

1906

1906 A memorable year, a magical restaurant.

Welcome to our signature restaurant that takes its name from the year Turnberry opened. Perched above the lands of King Robert the Bruce. There are few places where food, wine and location come together as beautifully as 1906



We are inspired by the land, sea and sky around us, we present classical dishes that would be instantly recognisable to any one of our guests over the past hundred years or so. Yet, this is cooking very much of its age and of its setting.



"Progress in harmony with the past" is a philosophy we've taken to heart here in 1906.



1906 a time and a place to savour.

We look forward to the pleasure of your company this evening

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STARTERS

Loch Crinan Oysters
Mignonette or Mornay
£17



Scottish Lobster Salad Gourmande
Summer vegetables, sea herbs & lemon curd dressing
£29



Salt Baked Dowhill Beetroot Tartare
Hazelnut, orange & goats cheese
£12



Ceviche of Bute Mackerel
Grapefruit, pickled kumquat & avocado
£12



Torchon of Foie Gras
Roast pineapple chutney, elderflower & basil brioche
£17

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STARTERS

Oak Smoked Scottish Salmon
Quails eggs, shallots, cornichons, capers & crème fraiche
£17



Scottish Lobster Bisque
Poached lobster, brandy butter & brioche
£18



Pea Veloute
Parmesan panna cotta & wood sorrel
£10



Barweys Beastie Gnocchi
Confit rabbit, Scottish chanterelles & broad beans
£12



Sound of Kilbrannan Scallops
Watercress puree, chicken crackling, farmed & wild peas
£25

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MAIN COURSES

West Coast Lobster

Caught daily by local fishermen in the
"Firth of Clyde"

Simply Grilled with Hollandaise Sauce
Or
Classic Thermidor with Brandy & Arran Mustard
£58

This dish is accompanied with 2 complimentary sides of your choice

Pot Roasted Halibut
Smoked clams, legumes & forest mushrooms
£28



West Coast Langoustines A La Nage
Steamed with Vermouth in a copper kettle with chive butter
This dish is accompanied with 2 complimentary sides of your choice
£50



Sea Bass 'En Papillote'
Aubergine caviar, heirloom tomato, courgette & black olive jus
£32



Dover Sole Meuniere
Pan fried whole Dover sole with lemon & parsley butter
This dish is accompanied with 2 complimentary sides of your choice
£58

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MAIN COURSES

Loin of Dornoch Lamb
Slow cooked belly, artichoke barigoule & basil jus
£32



Saddle Back Pork Chop
Cabbage, potato puree, apple mustard & Calvados
£24



Roasted Grouse
Beetroot puree, game pie & pomegranate jus gras
£38



Fillet of Scotch Beef
Potato Boulangere, broccolini & Madeira sauce
£38

The Carving Trolley

Turnberry classics, served from the trolley for two



Dornoch Rack of "Lamb Pit Hay"
Hay smoked rack of lamb with rosemary jus

£80

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SIDE DISHES

Heritage Mashed Potatoes
£5



New Potatoes with Chive Butter
£5



French Style Green Peas
£5



1906 House Salad
£5



Buttered French Beans with Shallots
£5



Vichy Chantenay Carrots
£5



Smoked Paprika Salt & Thyme Fries
£5