



RESTAURANT

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.

**With the increasing exposure to fishing, we are pleased to reassure our guests that all of our fish has and will continue to be purchased from sustainable sources, with MSC approval.**

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.  
Many of our dishes do contain both dairy and nuts, but can be done without –  
Please advise if you wish us to prepare your meals this way.

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

AA Restaurant Guide 2011 - 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".

**Decanter.com**

January 2011, Brian St Pierre

"The food is complex, finely tuned, and imaginative... There's no wasted effort here, nor, despite the complexity, any unnecessary touches. The flavours work through subtle contrasts and surprises, and are surprisingly wine-friendly... The wine list is contemporary eclectic and hand-picked, with a nice range from all over the world" with a fantastic 4 out of 5 star rating for our wine list!

#### ***Terms and Conditions of booking***

##### ***Valentines menus***

***The tasting menu will be available on Saturday 11<sup>th</sup> and Tuesday 14<sup>th</sup> February.  
The Tasting menu will be the only menu available for dinner on Tuesday 14<sup>th</sup> February 2012.***

All bookings require a deposit of £10 per person to confirm the booking;  
This is a non refundable deposit.

***Please note that a discretionary service charge of 10% is applied to all tables  
We respectfully request that guests refrain from using mobile phones in the dining room***

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## Valentines Menus 2012

Available for lunch and dinner on Saturday 11<sup>th</sup> and Tuesday 14<sup>th</sup> February

**£75.00 per person**

Jerusalem artichoke espuma, goat's cheese, herb crouté  
~  
Teriyaki trout, fenel and dulce salad, nori caramel, green tea  
~  
Cotswold pork belly, scallop, piquant pea puree, parsley butter  
~  
Poussin chicken, breast, confit, thigh, drumstick, Savoy cabbage and bacon, white pudding crumble  
~  
Windrush goats cheese doughnut, rhubarb chutney  
~  
Passionfruit crème  
~  
Mango, Tonka bean Panacotta, citrus and mint yoghurt  
~  
Chocolate – white and dark, raspberries, caramel  
*Dessert to share for 2 people*

## Vegetarian Valentines tasting menu

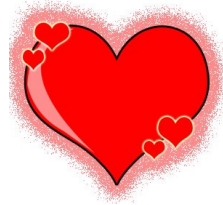
**£75.00 per person**

Jerusalem artichoke espuma, goats cheese, herb crouté  
~  
Feta cheese, tomato: jelly, fondue, aromatic  
~  
Piquant pea risotto, Paris mushrooms, parsley butter  
~  
Spring vegetable gnocchi, pak choi, herb cream  
~  
Windrush goats cheese doughnut, rhubarb chutney  
~  
Passionfruit crème  
~  
Mango, Tonka bean Panacotta, citrus and mint yoghurt  
~  
Chocolate – white and dark, raspberries, caramel

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*Dessert to share for 2 people*



## Valentines Lunch menu

Tuesday 14<sup>th</sup> February, lunch time

£35.00 per person

Amuse bouché

~

### Starters

Wild mushroom velouté, coddled egg, salt and vinegar crispy rice

Or

Beetroot marinated Loch duart salmon, brandade croquette

~

### Main courses

Cornish Ling fillet, miso glaze, pak choi, celeriac

Or

Cotswold pork belly, crepinette, crispy pig's tail, pease pudding, spiced apple

~

### Desserts

White chocolate cake, marinated raspberries, raspberry and basil sorbet

Or

Apricot toffee pudding, buttermilk, lemon thyme



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### **Making a booking**

We accept provisional bookings by telephone, email or in person.

All bookings made will be treated as provisional until confirmation is received in writing.

Completing our booking form and returning this will act as written confirmation.

Provisional bookings are held for 7 days, after which if written confirmation is not received the booking will be released.

This booking requires a deposit to confirm the event.

All deposits are non refundable in the event of a cancellation

### **Confirming booking and numbers**

All final numbers must be confirmed no later than 5 working days prior to arrival

After this date, any cancellation or decrease in numbers will be charged for, unless we are able to resell the space

All bookings require a deposit of £10 per person on the Pre Theatre menu and £20 per person on the tasting menu to confirm the booking; this is a non refundable deposit.

### **Cancellation Terms**

Cancellation terms for groups are 7 days which we require advice in writing.

Any cancellations after this date are subject to full charge on all pre-ordered items.

### **Payment**

A deposit of £10 per person; this is a non refundable deposit.

All items including lunch/dinner, wine, water and drinks must be settled before leaving.

We accept Company cheques, credit cards (except American Express) or BACS payments for deposits and final amounts.

All BACS payments or personal cheques must have funds cleared prior to the event.

### **Transport**

We advise all guests to make arrangements for transport prior to arriving with us. We will always endeavour to assist with transport arrangements, but make no guarantees that we will be able to successfully arrange for example taxis if we have to order them on the night.

A copy of our location map is available on our website to download which indicates the best car-parks to use should you be driving to us. We strongly advise all our guests who are using their own cars to park and walk on foot to us, and please allow an additional 10 minutes.