



Evening Main Menu

Nibbles / Sharers

Assorted olives & feta cheese	4.50
Olives marinated in chilli and garlic with feta cheese	
Olive & balsamic oils	3.95
Served with home-made focaccia bread	
Tomato & basil bruschetta	5.25
Toasted French bread topped with garlic, chopped tomato, red onion, basil & balsamic dressing	
Garlic mushrooms	5.95
Mushrooms tossed in garlic butter served with focaccia	
Garlic breads	7.95
Garlic butter, garlic and mozzarella or garlic and tomato passata	

Appetisers

Home-made soup of the day	4.95
Served with home-made warm bread & salted butter	
Whole baked Camembert	8.95
Studded with garlic & rosemary with home-made warm focaccia	
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	10.95
Sautéed in extra hot virgin olive oil & garlic with fresh chilli and home-made warm focaccia	
Home-made smooth pâté	8.95
Served with toasted French bread & red onion marmalade	
Baby back home cooked ribs	8.95
Home cooked ribs in an Italian style marinade topped with sautéed crispy onions served with home-made warm focaccia	
Home-made Thai fish cakes	7.95
Served with a roasted red pepper & sweet chilli sauce	
Caprese	7.95
Sliced beef tomatoes with mozzarella and basil olive oil	

Salads

Chicken & pancetta Caesar	sml 7.95 / lg 12.95
Romaine lettuce, grilled chicken & pancetta, toasted croutons, parmesan & classic Caesar dressing	
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	12.95
Served over 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	

Pasta

Chicken & bacon tagliatelle	13.95
Tagliatelle pasta tossed in a cream sauce with chicken, bacon, fresh parmesan and a side of home-made garlic focaccia	
Picante Salsiccia	13.95
Penne pasta tossed in a passata & cream sauce with pepperoni & chorizo sausage, served with home-made garlic focaccia <i>*New*</i>	
Prawn & smoked salmon carbonara	15.95
King prawns and smoked salmon tossed in a cream sauce with tagliatelle pasta, garden peas, pancetta, fresh parmesan and a side of home-made garlic focaccia	

Pizza

Classics	
Margherita	9.95
Pepperoni	12.95
Hot and spicy	13.95
Double mozzarella, tomato passata, spicy chorizo & salami, pepperoni & jalapeños	
Panache special	13.50
Double mozzarella, tomato passata, feta cheese, red onion & asparagus topped with rocket	
Goat's cheese and sliced chicken	13.50
Double mozzarella, tomato passata, caramelised onion, goat's cheese and sliced chicken	
Tandoori Chicken	14.95
Double mozzarella, tomato passata, & tandoori chicken <i>*New*</i>	

Home-cooked Hearty Dishes

Slow cooked beef bourguignon	15.95
Cheshire oak smoked bacon, chestnut mushrooms & shallots in a rich red wine & port reduction. Served with a crispy top mature cheddar mash & home-made warm focaccia	
Home-made pies	14.95
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	

From the Sea

Fish & Chips	13.95
In light beer batter with house chips & pea puree	
Monkfish and prawn kebabs	19.95
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	

House Sides

House chips	3.95	Sweet potato fries	3.95
Buttered 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

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.

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	21.95
The King's choice, hence knighted (James 1st 1617)	
8oz Fillet	27.95
The most lean & tender cut, recommended medium rare	
The above can also be cooked to your liking by our chefs on our flame grill	

House sauces	2.95
Peppercorn, Mushroom marsala, Béarnaise, Red wine jus or Blue cheese	

Burgers

Our home-made beef burger	14.95
Full of flavour, served with your choice of brie, stilton or swiss cheese, burger relish served on a brioche bun with a side of house chips	
Panache halloumi burger	14.95
Halloumi in panko breadcrumbs served with a choice of house chips or skinny fries <i>*New*</i>	

Ovens & Pans

Pan fried calves liver	16.95
Served on a bed of creamy mash with crispy onions, grilled pancetta & mixed vegetables	
Trio of lamb	22.95
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	17.95
Tandoori marinated skewers, served on a bed of salad on a garlic naan bread with your choice of house chips, skinny fries or sweet potato fries <i>*New*</i>	
Parmesan chicken Milanese	19.95
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	
Slow cooked beef stroganoff	16.95
With shallots & chestnut mushrooms, served with wild rice & a side of home-made warm focaccia	

Children's Menu

Tomato Soup	3.95
Served with home-made warm bread and salted butter	
Garlic breads	4.95
Garlic butter, garlic and mozzarella, or garlic and tomato passata	
Panache halloumi fries	5.95
Drizzled with zaatar yoghurt, BBQ glaze, pomegranate seeds and fresh mint	
Cheesy nachos	4.95
Nachos with melted cheese	
Cod goujons	6.95
In a light beer batter served with skinny fries	
Margherita Pizza	6.95
5oz Rump steak	7.95
Served with skinny fries	
Home-made beef burger	7.95
Served with your choice of melted brie, stilton or swiss cheese, burger relish and skinny fries	
High Peak Farm ham & egg	6.95
Thick cut ham with a fried egg and skinny fries	

Prices are inclusive of VAT

Optional 10% service charge for parties of 8 or more