

Bar Stool Menu

Monday-Friday 6pm To Close
Saturday & Sunday all Day

At The Bar Snacks

Assorted Olives	5
Olives marinated in chilli & garlic	
Olive & balsamic oils	5.50
Served with home-made focaccia	
Garlic breads	8
Garlic butter, or garlic & tomato passata (add £2)	

Sharing Tapas

Prawns pil pil	14
King prawns sautéed in hot extra virgin olive oil & garlic with fresh chilli & served with artisan bread	
Home-made chicken liver pate	9
With toasted homemade bread & red onion marmalade	
Baby back home cooked ribs	12
In a Italian style marinade with sautéed crispy onions with artisan bread	
Spicy beer battered Calamari	10
On a bed of mixed leaves with aioli dip	
Patatas bravas	7
In a warm spicy tomato sauce	
Chicken in White wine	7
Chicken cooked in a white wine cream sauce	
Tempura Prawns	13.50
Served with a sriracha Mayonnaise dip	
Pork Spring Rolls	9
Served with a sweet chilli dip	
Dolcelatte Garlic Mushrooms	8
Mushrooms tossed in a garlic cream sauce	
Mozzarella & Pepperoni Roulades	7
A firm favourite with all Panache guests!!	
Breaded Brie	8
Served with cranberry sauce	

Snacks To Share (2 People)

Antipasto	27
Assorted Italian meats, Coppa, Mortadella & Salami accompanied by assorted Olives, caramelised chutney & assorted homemade breads	
Sharing Camembert	17.95
Homemade garlic enriched bread topped with extra virgin olive oil, served with a whole camembert	
House Platter (2 people)	27
Homemade Pate, Baby back ribs, Pork spring rolls, sweet chilli dip & red onion Chutney	



Pizza

Margherita	12.50
Pepperoni	14.50
Hot & Spicy	16.00
spicy chorizo, salami, pepperoni, & jalapeno's	
Panache special	15.00
red onion & asparagus topped with rocket.	
Goat's cheese & sliced chicken	15.00
Tandoori Chicken	16.00

