






















Gluten Free, Vegan & Vegetarian Main Menu

MONDAY - SUNDAY
12 - CLOSE





Nibbles / Sharers




- Assorted olives and feta cheese**   5
Olives marinated in chilli and garlic with feta cheese
- Olives & balsamic oils**   4
Served with a gluten free bread roll
- Garlic mushrooms**   6
Mushrooms tossed in garlic oils with a gluten free bread roll
- Tomato & basil bruschetta**   5
Homemade toasted bloomer topped with garlic, plum tomato, red onion and balsamic dressing
- Garlic breads**   8
Garlic oils
Garlic and mozzarella
Garlic and tomato passata

To Start

- Home-made soup of the day**  5
Served with a warm gluten free bread roll
- Whole baked Camembert**  9
Studded with garlic & rosemary with gluten free bread
- Panache halloumi fries**  9
Drizzled with zaatar yoghurt, BBQ Harissa glaze, pomegranate seeds & fresh mint
- King prawns pil pil**  11
Sautéed in extra virgin olive oil & garlic with fresh chilli served with gluten free bread roll
- Home-made chicken liver pate**  9
Served with gluten free bread roll & red onion marmalade
- Baby back home cooked ribs**  10
Served with a side garnish
- Panache classic salad**   6
Mixed leaf, beef tomato, parmesan shavings & croutons
- Caprese**  8
Sliced beef tomatoes with mozzarella & basil olive oil

Salads


- Chicken & pancetta Caesar**  9/14
Romaine lettuce, grilled chicken & pancetta, parmesan & classic Caesar dressing
- Quinoa superfood salad**   12
Roast beets, radish, pomegranate seeds, quinoa, avocado & balsamic glaze on a bed of lamb's lettuce
- Warm goat's cheese salad**  13
Mixed leaves, cherry vine tomatoes cucumber, micro shiso and balsamic glaze

-  Gluten free
-  Vegetarian
-  Vegan

Pasta




- Vegetarian tagliatelle**  12
Tagliatelle pasta in a cream sauce with sautéed mixed vegetables

Pizza

- Margherita**   10
- Pepperoni**  13
- Tandoori Chicken**  15
- Goat's cheese and sliced chicken**  14
- Hot and spicy**  15
Chorizo, salami, pepperoni & jalapeños
- Panache special**   14
Onion & asparagus topped with rocket

Please note that any of the above pizzas can be made gluten free & / or vegan by using gluten free pizza dough and vegan cheese.

From the Sea

- Fish & chips**  15
In light beer batter with house chips & pea puree
- Monkfish and prawn kebabs**  24
Two skewers of monkfish & king prawns with a garlic butter or BBQ harissa glaze with your choice of house chips, sweet potato fries or long grain rice
- Pan fried sea bass**  22
Two sea bass fillets served with lemon & dill sauce and a choice of one side


Ovens & Pans

- Pan fried calves liver**  17
Served on a bed of creamy mash with sautéed onions and grilled pancetta
- Trio of pork loin steaks**  18
Three pork loin steaks served on a bed of buttered kale with a side of house chips and a marsala sauce
- Tandoori chicken skewers**  20
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
- Slow cooked beef stroganoff**  17
With shallots & chestnut mushrooms, served with long grain rice & a gluten free bread roll
- Home-made cheese and onion pie**  15
Oven cooked with a short crust pastry top served with mashed potato or house chips

Steak on the Stone


All our steaks can be cooked on our grill or 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**  22
The King's choice, hence knighted (James 1st 1617)


- 8oz Fillet**  35
The most lean & tender cut, recommended medium rare

Steak on the Grill



- 8oz Sirloin**  22
The King's choice, hence knighted (James 1st 1617)


- 8oz Fillet**  35
The most lean & tender cut, recommended medium rare

Our steaks are recommended medium rare

- House sauces**  3
Peppercorn, Mushroom marsala, Béarnaise, Red wine jus or Blue cheese

Burgers

- Our own vegan burger**   15
A vegan patty served on a vegan brioche bun with lettuce, tomato, burger relish, vegan cheese and house chips

- Panache halloumi burger**  16
Halloumi in panko breadcrumbs served with a choice of house chips or skinny fries

- Spiced polenta & quinoa burger**   15
Served on a brioche bun with house chips

House Sides

- House chips** 4
- Skin on fries** 4
- Sweet potato fries** 4
- Creamy mashed potato** 4
- Garlic mushrooms** 4
- Medley of roasted vegetables** 5
- Asparagus with chilli & garlic** 5
- Side salad** 6

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.

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