



Main Menu

Nibbles / Sharers

Assorted olives V/Vg/GF	3.50
Olives marinated in chilli, garlic	
Olive & balsamic oils V/Vg/GF	3.95
Served with a gluten free bread	
Garlic Mushrooms V/Vg/GF	5.95
Mushrooms tossed in garlic butter with a gluten free bread roll	
Tomato & basil bruschetta V/Vg	4.95
Home-made toasted croutons topped with garlic, plum tomato, red onion, basil & balsamic dressing	
Garlic breads V/Vg/GF	7.95
Garlic butter, Garlic & mozzarella or Garlic & tomato passata	

To Start

Home-made soup of the day GF	4.95
Served with a gluten free bread roll	
Whole baked camembert Vg/GF	8.95
Studded with garlic & rosemary a gluten free bread roll	
Panache halloumi fries Vg/GF	8.95
Drizzled with zaatar yoghurt, BBQ glaze, pomegranate seeds & fresh mint	
King prawns pil pil GF	10.95
Sautéed in extra virgin olive oil & garlic with fresh chilli served with a gluten free bread roll	
Home-made chicken liver pate GF	7.95
Served with a toasted gluten free bread roll & red onion marmalade	
Baby back home cooked ribs GF	8.95
Home cooked ribs in an Italian style marinade topped with sautéed crispy onions	
Caprese Vg/GF	7.95
Sliced beef tomatoes with mozzarella & basil olive oil. With classic greens & vine ripened tomatoes	

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 Vg	11.95
Tagliatelle pasta tossed in a cream sauce with sautéed mixed vegetables	
Home-made Vegetarian Lasagne VG	
Made with Quorn mince, fresh vegetables & house ragu. 12.95	

Pizza

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

Home cooked hearty dishes

Slow cooked beef bourguignon GF	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 gluten free bread roll.	
Panache halloumi burger V/Vg	14.95
Halloumi in panko breadcrumbs served with a choice of house chips or skinny fries	

From The Sea

Fish & chips GF	11.95
In light beer batter with house chips & pea puree	
Monkfish & prawn kebabs GF	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 GF	19.95
Served with lemon & dill sauce & a choice of one side	

Salads

Chicken & pancetta Caesar GF	11.95
Romaine lettuce, grilled chicken & pancetta, toasted croutons, parmesan & Caesar dressing	
Sirloin & blue cheese salad GF	19.95
8oz prime sirloin cooked to your liking with crumbled stilton over a bed of dressed leaves & tomato	
Quinoa superfood salad V/Vg/GF	9.95
Roast beets, radish, pomegranate seeds, quinoa, avocado & balsamic glaze on a bed of lamb's lettuce	
Warm goat's cheese salad Vg/GF	11.95
Served over Mixed leaves, cherry vine tomatoes cucumber, micro shiso and balsamic glaze. With classic greens & vine ripened 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 Sirloin GF	19.95
The King's choice, hence knighted (James 1st 1617)	
8oz Fillet GF	26.95
The most lean & tender cut, recommended medium rare	

See Our Nightly Steak Specials Card

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

<i>House sauces</i> GF	2.95
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Peppercorn, Mushroom marsala, Red wine jus, Blue cheese or bearnaise

Our own vegan burger V/Vg	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 GF	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 GF	20.95
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 GF	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 GF	16.95
With shallots & chestnut mushrooms, served with wild rice & gluten free bread roll	
Wild mushroom risotto V/Vg/GF	10.95
Sautéed wild mushrooms cooked with arborio rice	
Home-made Cheese & onion pie Vg	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 6 or more