



Lunch 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
Homemade toasted croutons topped with garlic, plum tomato, red onion, basil and 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	

Starters / Tapas Style Sharing Trees

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	
Patatas bravas	(tapas only)
Served warm in a spicy tomato sauce	
Chorizo links	(tapas only)
Chorizo in red wine & passata	
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 basil olive oil	
Panache classic salad	5.95
Mixed leaf, beef tomato, parmesan shavings & croutons	

Any 3 of the above 17.95

Any 5 of the above 27.95

Sandwiches

Honey roasted High Peak Farm ham salad sandwich	7.95
Served on a choice of breads with English mustard	
Fish goujon brioche	8.95
Cod fillet in beer batter with baby gem, served on a soft brioche bun with tartare sauce	
Panache steak sandwich	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	

Over 60's Special 2 Course Menu

(Monday to Saturday 12pm to 3pm)

Soup of the day
Served with a warm bread roll & salted butter
Home-made pate
Served with toasted French bread & red onion marmalade
House salad
Mixed leaf, cherry tomatoes, parmesan shavings and a balsamic glaze

Fish & chips

In a light beer batter, with house chips

High Peak Farm ham & egg

Thick cut ham with a fried egg, house chips or sweet potato fries

Home-made cheese & onion pie

Home-made & oven cooked with a shortcrust pastry top, served with mashed potato or house chips

Pan fried calves liver

Served on a bed of creamy mash with crispy onions & grilled pancetta

Chicken & pancetta Caesar

Romaine lettuce, grilled chicken & pancetta, toasted croutons, parmesan & classic Caesar dressing

£8.95

Salads

Chicken & pancetta Caesar	sml 6.95 / lg 11.95
Romaine lettuce, grilled chicken & pancetta, toasted croutons, parmesan & classic Caesar dressing	
Caprese salad	7.95
Sliced mozzarella with beef tomatoes & basil olive oil	
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
Mixed leaves, cherry vine tomatoes cucumber, micro shiso and balsamic glaze	
Sirloin & blue cheese salad	19.95
8oz prime sirloin cooked to your liking with crumbled Stilton over a bed of dressed leaves and tomatoes	

Vegetarian, 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. We pride ourselves at Panache on cooking from fresh and 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.

Small Plates

Panache steak frites	10.95
Sliced rump steak cooked pink on a bed of house chips, topped with peppercorn or mushroom cream marsala sauce	
Honey roasted High Peak Farm ham & eggs	9.95
Thick cut ham with a fried egg & house chips or sweet potato fries	
Award winning pork & leek sausages	9.95
Served on a black pudding mash with sautéed onions, red wine jus & crispy leeks	
Pan fried calves liver	10.95
Served on a bed of creamy mash with crispy onions & grilled pancetta	
Home-cooked pies	9.95
All our pies are oven cooked with a shortcrust pastry top, served with mashed potato or house chips Choose from:	
Steak & ale	
Cheese & onion	
Chicken, ham & mushroom	
Fish & chips	10.95
In a light beer batter, with house chips & pea puree	
Chicken & bacon tagliatelle	10.95
Tagliatelle tossed in cream sauce with chicken, bacon & fresh parmesan, with a side of garlic bread	
Our home-made beef burger	14.95
Full of flavour, served with your choice of blue or Swiss cheese, burger relish & house chips or sweet potato fries	

Pizza

Margherita	9.50
Ham & pineapple	11.50
Pepperoni	12.50
Hot & 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 & sliced chicken	12.50
Double mozzarella, tomato passata, caramelised onion, goat's cheese & sliced chicken	

BBQ pulled pork belly	12.95
Double mozzarella, tomato passata & BBQ pulled pork	

House Sides

House chips	3.95
Sweet potato fries	3.95
Creamy mashed potato	3.95
Tempura vegetables	5.95
Chantenay carrots	3.95
Skin on thin fries	3.95
Sautéed garlic mushrooms	3.95
Tenderstem broccoli	5.95
Mixed vegetables	3.95
Side salad	4.95
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.