



THE  
**RESTAURANT**  
ONE DEVONSHIRE GARDENS

*Our signature menu created by our Head Chef, Gary Townsend.  
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.*

### **Sample A la Carte Menu**

#### **Wild Pigeon Breast**

*Parsnip - Pear - Purple Kale - Hazelnut  
£14.00*

#### **Diver Caught Scallop From Orkney**

*Cauliflower - Lemongrass - Yuzu  
£16.50*

#### **Scottish Salmon Mosaic**

*Apple - Ponzu - Horseradish - Dill  
£15.00*

#### **Jerusalem Artichoke & Black Winter Truffle**

*Maitake Mushroom - Cep Mushroom Tea  
£13.00*

#### **Highland Red Deer**

*Smoked Sausage - Beetroot - Chicory - Sauce Grand Venure  
£34.00*

#### **Fraserburgh Monkfish Tail**

*Carrot Mousseline - Poached Mussels - Vadouvan Granola - Citrus Beurre Blanc  
£32.00*

#### **Ayrshire Pork - Cheek - Belly - Loin**

*Celeriac - Apple - Mustard - Crackling  
£33.00*

#### **Spelt Grain Risotto**

*Butternut Squash & Sage  
£23.00*

#### **Vanilla Panna Cotta**

*Yorkshire Rhubarb - Pistachio - Blood orange  
£12.00*

#### **Roast Banana Souffle**

*Miso Caramel - Chocolate Sorbet - Peanut  
£13.00*

#### **Valrhona Chocolate & Espresso**

*Pumpkin - Coco Meringue - Spiced Mango Sorbet  
£12.00*

#### **Selection of British & European Cheeses**

*Chutney – Jelly – Biscuits: : 3 Cheeses (£13.00) - 5 Cheeses (£17.00) - Full Selection (£20.00)*

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.