



THE
RESTAURANT
ONE DEVONSHIRE GARDENS

Sunday Lunch Menu

*Our signature menu created by our Head Chef, Gary Townsend.
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.*

Spiced Carrot Veloute

Red Beetroots
Goats Cheese - Figs

Chicken Liver Parfait
Pickled Vegetables - Brioche

Traditional Scottish Sirloin

Roast Potatoes- Seasonal Vegetables- Yorkshire Pudding - Red Wine & Rosemary Jus (£5 Supplement)

Roast Lamb Rump
Potato Fondant - Hispi Cabbage - Lamb Jus

Coley Fillet
Red Lentil Dahl - Cauliflower - Coriander

Barbecued Aubergine
King Oyster Mushroom - Sesame - Tahini - Coriander

Vanilla Rice Pudding
Clementine - Pine Ice Cream

Valrhoine Guanja 66% Chocolate
Exotic Fruit Sorbet

Selection of British & European Cheeses
Chutney – Jelly – Biscuits
(£5.00 Supplement)

For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in kitchen environments.

All of our prices include VAT.

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