



THE
RESTAURANT
ONE DEVONSHIRE GARDENS

Sample Lunch Menu

*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 and One Devonshire Gardens.*

Canapes & a glass of champagne on arrival



Jerusalem Artichoke Veloute

Red Beetroots

Goats cheese - Figs - Pear

Chicken Liver Parfait

Pickled Vegetables - Brioche



Roast Lamb Rump

Potato Terrine - Hispi Cabbage - Lamb Jus

Coley Fillet

Red Lentil Dahl - Cauliflower - Coriander

Barbecued Aubergine

King Oyster Mushroom - Sesame - Tahini - Coriander



Vanilla Rice Pudding

Clemantine - Pine Ice Cream

Valrhona Guanaja 66% Chocolate

Exotic fruit sorbet

Selection of British & European Cheeses

Chutney - Jelly - Biscuits

(£4.00 Supplement)

£39.95 per person

For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in kitchen environments.

All of our prices include VAT.

A discretionary service charge of 12.5% will be added to your bill.