



One Devonshire
Gardens

Tasting Menu

Our signature Tasting 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.

Velouté of Corn – Torched Cob – Scallop

Gavi di Gavi, Morgassi Superiore, Piemonte, Italy, 2017

Wood Pigeon – Celeriac – Chicory – Nuts & Seeds

Fleurie (Gamay), Le Quartier Cru, Beaujolais, France, 2018

Scrabster Monkfish – Red Lentil Dahl – Masala Onions – Golden Raisins

Yellow Pepper & Coconut

Viognier, Tabalí Pedregoso, Limarí Valley, Chile, 2017

Highland Deer – Jersey Royals – William Pear – Shropshire Blue

Blackberries

Malbec, Manos Negras, Mendoza, Argentina, 2018

Oak Church Strawberries – Lemon Cream – Basil – Meringue

Tokaji Aszu, 5 Puttonyos, Royal Tokaji, Hungary, 2013 (75mL)

£69 Per Person

£45 Matching Wines (125mL glass per course)

as suggested by Sommelier Max Gillespie.