



Main Menu

Nibbles/Sharers

Assorted olives <i>V/VG/GF</i>	3.50
Olives marinated in chilli & garlic	
Olive & balsamic oils <i>V/VG/GF</i>	3.95
Served with home-made focaccia bread	
Tomato & basil bruschetta <i>V/VG</i>	4.95
Toasted French bread topped with garlic, chopped tomato, red onion, basil & balsamic dressing	
Pizza doughballs <i>V/VG</i>	5.95
Tossed in garlic butter	
Garlic breads <i>V/VG/GF</i>	7.95
Garlic butter, garlic & mozzarella, or garlic & tomato passata	
Sharing loaded nachos <i>NEW V</i>	10.95
With melted cheese, guacamole, sour cream, fresh salsa & jalapeños (2 People)	

To Start

Home-made soup of the day <i>GF</i>	4.95
Served with a warm bread roll & salted butter	
Whole baked camembert <i>VG/GF</i>	8.95
Studded with garlic & rosemary with artisan bread	
Panache halloumi fries <i>VG/GF</i>	8.95
Drizzled with zaatar yoghurt, BBQ glaze, pomegranate seeds & fresh mint	
King prawns pil pil <i>GF</i>	9.95
Sautéed in extra hot virgin olive oil & garlic with fresh chilli and artisan bread	
Home-made chicken liver paté <i>GF</i>	7.95
Served with toasted French bread & red onion marmalade	
Baby back home-cooked ribs <i>GF</i>	8.95
Home cooked ribs in an Italian style marinade topped with sautéed crispy onions & served with artisan bread	
Mushroom arancini balls <i>NEW V/VG</i>	7.95
Arborio rice & chestnut mushrooms in panko breadcrumbs served with a BBQ dip & side garnish	
Caprese <i>VG/GF</i>	7.95
Sliced beef tomatoes with mozzarella & basil olive oil	

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.

Valentino's Italy

Vegetarian tagliatelle <i>VG</i>	11.95
Tagliatelle pasta tossed in a cream sauce with sautéed mixed vegetables	
Baked spinach & ricotta cannelloni <i>VG</i>	12.95
Margherita <i>V/VG/GF</i>	9.50
Ham & pineapple <i>GF</i>	11.50
Pepperoni <i>GF</i>	12.50
Tandoori chicken <i>GF</i>	12.95
Double mozzarella, tomato passata, & tandoori chicken	
Goats cheese & chicken <i>GF</i>	12.50
Double mozzarella, tomato passata, caramelised onion, goat's cheese & sliced chicken	
Hot & spicy <i>GF</i>	12.95
Double mozzarella, tomato passata, spicy chorizo & salami, pepperoni, meatballs & jalapeños	
Panache special <i>VG/GF</i>	12.50
Double mozzarella, tomato passata, red onion & asparagus topped with rocket	

Pizza

Home cooked hearty dishes

Slow cooked beef bourguignon <i>GF</i>	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.	
Panache halloumi burger <i>V/VG</i>	14.95
Halloumi in panko breadcrumbs served with a choice of house chips or skinny fries	
Fish & chips <i>GF</i>	11.95
In light beer batter with house chips & pea puree	
Grilled fillet of salmon <i>GF</i>	17.95
Served with asparagus, parmentia potatoes & hollandaise sauce	
Monkfish & prawn kebabs <i>GF</i>	18.95
Two skewers of monkfish & king prawns served with a garlic butter or BBQ harissa glaze with your choice of house chips, sweet potato fries or wild rice	
Pan fried sea bass <i>GF</i>	19.95
Served with lemon & dill sauce & a choice of one side	

From the sea

Salads

Chicken & pancetta Caesar <i>GF</i>	11.95
Romaine lettuce, grilled chicken & pancetta, toasted croutons, parmesan & Caesar dressing.	
Quinoa superfood salad <i>V/VG/GF</i>	9.95
Roast beets, radish, pomegranate seeds, quinoa, avocado & balsamic glaze on a bed of lamb's lettuce.	
Warm goat's cheese salad <i>VG/GF</i>	11.95
Served over Mixed leaves, cherry vine tomatoes cucumber, micro shiso and balsamic glaze. With classic greens & vine ripened tomatoes	
Sirloin & blue cheese salad <i>GF</i>	19.95
8oz prime sirloin cooked to your liking with crumbled stilton over a bed of dressed leaves & tomatoes.	

