<b>Home-made soup of the day</b>	4.95
Served with a warm gluten free bread roll	
<b>Whole baked camembert</b>	8.95
Studded with garlic & rosemary with gluten free bread	
<b>Panache halloumi fries</b>	7.95
Drizzled with zaatar yoghurt, BBQ Harissa 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 gluten free bread roll	
<b>Home-made chicken liver pate</b>	6.95
with toasted gluten free bread roll & red onion marmalade	
<b>Chorizo &amp; spiced lamb meat balls</b>	7.95
Served with warm gluten free bread roll	
<b>Baby back home cooked ribs</b>	7.95
Home cooked ribs in an Italian style marinade topped with sautéed crispy onions	
<b>Caprese</b>	7.95
Sliced beef tomatoes with mozzarella & basil olive oil	

**Any 3 of the above 16.95**

**Any 5 of the above 26.95**

## *Salads*

<b>Chicken &amp; pancetta Caesar</b>	6.95 / 11.95
Romaine lettuce, grilled chicken & pancetta, 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, avocado & balsamic glaze topped with quinoa 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>Vegetarian tagliatelle</b>	10.95
Tagliatelle pasta in a cream sauce with sautéed mixed vegetables served with a garlic flat bread	
<b>Baked spinach and ricotta</b>	10.95
filled cannelloni Oven baked served with a garlic flat bread	

<b>Our own vegan burger</b>	10.95
Two vegan patties served on a vegan brioche bun with lettuce, tomato, burger relish, vegan cheese and house chips.	

<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</b>	9.95
ham & eggs 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>Wild mushroom risotto</b>	10.95
Sautéed wild mushrooms cooked with arborio rice	

## *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.

## *Thank You*

Prices are inclusive of VAT  
Optional 10% service charge for parties of 8 or more

<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	

<b>Bespoke your own vegan pizza</b>	12.50
Select your own mix of ingredients to build your pizza	

## *House 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

## *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.



Gluten Free,  
Vegan  
&  
Vegetarian

## Menu

### Nibbles / Sharers

- Assorted olives** 3.50  
Olives marinated in chilli, garlic
- Olive & balsamic oils** 3.95  
Served with homemade Gluten free bread
- Pizza dough balls** 3.95  
Pizza dough balls tossed in garlic butter
- Tomato & basil bruschetta** 4.95  
Home-made toasted croutons topped with garlic, plum tomato, red onions & basil
- Garlic breads** 7.95  
Garlic oil, Garlic & mozzarella or Garlic & tomato

### To Start

- Home made soup of the day** 4.95  
Served with a warm gluten free bread roll
- Whole baked camembert** 8.95  
Studded with garlic & rosemary with gluten free bread
- Panache halloumi fries** 7.95  
Drizzled with zaatar yoghurt, BBQ harissa glaze, pomegranate seeds & fresh mint
- King prawns pil pil** 8.95  
Sautéed in extra virgin olive oil & garlic with fresh chilli served with gluten free bread
- Home-made chicken liver pate** 6.95  
with toasted gluten free bread & red onion marmalade
- Chorizo & spiced lamb meatballs** 7.95  
Served with warm gluten free bread
- Baby back home cooked ribs** 7.95  
Home cooked ribs in an Italian style marinade topped with sautéed crispy onions
- Caprese** 7.95  
Sliced beef tomatoes with mozzarella & basil olive oil

### Salads

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

- Gluten free
- Vegetarian
- Vegan

## Valentino's Italy

- Vegetarian tagliatelle** 11.95  
Tagliatelle pasta in a cream sauce with sautéed mixed vegetables
- Baked spinach and ricotta filled cannelloni** 12.95  
Oven baked in our house ragu

### Pizza

- Margherita** 9.50  
Double mozzarella, tomato passata & fresh basil
- Hot & spicy** 12.95  
Double mozzarella, tomato passata, spicy chorizo & salami
- Pepperoni** 12.50  
Double mozzarella, tomato passata & pepperoni slices
- Ham & pineapple** 10.95  
Double mozzarella, tomato passata, ham, pineapple
- Panache special** 12.50  
Double mozzarella, tomato passata, red onion & asparagus
- Goat's cheese & sliced chicken** 12.95  
Double mozzarella, tomato passata, caramelised onion, Goat's cheese & sliced chicken
- BBQ pulled pork belly** 12.95  
Double mozzarella, tomato passata, & BBQ pulled pork

### From The Sea

- Cod loin** 14.95  
In light tempura batter with house chips & pea puree
- Pan fried sea bream fillets** 19.95  
Served on a smoked bacon, pea & white wine sauce with a choice of one side from our sides menu
- Monkfish & prawn kebabs** 17.95  
Two skewers of monkfish & king prawns with your choice of house chips, sweet potato fries or wild rice
- Pan fried sea bass** 19.95  
Served with lemon & dill sauce & a choice of one side
- Duo of fresh sea bass & sea bream served in parchment paper** 19.95  
With crushed new potatoes & a medley of vegetables

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## 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

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

- Chicken & pancetta supreme** 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
- Pan fried calves liver** 15.95  
Served on a bed of creamy mash with crispy onions, grilled pancetta & a choice of vegetable from our sides menu
- Trio of lamb** 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.
- Home-made cheese & onion pie** 3.95  
Oven cooked with a shortcrust pastry top, served with mashed potato or house chips & Garden peas.
- Pan fried pork medallions** 15.95  
With a prune & brandy sauce and a choice of 1 side
- Our own vegan burger** 14.95  
Two vegan patties served on a vegan brioche bun with lettuce, tomato, burger relish, vegan cheese and house chips.
- Chicken Biancanaize** 15.95  
Butterflied chicken fillet cooked with asparagus & cream, with a choice of chips, mash or sweet potato fries with a side of mushroom marsala sauce

### House sides

- |                          |      |                     |      |
|--------------------------|------|---------------------|------|
| House chips              | 3.95 | Sweet potato fries  | 3.95 |
| Creamy mashed potato     | 3.95 | Tenderstem broccoli | 5.95 |
| Tempura vegetables       | 5.95 | Chantenay carrots   | 3.95 |
| Sautéed garlic mushrooms | 3.95 |                     |      |

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