



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.



Ravioli of Scottish Langoustines

Peas - Lardo di Colonnata - Yellow Pepper and Coconut
£13.00

Presse of Guinea Fowl, Sweetbread and Duck Liver

Leeks - Hazelnuts - Truffle - Castelfranco
£15.00

Cured Halibut

Quinoa - Avocado - Salsa Verde Essence - Buckwheat
£12.00

Beef Brisket

Black Garlic - Watercress - Oyster - Onions
£10.00

Asparagus Gratin

Basque Pepper - Pomme Soufflé - Sauce Mouseline
£9.00



Pork Cheek and Belly

Sand Carrots - Potato Roulade - Apricot & Mustard
£26.00

Fillet of Turbot

White Asparagus - Courgette & Basil - Brown Shrimp - Soy & Citrus Buerre Blanc
£27.00

Lamb Saddle

Lamb Bacon - Minted Shank - Peas - Feves - Seaweed Potato - Salt Baked Clams
£28.00

Dry Aged Ribeye

Potato Terrine - Wild Garlic - Wye Valley Asparagus - Szechuan Pepper
£30.00

Spring Vegetable Tartlet

Peas - Heritage Carrots - Feta - Butter Sauce
£19.00



Valrhona Opalys Chocolate

Raspberries - Honeycomb - Pistachio
£9.00

Gariguette Strawberries

Lemon Verbena Custard - Black Pepper Meringue - Basil
£9.00

Banana Soufflé

Chocolate & Peanut Butter Sorbet
£10.00

Selection of Scottish Cheeses

Chutney - Jelly - Biscuits
£14.50



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 10% will be added to your bill.