



Prix Fixe 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.*

Soupe du Jour *Herb Oil*

Smoked Ham & Parsley Terrine
Piccalilli – Toasted Sourdough Bread

Smoked Salmon Tartare
Pickled Shallots – Pink Grapefruit Dressing

Inverurie Lamb Rump
Crushed Turnip with Pepper – Whitby Oyster Mushrooms – Red Wine Jus

Baked Stonebass Fillet
Braised Endive – Alexander Buds – Mussel Cream Sauce

Saffron & Parmesan Arancini
Spiced Tomato Sauce, Wild Garlic Sauce verde

35 Day Dry-Aged Ribeye Steak (£12 Supplement)
Julienne Fries – Baby Gem, Parmesan & Pancetta Salad – Peppercorn Sauce

Chocolate Delice
Raspberry Sorbet – Pistachio Crumb

Sticky Toffee Pudding
Vanilla Ice Cream – Toffee Sauce

Selection of British and European Cheeses
Fig Chutney – Quince Jelly – Biscuits

£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.