

À la Carte Menu

Our signature menu created by our Head Chef Gary Townsend.
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 and of One Devonshire Gardens.

Ravioli of West Coast Crab – Torched Cob – Corn Velouté £13.50

Gigha Halibut Ceviche – Mango – Passionfruit – Hazelnut – Squid Ink Cracker £14.50

Wood Pigeon – Salt Baked Beets – Blackberries – Oats - Chocolate £15.00

Torched East Coast Mackerel – Cucumber – Oyster Emulsion – Crème Fraîche £12.95

Duck Liver Parfait – Damson Jelly – Pickled Plums – Smoked Eel – Pain d'Epices £13.95

Tandoori Spiced Orkney Scallops – Butternut Squash - Pork Jowl
– Black Trompettes - Carrot Sauce £16.50

Salt Marsh Lamb Saddle – Smoked Belly – Sea Vegetables – Peas – Baby Gem
– Anchovy Noisette £29.00

Whole Scottish Lobster – Yellow Peach – Onion – Soubise Spinach – Beurre Blanc £ 42.00

Monkfish – Lentil Dahl – Masala Onions – Carrot
– Yellow Pepper and Coconut Sauce £25.95

John Dory – Violet Artichokes – Broad Beans – Pomme Boulangère
– Brown Shrimp – Ver Jus £29.00

Goosnargh Duck Breast – Leg and Heart – Sand Carrot – Apricot
– Scottish Girolles – Sauce Bigarade £29.00

Aged Tenderloin of Scotch Fillet – Beef Brisket - Smoked Pommes Mouseline
– Cipollotti Onions – Watercress – Marrow Fat Sauce £35.00

Vegetarian menu available

We would like you to know that some of our dishes may contain nuts, and we do not knowingly use genetically modified food products. Our prices include VAT. & a discretionary service charge will be added to your bill. For more information, please speak to the Duty Manager.