



THE
RESTAURANT
ONE DEVONSHIRE GARDENS

Vegetarian 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 and One Devonshire Gardens.



Maitake Mushroom

Nori - Radish - Noisette

Fleurie, Jean Paul Bartier, Beaujolais, France 2021



Roasted William Pear

Almonds - Granola - Sauternes

Viognier, Tebali Pedregoso, Limari Valley, Chile 2019



Sweetcorn

Kohlrabi - Verjus & Vadovan

Muscadet, Sevre-et-Maine sur Lie, Jeremie Huchet, France 2020



Leek & Salsify Gratin

Confit Garlic- Lemon

Riesling Hills and Valleys, Pikes Clare Valley, Australia 2021



Roasted Cauliflower

Red Lentil Dahl- Yoghurt- Coriander

Riesling Hills and Valleys, Pikes Clare Valley, Australia 2021



Lemon- Blueberries

Roquette & Sorrel



Bruce Farm Strawberries

Valrhona White Chocolate - Pistachio- Meadowsweet

Tokaj Aszu, 5 Puuonyos, Royal Tokaj, Hungary 2017

£75.00

£45 Matching Wines (125mL)



For special dietary requirements or allergen information, please speak with our team before ordering.

We would like you to know that some of our dishes may contain nuts, and we do not knowingly use GM food products.

Our prices include VAT.

A discretionary 10% service charge will be added to your bill.

For more information, please speak to the Duty Manager.