



THE
RESTAURANT
ONE DEVONSHIRE GARDENS

Graduation Menu

Glass of Lombard Champagne & Focaccia Bread

Soupe du Jour

Herb Oil

Hot Smoked Salmon Rilette

Pickled Fennel, Watercress Salad

Coronation Chicken Terrine

Curry Mayonnaise, Pickled Vegetables

Roast Borders Lamb Rump

Braised Puy Lentils, Asparagus, Broad Beans, Spiced Lamb Jus

Kilmeford Sea Trout

Caramelised Baby Gem, Pickled Cucumber, Courgette, Spinach Sauce

Roast Aubergine and Cherry Tomato Curry

Fragrant Rice, Fennel Biscuit

35-Day Dry-Aged Ribeye Steak (£12 Supplement)

Triple Cooked Chips, Baby Gem, Parmesan & Pancetta Salad, Peppercorn Sauce

Devonshire Sticky Toffee Pudding

Vanilla Ice Cream

Tonka Bean Crème Brûlée

Cherries, Shortbread

Selection of British and European Cheeses

Fig Chutney, Quince Jelly, Biscuits

£49 per person

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