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 <i>GF</i>	19.95
Full of flavour, deep marbling, recommended medium	
8oz sirloin <i>GF</i>	19.95
The King's choice, hence knighted (James 1st 1617)	
8oz fillet <i>GF</i>	26.95
The most lean & tender cut, recommended medium rare	

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

House sauces

Peppercorn, Mushroom marsala, Red wine jus, Blue cheese or bearnaise <i>GF</i>	2.95
Our own vegan burger <i>V/VG</i>	14.95
Two vegan patties, served on a vegan brioche bun with lettuce, tomato, burger relish, vegan cheese & house chips	

Ovens & Pans

Pan fried calves liver <i>GF</i>	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 <i>GF</i>	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	
Tandoori chicken skewers <i>GF</i>	15.95
Tandoori marinated chicken skewers, served on a bed of salad on a garlic naan bread with your choice of house chips or skinny fries	
Slow cooked beef stroganoff <i>GF</i>	16.95
With shallots & chestnut mushrooms, served with wild rice & a side of flatbread	
Wild mushroom risotto <i>V/VG/GF</i>	10.95
Sautéed wild mushrooms cooked with arborio rice	
Home-made cheese & onion pie <i>VG</i>	9.95
All our pies are oven cooked with a shortcrust pastry top, served with mashed potato or house chips	

House sides

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

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

Served from 12 noon to 5pm
Monday to Saturday



Served from 12 noon to 5pm
Monday to Saturday

Lunch Menu

Nibbles/Sharers

Assorted olives V/VG/GF Olives marinated in chilli & garlic	3.50
Olive & balsamic oils V/VG/GF Served with home-made focaccia bread	3.95
Tomato & basil bruschetta V/VG Toasted French bread topped with garlic, chopped tomato, red onion, basil & balsamic dressing	4.95
Pizza doughballs VG Tossed in garlic butter	5.95
Garlic breads V/VG/GF Garlic butter, garlic & mozzarella, or garlic & tomato passata	7.95
Sharing loaded nachos NEW VG With melted cheese, guacamole, sour cream, fresh salsa & jalapeños (2 People)	10.95

Starters/Tapas Style Sharing Trees

Home-made soup of the day GF Served with a warm bread roll & salted butter	4.95
Whole baked camembert VG/GF Studded with garlic & rosemary with artisan bread	8.95
Panache halloumi fries VG/GF Drizzled with zaatar yoghurt, BBQ glaze, pomegranate seeds & fresh mint	8.95
King prawns pil pil GF Sautéed in extra hot virgin olive oil & garlic with fresh chilli and artisan bread	9.95
Home-made chicken liver paté GF Served with toasted French bread & red onion marmalade	7.95
Patatas bravas (tapas only) V/VG/GF Served in a warm spicy tomato sauce	7.95
6 Crispy coated hot wings NEW V/VG/GF Served with a side garnish	7.95
Baby back home-cooked ribs GF Home cooked ribs in an Italian style marinade topped with sautéed crispy onions & served with artisan bread	8.95
Mushroom arancini balls NEW V/VG Arborio rice & chestnut mushrooms in panko breadcrumbs served with a BBQ dip & side garnish	7.95
Panache classic salad V/VG/GF Mixed leaf, beef tomato, parmesan shavings & croutons	5.95
Caprese VG/GF Sliced beef tomatoes with mozzarella & basil olive oil	7.95
ANY THREE OF THE ABOVE	17.95
ANY FIVE OF THE ABOVE	27.95

