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Nibbles / Sharers

- Assorted olives**    3.50
Olives marinated in chilli and garlic
- Olive & balsamic oils**    3.95
Served with homemade gluten free bread
- Pizza dough balls**  5.95
Pizza dough balls tossed in garlic butter
- Tomato & basil bruschetta**   4.95
Homemade toasted croutons topped with garlic, plum tomato, red onion and basil
- Garlic breads**    7.95
Garlic oil, garlic and mozzarella or garlic and tomato passata

To Start

- Home-made soup of the day**    4.95
Served with a warm gluten free bread roll
- Whole baked Camembert**   8.95
Studded with garlic & rosemary with gluten free bread
- Panache halloumi fries**   8.95
Drizzled with zaatar yoghurt, BBQ Harissa glaze, pomegranate seeds & fresh mint
- King prawns pil pil**  9.95
Sautéed in extra virgin olive oil & garlic with fresh chilli served with gluten free bread roll
- Home-made chicken liver pate**  7.95
Served with toasted gluten free bread roll & red onion marmalade
- Chorizo & spiced lamb meatballs**  7.95
Served with warm gluten free bread roll
- Baby back home cooked ribs**  8.95
Home cooked ribs in an Italian style marinade topped with sautéed crispy onions
- Caprese**   7.95
Sliced beef tomatoes with mozzarella & basil olive oil

Any 3 of the above 17.95
Any 5 of the above 27.95

Salads

- Chicken & pancetta Caesar**   6.95 / 11.95
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**   11.95
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

Small Plates

- Vegetarian tagliatelle**  10.95
Tagliatelle pasta in a cream sauce with sautéed mixed vegetables served with a garlic flat bread
- Baked spinach and ricotta filled cannelloni**  10.95
Oven baked served with a garlic flat bread
- Our own vegan burger**   10.95
Two vegan patties served on a vegan brioche bun with lettuce, tomato, burger relish, vegan cheese and house chips
- Home-made cheese & onion pie**  9.95
Oven cooked with a shortcrust pastry top, served with mashed potato or house chips
- Panache steak frites**  10.95
Sliced rump steak cooked pink on a bed of house chips, topped with peppercorn or mushroom cream marsala sauce
- Honey roasted High Peak Farm ham & eggs**  9.95
Thick cut ham with a fried egg & house chips or sweet potato fries
- Pan fried calves liver**  10.95
Served on a bed of creamy mash with crispy onions & grilled pancetta
- Wild mushroom risotto**    10.95
Sautéed wild mushrooms cooked with arborio rice














Vegetarian, Vegan & Gluten Free

Although we are primarily a steak-led restaurant, we do not wish to disappoint any guests who visit Panache who may be vegetarian, vegan, gluten free etc. To this end, we have a full gluten free, vegan, vegetarian menu available upon request and have several dishes suitable for vegan and vegetarian clients alike on our main menu. We pride ourselves at Panache on cooking from fresh, and although we have tried to include dishes to suit all guests, we would like to take this opportunity to extend our choice to any dish you may require thus making our vegan and vegetarian options endless. Should you wish to order any specific dish that we carry ingredients for, please request this with your server who will check with our chefs as to whether we carry the specific ingredients for your dish. Alternatively, should you wish to be certain of having your favourite dish please contact us by email or telephone 48 hours prior to your booking with your requested dish and we will make sure all of the ingredients required are purchased ready for the day of your visit.

Thank you

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

Pizza

- Margherita**    9.50
Double mozzarella, tomato passata & fresh basil
- Hot and spicy**  12.95
Double mozzarella, tomato passata, spicy chorizo & salami
- Pepperoni**  12.50
Double mozzarella, tomato passata & pepperoni slices
- Ham and pineapple**   11.50
Double mozzarella, tomato passata, ham & pineapple
- Panache special**  12.50
Double mozzarella, tomato passata, red onion & asparagus
- Goat's cheese and sliced chicken**  12.50
Double mozzarella, tomato passata, caramelised onion, goat's cheese and sliced chicken
- BBQ pulled pork belly**  12.95
Double mozzarella, tomato passata, & BBQ pulled pork
- Bespoke your own vegan pizza**    12.50
Select your own mix of ingredients to build your pizza

House Sides

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|---|------|--------------------|------|
| House chips | 3.95 | Sweet potato fries | 3.95 |
| Tenderstem broccoli | 5.95 | Tempura vegetables | 5.95 |
| Chantenay carrots | 3.95 | Creamy mash | 3.95 |
| Salad | 4.95 | Skin on thin fries | 3.95 |
| <small>Wild rocket, cherry tomatoes, parmesan shavings & a balsamic glaze</small> | | Sautéed mushrooms | 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.