

SOFT DRINKS

Cola	2.95	Orange Juice	2.95
Diet Cola	2.95	Apple Juice	2.95
Lemonade	2.95	Mango Juice	2.95
Orangeade	2.95	Pineapple Juice	2.95
J2O	3.95	Cranberry Juice	2.95
Ginger Beer	3.95	Tonic / Soda Water	2.95
Appetiser	3.95	Mineral Water Still / Sparkling	3.50

COFFEE & TEA

Americano	3.50	Green Mint Tea	2.95
Cappuccino	3.50	English Tea	2.95
Latte	3.50	Coffee	2.95
Mocha	3.50	Indian Chai	3.50

DESSERTS

Gulab Jamon	5.95	Vanilla Cheesecake Slice	5.95
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Indian Classic milk reduction dumplings, served hot with vanilla ice cream.



Chocolate Fudge Cake Slice	5.95	Trio Scoop Ice Cream	4.95
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Double Chocolate laveder cake.

(Strawberry, chocolate, vanilla)



Carrot Cake Slice	5.95	Churros	5.95
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Moist, creamy carrot cake, a delicious sponge, infused with carrot and cinnamon, a double layer of cream cheese running through the centre

Indulgent churro loops – a popular snack or dessert. Best served dusted with sugar, alongside a chocolate dipping sauce.



Soft drinks are available in the premises and must be purchased from the restaurant. Please note that a charge will apply for any soft drinks brought from outside.



PANACHE

CUISINE OF INDIA & BANGLADESH

Welcome to

PANACHE

CUISINE OF INDIA & BANGLADESH

Where timeless culinary heritage meets contemporary elegance.

Our vision is to celebrate the rich and diverse traditions of Indian and Bangladeshi cuisine, thoughtfully reimaged with a modern culinary perspective. Set within an atmosphere of warmth and understated sophistication, Panache offers an experience defined by gracious, attentive hospitality.

Our exquisitely curated menu is the creation of our Executive Chef, whose distinguished expertise in both culinary artistry and hospitality is evident in every detail. Each dish is freshly prepared using the finest ingredients and authentic spices, resulting in bold, harmonious flavors that are both refined and memorable.

It is our privilege to welcome you, and we sincerely hope your dining experience at Panache is nothing short of exceptional.

With our warmest regards,
The Management & Team at Panache

PANACHE SIGNATURE STARTERS

Cheesana Paprika D	5.95
Char-grilled bell pepper, stuffed with tender chicken,infused with aromatic herbs and spices,and finished with a rich cheese topping.	
Dynamite Prawns S	5.95
Crispy, deep-fried prawns coated in a creamy, spicy, and slightly sweet mayonnaise-based sauce.	
Fish Pakoras D S	5.95
Boneless fish fried in a chilli, cumin, chatt masala batter mix.	
Salmon Tikka S D	5.95
Scottish Line caught salmon delicately spiced in mixed herbs, grilled in the tandoor.	
Grilled Seabass S	5.95
Seabass fillet delicately spiced in mixed herbs, pan fried.	
Roshni Jhinga S	5.95
Panache king prawns fried with diced onions and fresh garlic, hint of savoury garlic sauce.	
Lamb Chops D	5.95
Marinated lamb chops in tandoor spices and Kashmiri chilli paste, slow grilled.	
Gunpowder Chicken D	4.95
Spicy street food bites of coated and shallow fried chicken tossed in a sweet chilli and garlic infused sauce, spicy with every bite!	
Sizzling Kebab D	4.95
Sheek kebab or chicken tikka, moderately stir fried with chunks on onions & peppers	
Buffalo Wings D	4.95
South-asian inspired sriracha wings with a marinate of tandoor spices, grilled until crispy.	
Roshni Melted Chicken D	5.95
Stir fried chicken onions and mix peppers with garlic and coriander with a hint of house spice, topped with melted on cheese.	
Fish Amritsari S (Boneless fish)	5.95
White fillet fish pan fried & lightly spiced, served with caremelised onions.	

