



## ***Easter 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.*

### ***Canapés & a Glass of Champagne on arrival***

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#### ***Courgette & Basil Velouté***

#### ***Torched Mackerel***

*Mackerel Tartare- Pickled Cucumber- Horseradish - Rye Bread*

#### ***Maitake Mushrooms***

*Furikake- Pickled Mooli - Sesame Caramel*

#### ***Stornaway Black Pudding***

*Poached Egg - Dijon Mustard Espuma*

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#### ***Traditional Roast Beef or Ham***

*Yorkshire Pudding- Roast Potatoes - Seasonal Vegetables - Red-Wine Jus  
(Beef - £5 Supplement | Ham - £3 supplement)*

#### ***Lamb Rump***

*Pômmes anna - Pea Purée - Tenderstem Broccoli - Lamb Jus*

#### ***North Sea Cod***

*Boulangère Potato -Leek Fondue- Poached Mussels- Leek Velouté*

#### ***Wild Scottish Mushroom Risotto***

*Black Truffle*

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#### ***Madagascan Vanilla Panna Cotta***

*Yorkshire rhubarb - pistachio*

#### ***Devonshire Sticky Toffee Pudding***

*Caramel Sauce - Vanilla Bean Ice Cream*

#### ***Caramel Delice***

*Apple - Pecan - Tonka Bean Ice Cream*

#### ***Selection of British and European Cheeses***

*Chutney - Jelly - Biscuits  
(£4 Supplement)*

***£44.95 per person***

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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.