

# À la Carte Menu

### Shetland Hand Dived Scallop

Chicken & Yeast Crumb - Spiced Cauliflower Rice - Chicken Jus £18.00

### Duck & Chicken Liver Parfait

Sherry Vinegar Jelly – Fig Purée – Toasted Sourdough  $\pounds$ 16.00

### Citrus Cured Kilmelford Sea Trout

Pickled Orange – Lemon Emulsion – Radish – Herb Oil £14.00

#### Marinated Kohlrabi

Pickled Heritage Carrot – White Turnip – Granny Smith Apple – Cider Dressing £12.00

### Borders Lamb Haggis en Croute

Pickled Turnip - Turnip Purée - Port Glaze £12.00

### Wild Inverness - Shire Venison

Nut Roast Butternut Squash – Squash Purée – Autumn Chanterelles – Elderberry Capers – Red Wine Jus £36.00

### North Sea Halibut

Globe Artichoke & Pea Barigoule - Shetland Mussels - Baby Heritage Carrots - Beurre Blanc  $\pounds 32.00$ 

### Day Aged Free Range Duck Breast

Roast Ayrshire Beetroot – Sour Blackberry – Radicchio – Pistachio – Red Wine Jus £34.00

### **Dorstone Goats Cheese**

Spinach & Fig Tart – Caramelised Shallots – Hazelnut Dressing £22.00

### 35 Day Dry Aged Fillet of Beef

Triple Cooked Chips - Baby Gem, Parmesan & Pancetta Salad - Pepper Sauce £42.00

### Special for two - £100

### 35-Day Dry-Aged Beef Wellington

Carrots - Autumn Chanterelles – Madiera & Truffle Jus (To be served at the table)

### Sides - £6

| Triple Cooked Chips | French Fries | Green Beans & Pickled Onions | | Baby Gem, Parmesan & Pancetta Salad | | Buttered New Potatoes | Tenderstem Broccoli & Almonds |



### Caramelised Valrhona Chocolate Parfait

Oakchurch Farm Cherries – Aero – Pistachio Ice Cream £12.00

### Valrhona Chocolate Palet D'or

Clementine Ice Cream £12.00

### Banana Soufflé

Banana Caramel – Chocolate & Peanut Butter Sorbet £12.00

### Sea Buckthorn & Yoghurt Set Cream

Blackerries – Yoghurt Sorbet £12.00

### Selection of British & European Cheeses

 $\label{eq:Chutney-Quince-Truffled Honey} $$3 \ Cheeses (£13.00) - 5 \ Cheeses (£17.00) \ Full \ Selection (£20.00)$$ 

# Tasting Menu

Indulge in a bespoke One Devonshire Gardens experience by selecting two starters, two mains, and a dessert from the  $\grave{A}$  la Carte Menu.

 ${\it Please \ ask \ your \ server for further \ details.}$ 

# £65

Fillet of Beef (requires 2 people sharing per table) - £8pp supplement 3 Cheeses - £4 supplement

Pair your experience with wines carefully selected by our Wine Ambassador Oksy.

The Discovery Pairing - £65 The Devonshire Pairing - £85

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.