OLD FAVOURITES			
Korma D N		Sagwalla	
Bhuna		Curry	
Dupiaza		Balti	
Rogan Josh		Dhansak	
Paneer D V	8.95	Tofu V	9.95
Vegetables V	8.95	Prawn S	9.95
Chicken	9.95	Fish S	11.95
Chicken Tikka D	10.95	Beef	12.95
Lamb	12.95	King Prawn S	12.95
EXTRA ADDITIONS TO YOUR DISH			
Mixed Vegetables, Potatoes, Spinach, Chana Or Cauliflower V		each 2.00	
Chicken/Lamb/Prawn S			3.00
King Prawn S			4.00

RICE			
Boiled Rice	3.50	Special Pilau Rice D	4.50
Pilau Rice D	3.75	Keema Pilau Rice D	5.50
Garlic Fried Rice	4.50	Roshuni Saag Rice	5.50
Mushroom Pilau Rice D	4.50	(Garlic and Spinach)	
Egg Fried Rice D	4.50	Garlic Chicken Fried Rice	5.50
Coconut Rice N	4.50	Sizzling Rice	5.50
Lemon Chilli Rice	4.50	Grated cauliflower and spring onions infused with liquid seasoning	
Vegetable Pilau Rice	4.50	Bengal Special Rice D S	6.50
		Consists of chicken, lamb & prawns.	

NANS			
Plain Nan G D	3.50	Chilli Cheese Nan G D	4.50
Peshwari Nan G D N	3.95	Special Nan G D	5.50
Garlic Nan G D	3.95	Cheese, chilli, garlic & keema	
Cheese Nan G D	3.95	Chicken Tikka Nanwich G D	9.95
Keema Nan G D	3.95	Chicken tikka wrapped in a nan with salad & sauce.	
Coriander Nan G D	3.95	Chapati G D VE	2.50
Bullet Nan G D	3.95	Tandoori Roti G D VE	2.50
Keema & Cheese Nan G D	4.50	Paratha G D (Layered Flat Bread)	3.50
Garlic & Cheese Nan G D	4.50	Aloo Paratha G D (potatoes)	4.50
Garlic & Coriander Nan G D	4.50	Battura G D (Unleavened bread)	2.50

OTHERS			
Papadom	1.00	Gunpowder Chips	4.95
Spiced Papadom	1.10	Dusted with peri peri seasoning	
Smoked Papadom	1.10	Loaded Chips	9.95
Chutney Tray D	2.50	Topped with minced meat, chillies and melted cheese.	
Chips	3.50	Green Salad V	2.95
Cheesy Chips D	5.95		

ENGLISH DISHES		KIDS OPTIONS	
Served with chips and salad			
Fish Bites S	12.95	Mini Curry & Rice (mild)	9.95
Southern Fried Chicken Bites	12.95	Chicken Tikka & Chips	8.95
Omelette	10.95		
(Plain, Cheese, Prawn or Chicken)			

TANDOORI DISHES

Chicken Tikka D	9.95	King Prawn Shaslick D S	13.95
Paneer Tikka D V	9.95	Salmon Tikka D S	14.95
Tandoori Chicken D (½)	9.95	Curry Club Special D	12.95
Paneer Shaslick D V	9.95	Tender chicken marinated in fiery Naga sauce and grilled in a clay oven	
Chicken Tikka Shaslick D	11.95		
Lamb Chops D	12.95		
		Tandoori Mixed Grill D S	18.95
		Chicken tikka, tandoori chicken, lamb chop, tandoori wings, sheek kebab and tandoori jhinga.	

BIRYANI DISHES

Aromatic basmati rice stir-fried with your choice of meat or vegetables, accompanied by a house made vegetable curry sauce.

Mixed Vegetable Biryani V	10.95	Panache Mixed Biryani S	13.95
		Chicken, lamb, prawn and omelette	
Chicken Biryani	11.95		
Lamb Biryani	12.95	Volcano Biryani S	15.95
		Chicken or lamb cooked with a naga chillies.	
Chicken Tikka Biryani D	12.95		
King Prawn Biryani S	14.95	Samundar Ka Biryani S	15.95
		Boneless fish, king prawns & prawns	

