



Our Story

Panache One London Road

Many have speculated why we chose to name our new bar and restaurant, Panache One London Road, so we decided to share our story. We should begin by explaining where the word “panache” originates.

Panache is a word of French origin and carries the connotation of flamboyant manner, reckless courage, and style. These are three things we knew we wanted to represent in our bar and restaurant. As for “One London Road”, we simply believe it is such a good address that it must be included in the name.

Our vision was to create a venue filled with choice. Some days you may fancy a casual seat at the bar to enjoy one of our fantastic cocktails, others you may prefer a light bite with a glass of wine. We wanted to give you that option by offering a bar menu from 5 pm onwards. Other days you may want to meet friends for lunch, hence creating a daytime menu from midday to 5 pm. Finally, we know you may need a place where you can truly celebrate. We have the main restaurant and a la carte menu for any special occasion.

Our bar and food menus are extensive, with private dining or party menus bespoke to your requirements. We also have private areas that can hold up to 30 people in our Park Lane terrace and our mezzanine that overlooks the bar.

Elegance and style are two rules we aim to live by. With contemporary design and an electric roofs on our bar and Park Lane terrace, we can offer you an outdoor feeling while actually staying indoors. This is perfect for all seasons. We also have a baby grand piano to provide a melodic atmosphere whilst adding a touch of class.

For other aspects of entertainment, we aim to keep you engaged with a wonderful range of artists who will perform on a selection of scheduled dates. From tributes to Adele, Frankie Valli and Michael Bublé, the list of our planned entertainment is endless. What’s more, we have many original live artists lined up for those who want to hear something new. You can check out our presentation screens in the bar for all the details.

Whatever the occasion, we are looking forward to giving you a warm welcome at Panache One London Road.

Gary McCabe and *David Whitehead*



A La Carte Menu

Served from
12 midday to 10pm

Appetisers

Home made soup of the day	£4.95	Panache halloumi fries	£7.95
Served with warm artisan bread		Drizzled with zaatah yogurt, chipotle glaze & pomegranate seeds and fresh mint	
Whole baked camembert	£8.95		
Studded with garlic & rosemary, red onion chutney & served with artisan bread			
Tempura king prawns	£8.95		
Served with a side of warm cream passata & chilli sauce			
Home made chicken liver paté	£6.75		
Served with warm artisan bread and red onion marmalade			
Homemade Thai fishcakes	£6.95		
Served with a sesame chilli & lime soy dipping sauce			
Chorizo and spiced lamb meat balls tapas	£6.95		
Served with warm artisan bread			
Baby back home cooked ribs	£7.95		
Home cooked ribs coated in a sticky whisky BBQ marinade, topped with sautéed crispy onions			
Goats cheese & red onion tart	£6.95		
Served with a green mixed leaf salad			

Salads

Chicken & pancetta caesar	£6.50 / £11.95
Romaine lettuce, grilled chicken & pancetta, toasted croutons, parmesan & classic caesar dressing	
Warm goats cheese salad	£11.95
With classic greens & vine ripened tomatoes	
Fresh smoked salmon salad	£11.95
Baby gem, pine nuts & honey drizzle	
Classic rocket	£9.95
Beef tomato, ripped mozzarella, parmesan shavings & toasted croutons	
Baby kale superfood salad	£9.95
Roast beets, radish, pomegranate seeds, crumbled feta & balsamic glaze on a bed of baby kale	



Steak On The Stone

Our Steaks will be served on a slab of 480° C lava rock, Not only will your steak be delicious and hot to the last mouthful but by cooking on the stones you enhance all the delicate flavours, making it a healthier way to cook your steak plus you will be cooking your steak, at your own table your own way!

8 oz rib eye £19.95

Full of flavour, deep marbling

7 oz fillet £25.95

Lean and very tender

16 oz Prime rib on the bone £29.59

Bone in Rib Eye

8 oz sirloin £19.95

Superb flavour, the King's choice
hence knighted (James 1st 1617)

Best end of lamb £19.95

The lamb rump, lean and tender
Full of Flavour

All of our steaks on the stone come with vine ripened tomatoes and house fries, sweet potato fries or creamed mash

Why not add one of our house sauces (£1.75)

Classic peppercorn, red wine jus, mushroom cream masala

From The Grill

ALL OUR STEAKS ARE COOKED TO ORDER ON OUR FLAME GRILL GIVING THEM A UNIQUE CHARGRILLED TASTE

8 oz rib eye £21.95

Full of flavour, deep marbling

7 oz fillet £25.95

Expensive, lean and very tender

16 oz Prime rib on the bone £29.50

Bone in Rib Eye

8 oz sirloin £19.95

Superb flavour, the King's choice
hence knighted (James 1st 1617)

Best end of lamb £19.95

The lamb rump, lean and tender
Full of Flavour

All of our flame grill steaks come with vine ripened tomatoes and house fries, sweet potato fries or creamed mash

House sauces (£1.75)

Classic peppercorn, red wine jus, mushroom cream masala

Panache special cuts

16 oz Chateaubriand £49.95

Prime best end of lean fillet steak
Serves two

16 oz Porterhouse £29.95

Or "T BONE" prime bone in cross cut section
from the short rib



Chicken and pancetta supreme £13.95

Tender pan fried chicken fillet wrapped in pancetta & stuffed with fresh basil and mozzarella served with a mushroom masala cream sauce and creamy mashed potato or house fries

Cod loin £13.95

In a light tempura batter served with house fries and minted pea puree

Duo of lamb £18.95

Served with creamy mashed potato and mint sauce

Monkfish £19.95

Served with harissa cream and passata reduction and a choice of two sides

Our own home made steak pie £13.95

Oven cooked on site & served with creamed mash potatoes or house fries

Creamy spiced butternut squash linguini £12.95

Extra virgin olive oil and ground black pepper

Pan fried sea bass £17.50

Served with a lemon and dill sauce and your choice of two side dishes

Our own prime steak burger £15.95

Served with your choice of swiss or blue cheese, house burger relish & house fries

Pizza

Panache margherita £9.50

Double mozzarella, tomato passata, fresh basil

Panache hot & spicy £12.95

Double mozzarella, tomato passata, spicy chorizo, salami

Panache special 1 £12.50

Double mozzarella, tomato passata, red onion, slices of asparagus, mixed herbs

Panache pepperoni £12.50

Double mozzarella, tomato passata, dried Oregano

Classic ham & pineapple £11.50

Double mozzarella, tomato passata, ham, pineapple

Panache special 2 £12.50

Double mozzarella, tomato passata, sliced pear, crispy pancetta, topped with fresh rocket

Sides

Creamy mashed potato £3.50

Panache house fries £3.50

Green salad £3.50

Tempura vegetables £3.95

Sweet potato fries £3.50

Tender stem broccoli £3.50