



THE  
**RESTAURANT**  
ONE DEVONSHIRE GARDENS

## ***Tasting Menu***

*Our signature tasting 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 at One Devonshire Gardens.*

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***Scottish Salmon Mosaic***  
*Apple - Ponzu - Horseradish - Dill*

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***Hand Dived Orkney Scallop***  
*Cauliflower - Lemongrass - Yuzu*

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***Ayrshire Pork Cheek***  
*Celeriac - Apple - Mustard - Crackling*

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***Fraserburgh Monkfish Tail***  
*Carrot Mousseline - Poached Mussels - Vadouvan Granola - Citrus Beurre Blanc*

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***Highland Roe Deer***  
*Smoked Sausage - Beetroot - Chicory - Blackberries*

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***Pre Dessert***

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***Valrhona Chocolate & Espresso***  
*Pumpkin - Coco Meringue - Spiced Mango Sorbet*

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***Selection of British and European Cheeses***  
*Chutney - Quince Jelly - Biscuits (£15 Supplement)*

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***£85 per person***

***£65 per person - The Discovery Wine Pairing***

***£85 per person - The Devonshire Wine Pairing***

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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.