THE
RESTAURANT
ONE DEVONSHIRE GARDENS

À la Carte Menu

Some dishes may be subject to change due to seasonal availability and the sourcing of the freshest local ingredients

Sea Trout Pastrami
Pickles & Crème Fraîche
£15

Shetland Hand Dived Scallops
Cauliflower Rice, Chicken & Yeast Crumb
£22

Endive, Pear & Stilton
Walnut, Corra Linn, Lemon Dressing
£12

Chicken Liver Parfait
Spiced Pear & Saffron Chutney, Thyme Brioche
£14

Jack and the Bean Stock Farm
Autumnal Salad
£12

Poached North Sea Halibut
Pickled Fennel, Baby Carrot, Pistachio, West Coast Crab Sauce
£34

Royal Deeside Estates Venison Loin
Scottish Girolles, Roast Beetroot, Pickled Blackcurrant Sauce
£36

Roasted Wild Grouse
Creamed Cabbage, Brandy Grapes, Raisin Puree, Straw Chips, Red Wine Jus
£32

King Oyster 'Risotto'
Corra Linn Cheese, Roast Pumpkin, Pumpkin Seeds
£22

Special for Two to Share - £120

35-Day Dry-Aged Beef Wellington

Roast Baby Beetroot, Girolle Mushrooms

Truffle & Red Wine Jus
(served tableside)

Enjoy with a bottle of Hotel du Vin Malbec included every Sunday - Thursday

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From the Grill

Scottish beef from local farms, carefully selected and supplied through Campbell's prime meats is traditionally hung and dry-aged under controlled conditions to develop exceptional tenderness and a rich, natural depth of flavour. Sourced with a focus on quality, traceability, and consistency.

200g *Fillet* - £45 **225g Sirloin - £36**

300g *Ribeye* - £45 **450g *T-Bone Steak* - £58**

300g *Ayrshire Pork Loin Cutlet*- £28

BBQ Sea Bream- £24

All served with Triple Cooked Chips and your choice of sauce:
Red Wine Jus, Peppercorn, Garlic Butter, or Green Sauce

Sides

Triple Cooked Chips £6| Julienne Fries £6 | Endive, Pear, Stilton, Walnut Salad £6
Tenderstem Broccoli and Almonds £7 | Cauliflower Cheese £7

Proudly supporting
MAGGIE'S
Everyone's home of cancer care

Scottie Side - £4
It never arrives...Your donation supports Maggie's

Devonshire Banana Soufflé
Banana Caramel, Roasted Peanuts, Chocolate Sorbet
£11

Coffee Crémeux
Maple and Feuilleté Pumpkin Crunch, Spiced Pumpkin Ice Cream
£10

Caramelised Apple Choux Bun
Warm Vanilla Anglaise
£10

Black Treacle and Date Sponge
Brown Butter Ice Cream, Pear, Pecan and Muscovado Toffee
£10

Selection of British & European Cheeses
Sourdough Crackers, Oatcakes, Truffled Honey, Fig Chutney, Quince Paste
3 Cheeses (£13.00) - 5 Cheeses (£17.00) Full Selection (£20.00)

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.