



THE  
**RESTAURANT**  
ONE DEVONSHIRE GARDENS

**Pre-starters**

Croustade, Wild Venison Tartare, Crispy Seaweed £6

Rösti Potato, Onion Mousse, Corra Linn Cheese £5

Cumbrae Oyster, Grand Fir Vinegar, Shallots, Apple Mayonnaise £5

Crispy Lobster Claw, Douglas Fir Mayonnaise £10

**À la Carte Menu**

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

**Braised Wild Rabbit**

Corra Linn Biscuit Tart, Onion Mousse, Crispy Maitake £16

**Citrus Cured Kilmerford Sea Trout**

Pickled Yorkshire Rhubarb, Katy Rodgers Crème Fraîche, Hazelnuts £16

**Shetland Islands Hand Dived Scallops**

Grand Fir Vinegar, Heritage Carrots, Bisque £18

**Roast Heritage Beetroot**

Blood Orange, Radish, Pickled Onion, Ruby Chard £14

**Poached North Sea Halibut**

Sea Radish, Celeriac, Onion Relish, Apple, Exmoor Caviar Sauce £36

**Royal Deeside Estates Red Deer Loin**

Sticky Braised Cabbage, Heritage Crapaudine Beetroot, Huntsman's Sauce £38

**Pearl Barley, Corra Linn Cheese & Pickled Onion**

Crispy Shallot Rings, West Coast Kombu £24

**Local Jerusalem Artichokes Slow Cooked in Cold Pressed Rapeseed Oil**

Purée, Crispy Kale, Pickled Walnut Ketchup, Winter Chanterelles, Truffle £24

**Special for Two to Share - £120**

**35 -Day Dry Aged Beef Wellington**

Heritage Beetroot, Winter Chanterelles, Truffle and Red Wine Jus (served tableside)



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**From the Grill**

**35-Day Dry-Aged Fillet of Beef - £48**

**35-Day Dry-Aged Ribeye Steak - £42**

**Pork Loin Cutlet - £34**

**BBQ Scottish Coast Lobster - £60**

**BBQ Monkfish on the Bone - £38**

All served with Triple Cooked Chips - Baby Gem, Parmesan & Pancetta Salad, and your choice of sauce:

Red Wine Jus, Peppercorn, Garlic Butter, Green Sauce

**Sides**

All side £7 each

Triple Cooked Chips | Julienne Fries | Parsley Potatoes

Crushed Turnip with Pepper | Baby Gem, Parmesan & Pancetta Salad

Proudly supporting



**Scottie Side - £4**  
It never arrives, but your donation supports Maggie's

**Devonshire Pistachio Soufflé**

Chocolate Ice Cream  
£14

**Yorkshire Rhubarb & Custard**

£12

**Black Treacle Sponge Pudding**

Butterscotch Sauce  
£12

**Javari Valrhona Chocolate Mousse**

Clementine Ice Cream  
£12

**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.