



THE
RESTAURANT
ONE DEVONSHIRE GARDENS

Tasting 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.

Line Caught Mackerel

*Charred & Tartare- Cucumber- Apple- White Beetroot- Dill- Oscietra Caviar
Chablis, Bernard Defaix, Burgundy, France 2020*

Barbecued Pork Jowl

*Cauliflower - Razor Clam - Verjus & Vadouvan
Bordeaux Superior, Chateau Penin, France, 2016*

Orkney Scallop

*Confit Potato - Leeks - Black Truffle - Pomme Soufflé
Muscadet, Sevre-et-Maine sur Lie, Jeremie Huchet, France 2020*

Fraserburgh Turbot

*Spillman Asparagus - Morels - Iberico Ham & Wild Garlic - Mussels - Seaweed Roulade
Riesling Hills and Valleys, Pikes Clare Valley, Australia 2021*

Inverurie Lamb Rump & Shoulder

*Ewes Curd - Broccoli - Aubergine & Miso - Pine Nuts - Coriander
Côtes du Rhône Village Boutinot, Rhône Valley, France, 2020*

Lemon - Blueberries

Basil

Valrhona Guanaja 70% Chocolate

*Hazelnut- Caramel- Passionfruit & Yoghurt Sorbet
Pedro Ximenez, Exceptional Harvest, Jerez, Spain 2015*

£75.00

£45 Matching Wines (125mL)

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.