



THE  
**RESTAURANT**  
ONE DEVONSHIRE GARDENS

## 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 Prix Fixe Menu is created each, therefore dishes shown are  
a sample of what to expect.*

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**Soupe du Jour**

*Herb Oil*

**Braised Chicken Leg Tart**

*Onion Soubise – Crispy Maitake*

**North Sea Fish Cakes**

*Saffron Sauce – Mustard Mayonnaise*

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**Confit Loomswood Farm Duck Leg**

*Pickled Red Cabbage – Braised Carrot – Carrot Purée – Red Wine Jus*

**Peterhead Landed Monkfish**

*Parsnip Purée – Morels & St. George Mushrooms – Sauce Espagnole – Wild Garlic*

**Olive & Corra Linn Gnocchi**

*Marinated Asparagus- Caramelised Grelot Onions – Pickled Onions – Wild Garlic Sauce*

**Sirloin Steak (£12 Supplement)**

*Julienne Fries - Peppercorn Sauce*

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**Devonshire Sticky Toffee Pudding**

*Vanilla Ice Cream*

**Pecan Chocolate Fondant Tart**

*Caramel Ice Cream*

**Selection of British and European Cheeses**

*Fig Chutney – Quince Jelly – Biscuits*

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**2-courses - £36.95 | 3-courses £44.95**

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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 12.5% will be added to your bill. Please speak with a member of our team if you have any queries regarding this.