VEGETARIAN SELECTION

Paneer Tikka Masala V D N	9.95	Tofu Tikka Masala V D N	9.95
A firm favourite of the nation, with julienne of paneer in a mild creamy sauce.		A firm favourite of the nation, cooked with tofu in a mild creamy sauce.	
Paneer Lahori Korai V D	9.95	Tofu Lahori Korai V D	9.95
A spicy, dry curry made with paneer, capsicum, onion and a mixture of garam masala, ginger and garlic.		Cooked with tofu, mixed peppers & onions in a sauce made of earthy herbal notes.	
Paneer Jalfrezi V D	9.95	Tofu Jalfrezi V D	9.95
A hot dish cooked with onions, peppers, green chillies, garlic, ginger and an array of spices, cooked in a house special sauce.		A hot dish cooked with onions, peppers, garlic, ginger and an array of spices, chillies, cooked in a house special sauce.	

ACCOMPANIED SIDES DISHES

ALSO AVAILABLE AS A MAIN DISH 10.95

Saag Paneer V D	4.95	Mushroom Bhaji V	4.95
(spinach & Indian cheese)			
Matter Paneer V D	4.95	Chole Masala V (chick peas)	4.95
(peas & Indian cheese)		Tarka Dhall V (lentils)	4.95
Bombay Aloo V	4.95	Bindi Bhaji V (okra)	4.95
(spiced potatoes)		Nawabi Vegetables V	4.95
Aloo Gobi V	4.95	Semi dry vegetables topped with melted cheese	
(potatoes & cauliflower)			
Saag Bhaji V (spinach)	4.95	Niramish V	4.95
		Mixed vegetable cooked in a semi-dry sauce	
Saag Aloo V (spinach & potatoes)	4.95		

STARTERS

All starters are served with salad

TRADITIONAL STARTERS

Chicken Tikka D	4.95
Diced spring chicken marinated in yoghurt and light ground spices, herbs, barbecued in tandoori oven.	
Tandoori Chicken D	4.95
Spring chicken (1/4) marinated with spices blended together with yoghurt. Served on the bone.	
Murgh Pakora D	4.95
Chicken deep fried in house batter mix.	
Sheek Kebab	4.95
Minced lamb mixed together with garlic, herbs and spices, skewered in the tandoor.	
Nargis Kebab	4.95
A royal pashtun style boiled egg wrapped in minced meat kebab, popular in Lucknow and Bhopal, topped with omelette.	
Trio Somosa	4.95
Parcels of filo pastry deep fried in oil: chicken, lamb and mixed vegetable.	
Chicken or Meat Samosa	4.95
Triangular pastry stuffed with chicken or meat	
Chicken 65 D	5.95
Chicken tikka stir-fried with green chillies & onions.	
Puri (Chicken/Lamb/Prawn) D S	4.95
Spiced tomato and onion masala, served on a freshly fried puffed puri bread.	
King Prawn Puri D S	5.95
Panache king prawns cooked in a thick spicy sauce garnished with tomatoes and served with a puffy bread.	
Tandoori King Prawn D S	5.95
King prawn marinated with ginger, garlic, yoghurt, turmeric, garam masala and then roasted gently in the tandoor.	
Mixed Kebab D	5.95
A sizzling selection of our finest kebabs, marinated in aromatic spices and grilled to perfection.	
Paneer Chilli V D	4.95
Julienne of paneer, peppers, spring onions binded together with sweet chilli sauce and green chillies.	

VEGETARIAN STARTERS

Onion Bhaji V G	4.50
Sliced onion and lentils mixed with eggs and gram flour, deep fried in vegetable oil.	
Chana Aloo Chatt V	4.95
Spiced chick peas and potatoes, selected spices, wrapped in a puffy bread.	
Roshni Mushrooms V	3.95
Mushrooms fried with garlic and selected herbs, dressed with a savory garlic sauce.	
Samosa Chatt V	4.95
Samosa crumbled & layered with spiced chickpeas, tangy tamarind chutney and a medley of fresh herbs.	
Shingara V	3.95
Deep fried pastry with a crispy, flaky outer shell, filled with a mashed potatoes and peas.	
Dhall Puri / Aloo Puri V	3.95
Lentils and chick peas mashed together with onion, ground spiced and then shallow fried.	
Vegetable Samosa V	3.95
Triangular pastry stuffed with vegetables.	
Paneer Tikka V D	4.95
Cubes of cottage cheese marinated in spiced yoghurt and herbs, then barbecued in a tandoori oven.	

