

Panache Lunch Menu

2 COURSES FOR £14.50—3 COURSES FOR £17.50

CHOOSE ANY: STARTER or MAIN or DESSERT TO MAKE 2 or 3 COURSES

Please Note: Menus Cannot be Split Between Guests

STARTERS

Today's Home-Made Soup

Served with Home-made Bread Roll. GF

Dalcelatte Mushrooms VG GF

Served with Home-made flatbread.

Homemade Pate GF

Served with Toasted French bread.

MAINS

Fish and Chips GF

In a light beer batter, with house chips and a minted Pea puree.

Our own Vegan Burger VVG

A vegan Pattie served on a vegan brioche bun with lettuce, tomato, burger relish, vegan cheese and house chips.

Panache Steak Frittes GF

Sliced steak cooked pink on a bed of house chips, topped with peppercorn or mushroom marsala sauce

Fish Goujon Brioche GF

Fish fillet in beer batter with baby gem, served on a soft brioche bun with tartar sauce and house chips

Home Cooked Cheshire Farm Ham and Egg GF

Thick cut Cheshire farm ham served with house chips or sweet potato fries, topped with a fried egg.

Home-made

Cheese & Onion Pie VG

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

Chicken & Pancetta Caesar

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

Warm Goats Cheese Salad GF VG

Mixed leaves, cherry vine tomatoes, cucumber, micro shiso & balsamic glaze

PIZZA

Margarita Pizza GF VG

Mozzarella and tomato passata

Pepperoni GF

Topped with spicy pepperoni

Hot and Spicy GF

chorizo, salami, pepperoni & jalapenos

DESSERTS

Warm Lemon Drizzle Cake

Served with vanilla ice cream or custard

Warm Chocolate Brownie

Served with vanilla ice cream or custard

SIDES

House Chips 4.00 Skinny Fries 4.00

Sweet Potato Fries 4.00

V=Vegan VG=Vegetarian GF=Gluten free

Please inform your server if you Have any of the above dietary requirements

SPECIAL OFFERS

Pinot Grigio 19.95

Pinot Blush 19.95

Prosecco 24.95

Prosecco Pink 24.95