

# Valentine's Day

## SET MENU

50.00 PER PERSON  
INCLUDING GLASS OF PROSECCO

### STARTER

**Beetroot & Tofu Tartare (PB) \*award winning\***

edamame beans, tofu, miso mousse, chimichurri, plant based pastry crisp

**Gin Cured Salmon**

pink grapefruit, avocado, chili, finger lime, Rye bread crisp

**Pickled Carrot & Ham Hock Pressing**

caramelised apple & crackling fritter, sweet mustard dressing

### MAIN

**Maple Roasted Carrot (PB)**

feta and hazelnut rumble, carrot orange puree and carrot crisps

**Fillet of Cod \*award winning\***

samphire, asparagus, wild garlic beurre blanc, caviar

**Roast Loin of Venison**

pickled red cabbage, crisp potato terrine, cauliflower sage puree, blackberry jus

### DESSERT

**Rose Petal & Pistachio Cheesecake**

candied pistachios

**Raspberry and Bitter Chocolate Torte**

raspberry & sorrel sorbet

**Artisan Cheese Plate**

quince, grapes, bread crisps candied nuts  
(10.00 supplement per person)

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Prices include VAT at the current rate. Food Allergies; please ask a member of our team for information on allergens contained in our dishes. Dishes may contain nuts. (v) suitable for vegetarians, (pb) suitable for vegans, (gf) gluten free. Please ask your server for more details. Adults need approximately 2000kcal a day. A discretionary 12.5% service charge will be applied to your bill.



# Happy Valentine's Day

## A MESSAGE FROM THE CHEF

Welcome to our table. I'm Chef Aditya, and it has been my joy to curate this valentines menu—a reflection of the flavors, memories, and techniques that continue to shape my culinary journey. Each dish has been thoughtfully crafted to balance creativity with comfort, and to bring a sense of discovery to every course.

I'm especially proud to share the two signature creations that earned me the top honor at the 2025 Leonardo Chefs Competition, selected from a field of over 200 remarkable chefs. The first, **Beetroot and Tofu Tartare**, celebrates sustainable use of plant based produce. The second, **Fillet of Cod with Wild Garlic Garlic Beure Blanc**, pays homage to amazing protein elevated through modern technique.

Thank you for allowing me to cook for you. I hope this menu brings you the same delight it brought me in creating it.

– Chef Aditya Deshpande

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