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Small Plates

Panache steak frites GF Sliced rump steak on a bed of house chips, topped with peppercorn or mushroom marsala sauce	10.95
Honey roasted High Peak Farm ham & eggs GF In a light beer batter, with house chips	9.95
Baked spinach & ricotta cannelloni VG Oven baked served with a garlic flat bread	10.95
Pan fried calves liver GF Served on a bed of creamy mash with crispy onions & grilled pancetta	10.95
Home-made cheese & onion pie VG Home-made & oven cooked with a shortcrust pastry top, served with mashed potato or house chips	9.95
Wild mushroom risotto V/VG/GF Sautéed wild mushrooms cooked with arborio rice	10.95
Vegetarian tagliatelle VG Tagliatelle pasta in a cream sauce with sautéed mixed vegetables served with a garlic flat bread	10.95
Our own vegan burger V/VG Two vegan patties served on a vegan brioche bun with lettuce, tomato, burger relish, vegan cheese & house chips	14.95
Halloumi burger VG Halloumi in panko breadcrumbs served with a choice of house chips or skinny fries	14.95

Pizza

Margherita V/VG/GF	9.50
Ham & pineapple GF	11.50
Pepperoni GF	12.50
Tandoori chicken GF Double mozzarella, tomato passata, & tandoori chicken	12.95
Goats cheese & chicken GF Double mozzarella, tomato passata, caramelised onion, goat's cheese & sliced chicken	12.50
Hot & spicy GF Double mozzarella, tomato passata, spicy chorizo & salami, pepperoni, meatballs & jalapeños	12.95
Panache special VG/GF Double mozzarella, tomato passata, red onion & asparagus topped with rocket	12.50

House sides

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

Over 60s Special 2 Course Menu

Soup of the day GF Served with a warm bread roll & salted butter
Home-made paté GF Served with toasted French bread & red onion marmalade
House salad V/VG/GF Mixed leaf, cherry tomatoes, parmesan shavings & balsamic glaze
Bruschetta NEW V/VG Toasted French bread topped with garlic, chopped tomato, red onion, basil & balsamic dressing
Vegetarian tagliatelle VG In a light beer batter, with house chips
High Peak Farm ham & egg GF Thick cut ham with a fried egg, house chips or sweet potato fries
Home-made cheese & onion pie VG Home-made & oven cooked with a shortcrust pastry top, served with mashed potato or house chips
Pan fried calves liver GF Served on a bed of creamy mash with crispy onions & grilled pancetta
Chicken & pancetta Caesar GF Romaine lettuce, grilled chicken & pancetta, toasted croutons, parmesan & Caesar dressing

8.95

New 2 Course Lunch

Soup of the day GF Served with a warm bread roll & salted butter
Home-made paté GF Served with toasted French bread & red onion marmalade
Caprese VG/GF Sliced beef tomatoes with mozzarella & basil olive oil
Bruschetta NEW V/VG Toasted French bread topped with garlic, chopped tomato, red onion, basil & balsamic dressing
Garlic bread V/VG/GF Garlic butter, or garlic & tomato passata
Our own vegan burger V/VG A vegan patty served on a vegan brioche bun with lettuce, tomato, burger relish, vegan cheese & house chips
Wild mushroom risotto V/VG/GF Sautéed wild mushrooms cooked with arborio rice
Panache steak frites GF Sliced rump steak cooked pink on a bed of house chips, topped with peppercorn or mushroom marsala sauce
Margherita pizza V/VG/GF Double mozzarella & tomato passata
Pepperoni pizza GF Double mozzarella, tomato passata & pepperoni slices
Chicken & pancetta Caesar GF Romaine lettuce, grilled chicken & pancetta, toasted croutons, parmesan & Caesar dressing

12.50