



Evening Main Menu

Nibbles / Sharers

Assorted olives	3.50
Olives marinated in chilli and garlic	
Olive & balsamic oils	3.95
Served with home-made focaccia bread	
Pizza dough balls	5.95
Pizza dough balls tossed in garlic butter	
Tomato & basil bruschetta	4.95
Home-made toasted croutons topped with garlic, plum tomato, red onion, basil & balsamic dressing	
Garlic breads	7.95
Garlic butter, Garlic and mozzarella or Garlic and tomato passata	
Sharing loaded nachos (2 people)	10.95
With melted cheese, guacamole, sour cream & fresh salsa	

To Start

Home-made soup of the day	4.95
Served with a warm bread roll & salted butter	
Whole baked camembert	8.95
Studded with garlic & rosemary with artisan bread	
Spicy beer battered calamari	8.95
Served on a bed of mixed leaves with Aioli dip	
Panache halloumi fries	8.95
Drizzled with zaatar yoghurt, BBQ glaze, pomegranate seeds and fresh mint	
King prawns pil pil	9.95
Sautéed in extra virgin olive oil & garlic with fresh chilli and artisan bread	
Home-made chicken liver pate	7.95
Served with toasted French bread & red onion marmalade	
Home-made Thai fish cakes	7.95
Served with a roasted red pepper & sweet chilli sauce	
Chorizo and spiced lamb meatballs	7.95
Served with warm artisan bread	
Baby back home cooked ribs	8.95
Home cooked ribs in an Italian style marinade topped with sautéed crispy onions	
Roasted pork belly bites	7.95
In Panko breadcrumbs with a spicy BBQ dip	
Caprese	7.95
Sliced beef tomatoes with mozzarella and bail olive oil	

Salads

Chicken & pancetta Caesar	sml 6.95 / lg 11.95
Romaine lettuce, grilled chicken & pancetta, toasted croutons, parmesan & Caesar dressing	
Sirloin & blue cheese salad	19.95
8oz Prime sirloin cooked to your liking with crumbled Stilton over a bed of dressed leaves and tomatoes	
Quinoa superfood salad	9.95
Roast beets, radish, pomegranate seeds, quinoa, avocado & balsamic glaze on a bed of lamb's lettuce	
Warm goat's cheese salad	11.95
Served over mixed leaves, cherry vine tomatoes, cucumber, micro shiso and balsamic glaze	

Valentino's Italy

Chicken & bacon tagliatelle	12.95
Tagliatelle pasta tossed in a cream sauce with chicken, bacon, parmesan and a side of garlic bread	
Prawn & smoked salmon carbonara	15.95
King prawns and smoked salmon tossed in cream with tagliatelle pasta, garden peas, pancetta, fresh parmesan and a side of garlic bread	

Pizza

Classics	
Margherita	9.50
Pepperoni	12.50
Ham and pineapple	11.50
Hot and spicy	12.95
Double mozzarella, tomato passata, spicy chorizo & salami, pepperoni, meatballs & jalapeños	
Panache special	12.50
Double mozzarella, tomato passata, red onion & asparagus topped with rocket	
Goat's cheese and sliced chicken	12.50
Double mozzarella, tomato passata, caramelised onion, goat's cheese and sliced chicken	
BBQ pulled pork belly	12.95
Double mozzarella, tomato passata, & BBQ pulled pork	

Home-cooked Hearty Dishes

Slow cooked beef bourguignon	14.95
Cheshire oak smoked bacon, chestnut mushrooms & shallots in a rich red wine & port reduction. Served with a crispy top mature cheddar mash & a warm bread roll	
Slow cooked beef stroganoff	14.95
With shallots & chestnuts mushrooms served with wild rice and a side of flatbread	
Home-cooked pies	13.95
All our pies are oven cooked with a shortcrust pastry top, served with mixed veg & mashed potato or house chips. Choose from:	
Steak & ale	
Cheese & onion	
Chicken, ham & mushroom	
Award winning pork & leek sausages	13.95
Served on a black pudding mash with sautéed onions, red wine jus & crispy leeks	

From the Sea

Cod loin	15.95
In light beer batter with house chips & pea puree	
Grilled fillet of salmon	17.95
Served with asparagus, parmentier potatoes & Hollandaise sauce	

The Platter for Four

Prawns Pil Pil
Monkfish And King Prawn Kebabs
Cod Goujons, Calamari, Whitebait,
Langoustines, Aioli, Home-made Salsa,
Tartare & Fish Sauce
Served with home-made house chips
59.95

Monkfish and prawn kebabs	18.95
Two skewers of monkfish & king prawns with a garlic butter or BBQ harissa glaze with your choice of house chips, sweet potato fries or wild rice	

Pan fried sea bass	19.95
Served with lemon & dill sauce and a choice of one side	

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

8oz Rib eye	19.95
Full of flavour, deep marbling, recommended medium	
8oz Sirloin	19.95
The King's choice, hence knighted (James 1st 1617)	
8oz Fillet	26.95
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	
16oz Chateaubriand (to share)	59.95
Prime best end of lean fillet steak. Serves two.	
Filler Rossini	28.95
Beef fillet on a crouton, topped with a portobello mushroom and house pate with a rich red wine reduction	

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

House sauces	2.50
Peppercorn, Mushroom marsala, Béarnaise, Red wine jus or Blue cheese	

Our home-made beef burger	14.95
Full of flavour, served with your choice of blue or Swiss cheese, burger relish, house chips, skinny fries or sweet potato fries	

Ovens & Pans

Chicken and 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	16.95
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	

Pan fried pork medallions	15.95
With a cream, prune & brandy sauce served on a bed of tenderstem broccoli and a choice of one side	

Parmesan chicken Milanese	16.95
Butterflied chicken fillet in Panko breadcrumbs with parmesan & fresh thyme. Served with your choice of house chips, mash or sweet potato fries with a side of mushroom marsala sauce	

Chicken Biancanaize	16.95
Butterflied chicken fillet cooked with asparagus & cream, on a bed of lamb's leaf with a choice of house chips, mash or sweet potato fries	

House Sides

House chips	3.95	Sweet potato fries	3.95
Tenderstem broccoli	5.95	Tempura vegetables	5.95
Chantenay carrots	3.95	Creamy mash	3.95
Garlic mushrooms	3.95	Skin on thin fries	3.95
Side salad	4.95	Mixed vegetables	3.95
(Wild rocket, cherry tomatoes, parmesan shavings & a balsamic glaze)			

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.