



THE  
**RESTAURANT**  
ONE DEVONSHIRE GARDENS

***Our signature menu created by our Head Chef, Martin Thliveros.  
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***

Follow us on Instagram @onedevonshiregardensglasgow

Tag us in your story and indulge in a complimentary glass of our house champagne, one per guest.

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.**



### À la Carte Menu

#### **Dry-Aged Beef Tartare**

Radish, Smoked Egg Emulsion, Truffle Crisp Flatbread  
**£16.00**

#### **Chicken Liver Parfait**

Pear and Saffron Chutney, Chicory, Thyme Brioche  
**£14.00**

#### **Citrus Cured Kilmelford Sea Trout**

Pickled Fennel, Orange, Chilli, Radish, Mouli, Coriander & Mirin Dressing  
**£14.00**

#### **Shetland Hand Dived Scallops**

Pancetta, Peas, Chicken & Yeast Crumb, Tomato Butter Sauce  
**£18.00**

#### **Isle Of White Heritage Tomatoes**

Basil, Pickled Shallot, Goats Cheese Mousse, Focaccia Croutons (V)  
**£12.00**

#### **Roast Inverurie Lamb Rack**

Ras El Hanout Slow Cooked Shoulder, Onion Puree, Apricot, Heritage Carrots, Red Wine Jus  
**£38.00**

#### **Poached North Sea Halibut**

Spiced Peppers, Chorizo, Kalamata Olives, Aubergine Puree, Tomato & Saffron Sauce  
**£36.00**

#### **Ayrshire Organic Chicken**

Spiced Lavender Glaze, Wey Valley Asparagus, Wild Garlic Emulsion, Sesame Chicken Leg Salad  
Red Wine Jus  
**£32.00**

#### **Gnocchetti**

Globe Artichokes, Peas, Marinated Courgettes, Crispy Baby Courgettes, Tomato & Saffron Sauce  
**£24.00**

### Special for two - £100

#### **35 Day Dry Aged Beef Wellington**

Onion Puree, Maitake Mushrrom, Truffle & Red Wine Jus

(To be served at the table)



### From the Grill

**35-Day Dry-Aged Fillet of Beef - £44**

**35-Day Dry-Aged Rib Eye Steak - £38**

**Pork Loin Cutlet- £32**

**BBQ Monkfish on the Bone - £36**

All served with Triple Cooked Chips - Baby Gem, Parmesan & Pancetta Salad – choice of sauce:  
Tomato Butter Sauce, Red Wine Jus, Peppercorn Sauce, Garlic Butter

### Sides

Triple Cooked Chips - £6 | Julienne Fries - £6 | Buttered Parsley & Garlic Potatoes - £6

Tenderstem Broccoli & Almonds - £7 | Cauliflower Cheese - £7 | Baby Gem, Parmesan & Pancetta Salad - £6

#### **Devonshire Banana Soufflé**

Banana Caramel, Chocolate Ice Cream  
**£12.00**

#### **Lemon Verbena Parfait**

Strawberries, Elderflower Sorbet  
**£12.00**

#### **Sticky Toffee Pudding**

Caramel Sauce, Pecan Biscuit, Vanilla Bean Ice Cream  
**£12.00**

#### **Valrhona Dark Chocolate Cremieux**

Chocolate Shards, Yuzu Curd, Mango & Yuzu Sorbet  
**£12.00**

#### **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)**

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