

# Valentine's Day

## SET MENU



50.00 PER PERSON  
INCLUDING GLASS OF PROSECCO

### STARTER

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

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

**Lobster and Prawn Cocktail**

gin spiked Marie Rose sauce, avocado salsa, chili, gem lettuce

**Pickled Carrot and Ham Hock Pressing**

caramelised apple & crackling fritter, sweet mustard dressing

### MAIN

**Maple Roasted Carrot** (PB)

feta and hazelnut crumble, 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 and Pistachio Cheesecake**

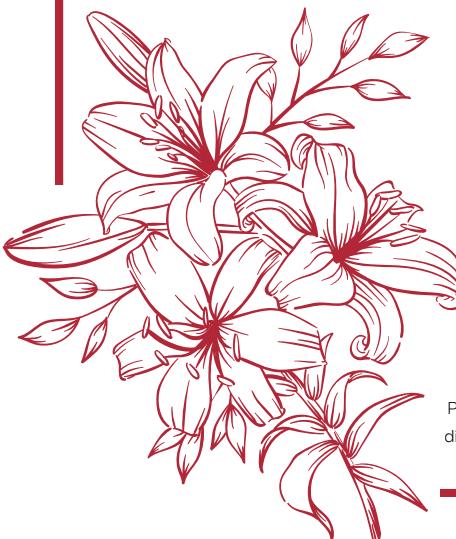
candied pistachios

**Raspberry and Bitter Chocolate Torte**

raspberry & sorrel sorbet

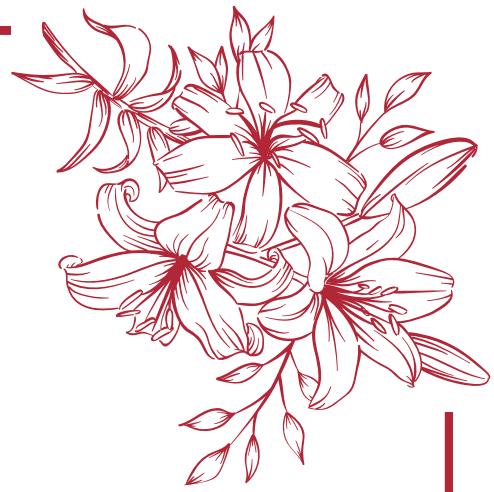
**Artisan Cheese Plate**

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



**Leo's**

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. It has been our joy to curate this valentines menu—a reflection of the flavors, memories, and techniques that continue to shape the Leo's 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 honour 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 Beurre Blanc**, pays homage to amazing protein elevated through modern technique.

The menu will be cooked with love by your local Leo's kitchen team! We hope this menu brings you the same delight it brought me in creating it.  
— **Chef Aditya Deshpande, Leonardo Royal Hotel St Pauls**

# Leo's

