

NIBBLES

Assorted Olives	VG GF	5
Olives marinated in chilli & garlic		
Olive & Balsamic Oils	VG V	5.50
Served with home-made Focaccia bread		
Garlic Breads	VG GF V	8
Garlic Oil or Garlic & tomato passata (add £2)		
Tomato & Basil Bruschetta	VG GF V	5.95
Homemade toasted bloomer topped with garlic, chopped tomato, red onion, basil & balsamic dressing		

STARTERS TO SHARE (2 people)

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

GF GLUTEN FREE

VG VEGETARIAN

V VEGAN

Main Menu

TO START

Home-made soup of the day	GF	5.50	Home-made Smooth pate	GF	9	Caprese Salad	VG GF	10.95
With a warm bread roll & salted butter			Served with toasted gluten free bread & red onion marmalade			Sliced beef tomatoes with mozzarella cheese & basil olive oil		
Spicy beer battered calamari	GF	10	Baby back home cooked ribs	GF	12	Garlic Mushrooms		8
Served on a bed of mixed leaves with Aioli dip			Home cooked ribs in an Italian style marinade & served with gluten free bread			Mushrooms Tossed in garlic served on garlic flat or gluten free bread VG GF V		
King prawns pil pil	GF	14	Tempura Prawns	GF	13.50	Halloumi Fries	GF VG	9
Sautéed in extra hot virgin olive oil & garlic with fresh chilli and homemade bread			Served with a sriracha mayonnaise dip			Drizzled with zaatar yoghurt, BBQ glaze		

SALADS

Chicken & Pancetta Caesar	GF	14.50
Romaine lettuce, grilled chicken & pancetta, toasted croutons, parmesan & classic Caesar dressing.		
Warm goats cheese salad	VG GF	14.95
Mixed leaves, cherry vine tomatoes, cucumber, micro shiso & balsamic glaze		

PASTA

Rigatoni Campagnolo	VG	15.50
Rigatoni pasta tossed in cream, broccoli & a touch of chilli, served with a side of garlic flat bread.		

PIE

Homemade Cheese & Onion Pie	VG	15
Oven cooked with a shortcrust pastry top served with house chips, sweet potato fries or skinny fries		

BURGER

Our Own Vegan Burger	VG V	15.95
A vegan patty served on a vegan brioche bun with lettuce, tomato, burger relish, vegan cheese and house chips		

VEGAN TART

Mediterranean Vegetable Tart	V VG	15
Served with house chips, sweet potato fries, skinny fries or a side salad		

PIZZA *All our pizza is made with Vegan Cheese or mozzarella & fresh tomato*

Margherita	GF V VG	12.50
Pepperoni	GF	14.50
Tandoori chicken	GF	16.50
Goats cheese & sliced chicken	GF	15.50
Hot & spicy	GF	16.50
Chorizo, salami, pepperoni, jalapenos		
Panache special	GF V VG	15.50
Onion, asparagus & rocket		

FROM THE SEA

Fish & chips	GF	15.95
In a light beer batter served with a pea puree		
Pan fried sea bass	GF	23.95
Two sea bass fillets served with a lemon & dill sauce & a choice of one side from our sides menu		
Monkfish & prawn kebabs	GF	25.95
Two skewers of monkfish & king prawns with your choice of a garlic butter or BBQ glaze served with house chips, skinny fries, sweet potato fries or long grain rice (Fri, Sat, Sun Only)		

SHARING MAINS

16oz Sharing Steak (serves 2)		
A HUGE 16oz sharing steak, served on a lava rock stone with a sauce & side of house chips. GF 34.95		
16oz Chateaubriand (serves 2)		75.95
A huge 450g lean fillet to share, served on a lava rock stone. Simply the Best cut there is!! GF		

SIZZLING PLATTERS

Sizzling Teriyaki Vegetables	15.95
With sauteed spring onions, broccoli, roasted vegetables & peppers served sizzling on a hot skillet with warm pitta bread, tortilla wrap, fresh salad & wild rice. VG	
Sizzling Cajun Chicken	18.95
With sauteed spring onions, broccoli, roasted vegetables & peppers served sizzling on a hot skillet with warm pitta bread, tortilla wrap, fresh salad & wild rice. GF	

STEAK

Steaks on the stone

8oz Sirloin	GF	22.95
The kings choice, hence knighted (James 1st 1617)		
8oz Fillet	GF	38.50
The most lean & tender cut.		



Steaks on the Grill

8oz Sirloin	GF	22.95
The kings choice, hence knighted (James 1st 1617)		
8oz Fillet	GF	38.50
The most lean & tender cut.		

SAUCES £3.50

Peppercorn, Mushroom marsala, Bearnaise, Red wine jus, Blue cheese GF

Steak on the Grill Disclaimer—

Steaks on the grill will be cooked to your liking, however for those that require "medium well" or "well done" we will offer a hot stone for you to cook to your requirements. Should you require your steak to be cooked medium well or well done by our Chefs, this can be done, however Panache accepts no liability for steaks cooked over medium.

FROM OUR OVENS

22



Tandoori chicken skewers	GF	
Tandoori marinated skewers, served on a bed of mixed leaf salad on a garlic naan bread & your choice of house chips, skinny fries or sweet potato fries		

ALLERGIES

Dishes may contain nut/nut derivatives. Fish may contain bones. If you have any allergens please inform your server who will advise of all ingredients used.

OTHER INFORMATION

All tables of 8 and above will have a discretionary 10% service charge

House chips	4.75	Sweet potato fries	4.75	Garlic mushrooms	4.75	Asparagus with chilli & garlic	7.95
Skin on fries	4.75	Creamy Mashed Potato	4.75	Medley of roasted vegetables	5	Side Salad	6