STARTER PLATTERS (For 2)

Seafood Platter S D	16.95
A combination of grilled salmon, Panache king prawns & fish pakoras.	
Panache Royal Platter D	14.95
A combination of lamb chops, sheek kebab & chicken tikka	
Panache Vegetable Rani Platter V D	14.95
Delightful combination of aloo puri, onion bhaji & samosa	

HOUSE SPECIALITY DISHES

Tikka Masala 	Chicken 9.95 / Lamb 10.95
Choice of chicken or Lamb. A firm favourite of the nation. Cooked in a mild and creamy sauce.	
Butter Chicken 	9.95
Juliennes of chicken cooked in mild ground spices, nutmeg, with caramelised onions. Simmered with the addition of coconut milk and fresh cream.	
Jalfrezi 	Chicken 9.95 / Lamb 10.95
Choice of chicken or Lamb. A hot dish cooked with onions, peppers, garlic, ginger, chillies and an array of spices, cooked in a house special sauce.	
Deshi Garlic Bahar	Chicken 9.95 / Lamb 10.95
Chicken smothered in a rich, fiery sauce bursting with bold garlic and fresh green chilli heat.	
Murgh Masala 	13.95
Tandoori chicken off the bone, garlic, ginger, tumeric and mince meat. Cooked with a boiled egg,a wonderful dish.	
Jalfrezi Murgh Special 	11.95
Home style chicken jalfrezi, cooked to the chefs unique special recipe.	
Malai Murgh 	11.95
A velvety mild dish cooked in butter and coconut milk sauce with pineapple.	
Murgh Dhall 	11.95
Chicken tikka & chick pea lentils cooked with chilli, garlic & onions. Slightly spicy.	
Jhall Masala 	9.95
Where East meets West a combination of traditional madras and tikka masala, slightly hot.	
Lahori Korai 	Chicken 10.95 / Lamb 11.95
Chicken or Lamb cooked with fresh ginger, peppers and onions, cooked in a medium sauce.	
Paspuran Kari  	13.95
Chicken, lamb, prawn, king prawn and mushroom cooked with onions a texture balanced curry full of rich flavour.	
Achari 	Chicken 9.95 / Lamb 10.95
Tender chunks of lamb, in a smooth sauce consisting of mixed spices and fenugreek, finished off with coriander and pickling achar.	
South Indian Garlic Chilli 	Chicken 11.95 / Lamb 12.95
A hot dish originating from South India cooked using green chilies and fresh garlic.	
Bengal Naga 	Chicken 11.95 / Lamb 12.95
Tender lamb or chicken simmered in a rich, spicy Naga sauce with blend of fresh spices.	
Murgh Laziz 	12.95
A special mix of chicken tikka, lamb, tandoori chicken cooked in a semi dry bhuna sauce.	
Tandoori Mixed Tawa 	12.95
A sizzling selection of our finest kebabs, marinated in aromatic spices and grilled to perfection.	

SEAFOOD DISHES

Rongila Machli  	18.95
Lightly Battered Tilapia fillets gently cooked with garlic, green chillies, spinach, and naga sauce, finished with delicate spices and fresh coriander.	
Jhinga Limbu Mirchi  	18.95
Panache king prawns cooked with fresh garlic, chilli, lemon skin and mixed spices. Finished with curry leaves in a tomato and onion reduction.	
Golda Chingri Begoni  	18.95
Medium spiced king prawn cooked with sliced aubergine,with chef unique blend of herbs and spices	
Chingri Shagor  	18.95
Bangladeshi king prawns cooked with spinach, tomatoes, onions, topped with fresh herbs & cheese.	
Bihari Machli Jhull  	18.95
A traditional boneless fish dish from Bihar in India, a dish cooked using potatoes and mustard based spices which are hall marked of Bihari cuisine.	
Ghobi Machli  	18.95
Filleted seabass lightly spiced and pan fried with garlic, served on a bed of cauliflower.	
Salmon Bahar  	18.95
Rich, spiced flavour of salmon tikka with the dry, concentrated sauce of a bhuna-style curry	
King Prawn Shorisha  	18.95
King prawns cooked with mustard seeds, garlic, tomatoes reduced in a onion gravy sauce.	

