



THE  
**RESTAURANT**  
ONE DEVONSHIRE GARDENS

**À La Carte 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.*

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**Orkney Crab**

*Crab Bavaois - Granny Smith - Citrus - Ponzu - Oscietra Caviar*  
£15.00

**Veal Sweetbread**

*Cauliflower - Brown Shrimps - Pedro Ximénez - Chicken Skin*  
£16.50

**Barbecued Beef Brisket**

*Leeks - Confit Garlic - Hazelnuts - Beef Dashi*  
£13.00

**Baby Beetroots**

*Horseradish - Basil - Walnut Granola*  
£11.00

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**Inverurie Lamb Rump & Belly**

*Ewes Curd - Broccoli - Aubergine & Miso - Pine Nuts - Corriander*  
£30.00

**Fraserburgh Turbot**

*Wye Valley Asparagus - Morels - Iberico Ham & Wild Garlic - Mussels - Seaweed Roulade*  
£30.00

**Ayrshire Pork Jowl & Langoustine Tails**

*Oyster Sauce - Cauliflower - Dukkah Spiced Sand Carrot - Shellfish Bisque*  
£28.00

**Spelt Grain Risotto**

*Wild Mushrooms - Parmesan - Black Truffle*  
£20.00

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**Lemon Curd Souffle**

*Bergamot Caramel - Pistachio*  
£11.00

**Mille-Feuille Of Valrhona Chocolate**

*Blackthorn Salted Popcorn - Passionfruit & Yoghurt Sorbet*  
£10.00

**Tomlinsons Yorkshire Rhubarb**

*Ginger Custard - Blood Orange - Valrhona "Aero"*  
£10.00

**Selection of Scottish Cheeses**

*Chutney - Jelly - Biscuits*  
£16.00

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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 10% will be added to your bill. Please speak with a member of our team if you have any queries regarding this.