

## 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.*

Yukon Gold Potato Tortellini  
*Crispy Ox Tongue – Roscoff Onions £13.50*

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

North Sea Cod Cheeks  
*Chicken Thigh – Mushroom Ketchup – Crosnes – Bouillon £13.50*

Wild Hare  
*Saddle and Tartare – Leeks – Beer Pickled Shallots – Pomme Soufflee £14.50*

Orkney Scallops  
*Tandoori Spice – Pork Jowl - Muscade Pumpkin – Wild Mushrooms – Carrot Sauce £16.50*

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Highland Deer  
*Salt Baked Beetroot – Red Chicory – Black Fig – Goats Cheese – Sauce Grand Veneur £29.00*

Scrabster Monkfish  
*Lentil Dahl – Masala Onions – Golden Raisins - Yellow Pepper and Coconut Sauce £26.00*

John Dory  
*Violet Artichokes - Parsnip – Brown Shrimp - Pommes Boulangère – Ver Jus £29.00*

Goosnargh Duck  
*Breast, Leg and Heart – Sand Carrot – Squash – Scottish Chanterelles – Sauce Bigarade £29.00*

Aged Scotch Fillet Of Beef  
*Marrow Crust - Beef Brisket – Smoked Pommes Mouseline – Grelot Onions – Watercress  
£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.