



Lunch Menu

Monday to Saturday

12 –5pm

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 roll
- Garlic Mushrooms V/Vg/GF 5.95
Mushrooms tossed in garlic butter with a gluten free bread roll
- Garlic breads V/Vg/GF 7.95
Garlic butter, Garlic & mozzarella or Garlic & tomato passata

Starters or Tapas style sharing trees

- Home-made soup of the day GF 4.95
Served with a warm gluten free bread roll
- Whole baked camembert Vg/GF 8.95
Studded with garlic & rosemary with 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 gluten free bread roll & red onion marmalade
- Baby back home cooked ribs GF 8.95
Served with a side garnish
- Panache classic salad V/Vg/GF 5.95
Mixed leaf, beef tomato, parmesan shavings & croutons
- Caprese Vg/GF 7.95
Sliced beef tomatoes with mozzarella & basil olive oil

Any 3 of the above 17.95

Any 5 of the above 27.95

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

Over 60s Special 2 Course Menu

(Monday to Saturday 12pm to 5pm)

- Soup of the day** GF
Served with a gluten free bread roll
- Home-made pate** GF
Served with a gluten free bread roll & red onion marmalade
- House salad** V/Vg/GF
Mixed leaf, cherry tomatoes, parmesan shavings & a balsamic glaze
- Bruschetta** V/Vg
Home-made toasted croutons topped with garlic, plum tomato, red onion, basil & balsamic dressing

- Vegetarian tagliatelle** Vg
Tagliatelle pasta in a cream sauce with sautéed mixed vegetables served with gluten free bread
- 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

(Monday to Saturday 12pm to 5pm)

- Soup of the day** GF
Served with a gluten free bread roll
- Home-made pate** GF
Served with toasted gluten free bread roll & red onion marmalade
- Caprese salad** Vg/GF
Sliced beef tomatoes with mozzarella & basil olive oil
- Bruschetta** V/Vg
Home-made toasted croutons topped with garlic, plum 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
- Steak frites** GF
Sliced rump steak cooked pink on a bed of house chips topped with peppercorn or mushroom cream 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

Small Plates

- Panache steak frites** GF 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** GF 9.95
Thick cut ham with a fried eggs, house chips or sweet potato fries
- Home-made Vegetarian Lasagne** Vg
Made with Quorn mince, fresh vegetables & house ragu.
- Pan fried calves liver** GF 10.95
Served on a bed of creamy mash with crispy onions & grilled pancetta
- 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
- Wild mushroom risotto** V/Vg/GF 10.95
Sautéed wild mushrooms cooked with arborio rice
- Vegetarian tagliatelle** Vg 10.95
Tagliatelle pasta in a cream sauce with sautéed mixed vegetables served with a gluten free bread
- 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
- Halloumi burger** Vg 14.95
Halloumi in panko breadcrumbs served with a choice of house chips or skinny fries

Pizza

- Margherita** V/Vg/GF 9.50
- Ham & pineapple** Vg/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** 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

Sides

- House chips** 3.95
- Sweet potato fries** 3.95
- Creamy mashed potato** 3.95
- Buttered carrots** 3.95
- Skin on thin fries** 3.95
- 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 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 as 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. Some ingredients may contain traces of nuts.