



THE
RESTAURANT
ONE DEVONSHIRE GARDENS

Graduation Menu

*We pride ourselves on using the best our Scottish larder has to offer.
By sourcing local and seasonal ingredients to create our dishes we aim to give our guests a true taste of Scotland at
One Devonshire Gardens.*

Canapés & a Glass of Champagne on arrival

Pea & Bacon Velouté
Lemon Oil

North Sea Cod
Cauliflower- Lemon Grass - Yuzu

Whipped Goat Cheese Mousse
Salt Baked Beetroot - Basil Pesto

Roasted Lamb Rump
Potato Terrine - Asparagus - Broad Beans - Lamb Jus

Roast Monkfish Tail
Lentil Dhal- Masala Onions - Yellow Pepper - Coconut Sauce

Spelt Grain Risotto
Wild Scottish Mushrooms - Black Truffle

Valrhona Dark Chocolate Delice
Hazelnut Praline - Tonka Bean Ice Cream

Devonshire Sticky Toffee Pudding
Caramel Sauce - Vanilla Bean Ice Cream

Selection of British and European Cheeses
Chutney - Jelly - Biscuits
(£4 Supplement)

£44.95 per person

For special dietary requirements or allergy information, please speak with a member of our team before ordering.

Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production.

A discretionary service charge of 12.5% will be added to your bill. Please speak with a member of our team if you have any queries regarding this.