FOOD ALLERGIES & INTOLERANCES: Please speak to our staff about the ingredients in your meal, when placing your order. Some dishes contain nuts, dairy, seafood, seafood shells, fish bones, gluten, eggs, celery or ghee. If there is a dish not mention on the menu, please ask a member of staff and we will be happy to prepare it for you. Subject to availability.

KEY:  Nuts  Gluten  Dairy  Seafood  Vegetarian  Vegan

PANACHE EXCLUSIVE DISHES

CHICKEN DISHES	
Cheesana Palok 	13.95
Tender chicken and paneer in a creamy, cheese, garlic and vibrant spinach sauce. A dish full of flavours.	
Murgh Korai 	11.95
Chicken cooked with onions and green peppers, served on a sizzling cast wok.	
Tawa Murgh 	9.95
Fillet of chicken tikka generously cooked with garlic & diced onions, simmered to perfection.	
Murgh Jhul Kari 	11.95
Chicken cooked bhuna style with diced onions and cumin. Finished off with the addition of potatoes.	
Shashlik Bhuna 	11.95
Chunks of chicken baked in a clay oven with onions, peppers and tomatoes, then cooked in a reduced medium sauce.	
Shahi Rogon Josh 	11.95
Tender chicken cooked with fresh onion, green peppers, garlic and tomato sauce.	

BEEF DISHES	
Kali Bhuna Beef 	12.95
A spicy fiery Bengal flavoursome curry, succulent tender cuts of topside beef, simmered in crushed garlic, red chillies and black pepper reduced in a onion gravy. An extremely unique beef presentation.	
Shatkora Beef 	12.95
Tender chunks of beef, in a smooth sauce consisting of mixed spices and fenugreek, finished off with coriander.	
Jhul Kari Beef 	13.95
Beef cooked bhuna style with diced onions and cumin. Finished off with the addition of baby potato.	
Dhall Gosht Beef	13.95
Beef & chick pea lentils cooked with whole chilli, garlic and diced onions. Slightly spicy, very more-ish	
Beef Korai	13.95
Tender beef cooked in a thick, tomato-based gravy, typically prepared in a wok (karahi) with ginger, garlic, and green chilies	

LAMB DISHES	
Railway Lamb 	11.95
A dish with history dating back to the days of the Raj, cubed lamb & potato’s with garlic and herbs in a smooth thick sauce.	
Lamb Laal Mirch 	11.95
A popular Rajastani dish cooked with lamb, sun dried red chillies, whole spices and garam masala.	
Modhu Minty Lamb	13.95
Tender chunks of lamb infused with honey, sweet mango & fresh garden mint, then slowly cooked with potatoes in a delectable thick sauce. Very popular	
Lamb Shank Nihari 	18.95
Whole lamb shank slow-cooked in a jus of whole spices, minced meat and peas, ajwain, bayleaf and hint of special house spice blend.	
Khybari Lamb Kari 	12.95
Diced spring lamb cooked with onions, cayenne, fresh garlic, ginger and cumin. It is then cooked with spiced minced meat.	
Khashi Bindi 	12.95
A traditional, hearty dish with okra (bhindi) in a spiced gravy. It is known for its rich flavor, combining succulent, tender lamb.	

VEGAN SPECIALTIES

All vegan dishes can be prepared with Tofu or Quorn upon request.	
Zucchini Chana Ni Dal 	9.95
Courgettes, chick peas lentils, flavoured with mustard seed, curry leaves and tumeric.	
Lahori Chole Masala 	9.95
Kidney beans and chick peas cooked with spiced onion gravy, garam masala, a hearty and protein rich dish bursting with flavours.	
Roshuni Palak Nawabi 	9.95
Spinach & mushrooms cooked with garlic, chillies, cumin and shahi jeera. Finished off with ginger.	
Chole Palak Rasoi 	9.95
Cooked with chick pea, lentils, spinach with fresh garlic, mixed spices & herbs in a medium sauce.	