



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.

Gigha Halibut

Nori - Maitake Mushroom - Radish - Coastal Herbs
Muscadet, Sevre-et-Maine sur Lie, Jeremie Huchet, France 2020

Short-Rib of Speyside Beef

Hispi Cabbage - Hazelnut - Black Garlic
Fleurie, Jean Paul Bartier, Beaujolais, France, 2021

Kilbrannan Langoustine & Pork Jowl

Butternut - Bacon - Verjus & Squash Bisque
Chardonnay, Kendal Jackson, California, USA, 2019

Salted North Sea Cod

Dunlop Cheese - Salsify - Leeks - Winter Chanterelles - Cavatelli - Red Wine
Riesling Hills and Valleys, Pikes Clare Valley, Australia 2021

Inverurie Lamb Saddle & Shoulder

Red Lentil Dahl - Cauliflower - Yoghurt - Cucumber - Coriander
Côtes du Rhône Village Boutinot, Rhône Valley, France, 2020

Lemon - Blueberries

Basil

Valrhona Guanja 70% Chocolate

Autumn Spiced Praline - Crèmeux - Coffee - Milk - Pumpkin Ice Cream
Tokaj Aszu, 5 Puuonyos, Royal Tokaj, Hungary

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.