



THE  
**RESTAURANT**  
ONE DEVONSHIRE GARDENS

## **Sample 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 at One Devonshire Gardens.*

*Canapes & a glass of champagne on arrival*

**Tomato & Basil Veloute**

**Jerusalem Artichoke & Black Winter Truffle**

*Maitake Mushroom - Cep Mushroom Tea*

**Salmon Tartar**

*Avocado - Cep Mango & Passionfruit. - Sesam seed*

**Game Terrine**

*Piccali - Oat cakes*

**Traditional Sunday Roast Beef (£5 Supplement)**

*Yorkshire Pudding - Seasonal Vegetables - Roast Potatoes - Beef Jus*

**Highland Red Deer**

*Braised Red Cabbage – Dauphinoise Potatoes - Red Wine Jus –*

**North Sea Cod Loin**

*Savoy Cabbage – Parsnip – Chive Butter Sauce*

**Spelt Grain Risotto**

*Butternut Squash & Sage*

**Devonshire Sticky Toffee Pudding**

*Caramel Sauce – Vanilla Ice Cream*

**Orange & Passionfruit Rice Pudding**

*Hazelnut Crunch - Mango Sorbet*

**White Chocolate Cheesecake**

*Raspberry Sorbet*

**Selection of British and European Cheeses**

*Chutney - Jelly - Biscuits*

*(£4 Supplement)*

**£39.95 per person**

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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.