

# Vegetarian Menu

*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.*

*Should you have any additional 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".**

## **Vegetarian A La Carte menu**

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

### **STARTERS**

#### **Jerusalem Artichoke \***

Jerusalem Artichoke velouté, tomato jelly

#### **Beetroot \***

Beetroot – raw, cooked, pickled, jelly and sorbet

#### **Melon \***

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

### **MAIN COURSES**

#### **Barley Vert\***

Barley Vert, Paris mushrooms, Kaffir lime and lemongrass sauce

#### **Cauliflower Risotto\***

Wild mushrooms, Pak Choi and braised radish

#### **Smoked almond gnocchi\***

Spring Vegetables, with purees and truffle

\*These dishes can be made suitable for a vegan diet

## **Vegetarian Prix Fixe menu**

### **Starter**

Asparagus velouté, home dried tomatoes, cumin dates

### **Main Course**

Braised buckwheat, with broad beans, peas and radishes

### **Dessert**

As main menu

## Vegetarian Tasting Menu

*All guests at the table must dine from one of our tasting menus*

**£55.00 per person**

**£85 per person to include matching wines**

Amuse bouché

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### **Melon \***

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

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### **Beetroot \***

Beetroot – raw, cooked, pickled, jelly and sorbet

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Apple and lemongrass sorbet, goats cheese

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### **Smoked almond gnocchi\***

Spring Vegetables, with purees and truffle

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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