



THE
RESTAURANT
ONE DEVONSHIRE GARDENS

Sample Lunch Menu

*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.*

White Onion and Gruyere Cheese Soup

Curry Oil

Crispy Ayrshire Slow Cooked Pork

Apple and Black Pudding - Pickled Rhubarb - Red wine sauce

New Season English Asparagus

Roast Garlic Hummus - Broad Beans - Pickled Mushroom Dressing

Poached Free Range Chicken

Chicken and Yeast Crumb - Mashed Potato - Maitake Mushrooms - Creamed Kale - Roast Chicken Jus

Poached Shetland Cod

Crispy Brandade - Jerusalem Artichoke Puree - Golden Raisin and Hazelnut Sauce

Spiced Puy and Red Lentils

Purple Sprouting Broccoli - Cumin Pickled Carrots - Basil Oil

28 Dry Aged Ribeye Steak

*Triple Cooked Chips - Onion Rings - Pepper Sauce
(£8 Supplement)*

Sticky Toffee Pudding

Caramel Sauce - Vanilla Ice Cream

Pistachio Crème Brulee

Poached Rhubarb – Pistachio Crumb – Rhubarb and Ginger Beer Sorbet

Citrus Sachetorte

Orange Curd – Chocolate Shards – Exotic Sorbet

Selection of British and European Cheeses

*Chutney - Jelly - Biscuits
(£4 Supplement)*

£44.95 per person

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.