



THE
RESTAURANT
ONE DEVONSHIRE GARDENS

A Taste of One Devonshire Gardens

Amuse Bouche

Oak Smoked Rainbow Trout

Pickled lemon, Beetroot, Horseradish, Apple
Verdejo, Elias Mora, Rueda, 2023

Dry-Aged Beef Tartare

Radish, Smoked Egg Emulsion, Truffle Crisp Flatbread
Malbec, by Hotel du Vin, Argentina, Mendoza 2024

Poached North Sea Halibut

*Caramelised Grelot, Spring Onions, Coastal Vegetables,
White Onion & Compté Puree, Mussel & Shellfish Bisque*
Chablis, J.Drouhin, Burgundy, France 2022

Wild Inverness-Shire Venison

Hen of Wood Mushroom, Celeriac Puree, Pickled Blackberries, Walnuts, Red Wine Jus
Pinot Noir, New Zealand Seifried Estate, Nelson 2023

Pre-Dessert

Valrhona Chocolate & Hazelnut Louis XV

Hazelnut Ice Cream
W.&J. Grahams, 10yrs Tawny Port NV

Tasting menu £75pp
Wine Pairing £65p