



Sample Prix Fixe 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.*

Soupe du Jour *Herb Oil*

Wild Venison Chilli
Basmati Crème – Puffed Wild Rice

Atlantic Prawn Cocktail
Marie Rose Sauce – Brown Bread

Lamb Rump
Winter Chantrelle Mushrooms – Chervil Pesto – Red Wine Jus

Poached Scottish Salmon
Roast Beetroot – Beetroot Purée – Pickled Kohlrabi – Alexanders – Mussel & Shellfish Bisque

Roast Butternut & Parmesan Risotto
Seasonal Mushrooms – Pumpkin Seeds

35 Day Dry-Aged Ribeye Steak (£12 Supplement)
Julienne Fries – Baby Gem, Parmesan & Pancetta Salad – Pepper Sauce

Sticky Toffee Pudding
Vanilla Ice Cream – Caramel Sauce

70% Valrhona Chocolate & Hazelnut Fondant
Honeycomb Ice Cream

Selection of British and European Cheeses
Fig Chutney – Quince Jelly – Biscuits

£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.