

One Devonshire Gardens

Tasting Menu

*Seasonal menu created by our Head Chef, Gary Townsend.
The tasting menu can be enjoyed with bespoke wine pairings.*

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

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

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

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

Selection of cheeses served from the trolley sourced from George Mewes
(Supplement of £14.50 per plate)

Pre Dessert

Valrhona 70% Dark Chocolate – Scottish Raspberries – Mint

Menu - £69 per person

'Discovery' Wine Flight - £45 per person

'Classics' Wine Flight - £75 per person

For special dietary requirements or allergy information, please speak with our staff before ordering
For tables of 5 or above tasting menu must be taken by the whole table

One Devonshire Gardens is passionate about quality & committed to our local food suppliers.

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 of 10% will be added to your bill. For more information, please speak to a member of staff.