

A La Carte menu

2 courses Thirty four pounds
3 courses Thirty eight pounds fifty pence

Steve and Claire Love and their team at Loves Restaurant
welcome you to their new home.

We pride ourselves on making almost all our products on site, from
our breads to our ice creams.

Where possible, we have sourced all our ingredients from local producers. However our priority is always to
find and use the best possible products, and sometimes that will mean sourcing a little further afield, like
our Loch Duart for our Salmon and Hereford for our Beef.

Should you have any dietary requirements or food allergies that we are not already aware of, please do
advise us when ordering and we will guide you to the most appropriate dishes on the menu.

We do hope that you enjoy your
dining experience with us.

Please be advised that whilst we endeavour to keep our menus on the website as accurate as possible, this
menu may not be the exact menu available for service today, but does give you a great idea of what we are
currently offering.

Should you wish to discuss today's menu, please do not hesitate to contact us on 0121 454 5151

AA Restaurant Guide 2010 - 3 Rosettes 

**"the Loves have created a fine-dining venue of considerable class...
Produce is king here, with high quality local ingredients
starring alongside top-notch stuff".**

Please note that a discretionary service charge of 10% is applied to all tables

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STARTERS

Brixham Cod

Cod, pork belly, Jacqueline sauce, leeks, crispy oyster

Beetroot and Tuna

Sashimi Tuna, beetroot – raw, cooked, pickled, jelly and sorbet

Serrano Ham and Melon

Melon – compressed, espuma, bubble, sorbet, ruby port and goats cheese

Wood Pigeon

Slow cooked breast, braised leg, pink almonds, cherries, 85% abinao chocolate
(May contain shot)

Chicken, peanut and lemongrass satay

Cauliflower - raw and pickled, Mung bean dahl, chilli and lime syrup, peanut brittle

MAIN COURSES

Cornish Plaice

Plaice tranche in Dashi stock, Smoked almond gnocchi, glazed chicken winglets,
Paris mushrooms, orange curd

Ling fillet

Miso, Warwickshire asparagus, Griolle mushrooms, tomato, kaffir lime and lemongrass

Gloucestershire Pork

Belly, crepinette, pig's tail nugget, artichoke puree, spiced apple, black pudding crumble`

Cotswold Lamb

Braised shoulder, confit belly, crispy tongue, aubergine caviar, radish, peas, anchovy, green tea and mint

Herefordshire Beef

Herefordshire rib eye in carrot ash, crispy tongue, ox cheek, garlic, celeriac chouxcroute, smoked potato mash

Centre eye Rib of Beef for 2

Herefordshire Centre eye Rib, pomme Mont d'Or, wild mushrooms, red wine sauce
(£6.50 supplement for dish for 2 people)

DESSERTS

Rhubarb

Rhubarb cheesecake, gingerbread ice cream, rhubarb yoghurt and jelly

Strawberries and Cream

Tonka bean panacotta, marinated strawberries, pink champagne, smoked macadamia nuts

Pineapple and Coconut

Poached pineapple, coconut milk porridge, coconut sorbet, pinacolada

Chocolate

Iced banana and peanut parfait, cold chocolate fondant, cumin caramel

Cheese

Selection of regional cheeses with own accompaniments
Supplement £4.00

