



THE
RESTAURANT
ONE DEVONSHIRE GARDENS

Sample Lunch Menu

Our Lunch menu is curated each week using the freshest of seasonal ingredients, therefore dishes shown here are a sample of what to expect but may differ on the day.

Cuveé by Hotel du Vin
Lombard, Extra Brut, France

£9

Ruinart Blanc de Blanc
Blanc, NV

£24.95

Laurent Perrier Cuveé Rosé
Brut, NV

£20

Soupe du Jour
Herb Oil

Confit Duck Leg & Pistachio
Pear Chutney - Beetroot Gel

Hot Smoked Salmon Rilette
Pickled Cucumber – Fennel Biscuit

Wild Inverness – Shire Venison

*Braised Endive – Royal Scottish Shitake – Mushroom Puree – Pickled Lingonberries –
Rainbow Chard – Red Wine Sauce*

Kilmelford Sea Trout
Butter Crushed Potatoes – Purple Sprouting Broccoli – Sea Radish Pesto – White Wine Cream Sauce

Herb & Corra Linn Gnocchi
Marinated Asparagus- Caramelised Grelot Onions – Pickled Onions – Wild Garlic Sauce

Sirloin Steak (£12 Supplement)
Triple Cooked Chips – Baby Gem, Parmesan & Pancetta Salad – Peppercorn Sauce

Coconut & Lime Rice Pudding
Mango & Passionfruit Sorbet

Chocolate Delice
Chocolate Cremeux – Raspberry Sorbet

Selection of British and European Cheeses
Fig Chutney – Quince Jelly – Biscuits

2-courses - £36.95 | 3-courses £44.95

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.