

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*

# Tasting Menu

*To be taken by the whole table*

**£55.00 per person**

**£85.00 per person to include matching wines**

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Amuse bouche

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## **Serrano Ham and Melon**

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

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## **Chicken, peanut and lemongrass satay**

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

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Banana and lime sorbet with pork scratchings

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## **Cotswold Lamb**

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

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Passion fruit crème with biscotti

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## **Strawberries and Cream**

Red wine marinated strawberries, Tonka bean panacotta, baked meringue, pink champagne

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## **Chocolate**

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