

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.

3 courses including coffee or tea  
£60

*Please inform your order taker of any special dietary requirements, including any food allergens or intolerance that we should be made aware of when preparing your menu request. If you require further information on the ingredients in our menu items or the steps that we have taken to minimize cross contamination with specific ingredients, please ask us so that we may assist you in making an informed or alternative choice.*

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## STARTERS

### Kilbrannan Sound Lobster Bisque

Poached Native Lobster, Brandy Butter & Sour Dough Croutons

### Heirloom Tomato Consommé

Katy Rodgers Crowdie, Black Olive Oil & Basil

### Poached Wye Valley Asparagus

Eyemouth Crab, Preserved Ginger, Chilli, Roasted Hazelnuts & Soy Miso Sauce

### Salt Baked Dowhill Rainbow Beetroot

Orange, Ailsa Craig Snow, Charred Shallot & Tarragon Oil

### Classic 1906 Prawn Cocktail

Avocado, Crisp Lettuce, Marie Rose Sauce & Lemon

## OYSTERS

Half Dozen Lindisfarne Pacific Oyster’s

Or

Half Dozen Isle of Gigha Rock Oyster’s

With

Mignonette, Horseradish & Lemon

Or

Warm Sake, Ginger & Shitake Dressing

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STARTERS

Grass Fed Wolfstar Farm Beef Tartare

Hand Diced Raw Beef, Capers, Cornichon, Pickled Egg Yolk & Puffed Wild Rice

Marinated Torchon of Foie Gras

Clash Farm Pork Brawn, Sauternes Jelly & Toasted Brioche

Barweys Beastie Gnocchi

Pan Seared Sweet Breads, Wild Garlic, & Purple Sprouting Broccoli

Sound of Kilbrannan Scallops & Foie Gras

Pan Seared Scallop, Roasted Cauliflower & Golden Raisin Puree  
*£10 Supplement*

The Tobermory Fish Company

Cold Smoked Salmon  
Or  
Cold Smoked Ocean Trout

*All Served with Watercress, Dill Crème Fraiche, Lemon & Melba Toast*

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MAIN COURSES

Pan Seared Gigha Halibut

King Oyster Mushrooms, Pea's, Asparagus & Sorrel

Roasted Stone Bass

Salt Ash Baked Radish, Ginger Scented Sea Foilage & Dowhill Carrot Butter

John Dory 'En Papillote'

Pearl Barley Seafood Paella

Dover Sole Meuniere

Pan Fried Whole Dover Sole With Lemon & Parsley Butter  
*This dish is accompanied with two complimentary sides of your choice*  
*£35 Supplement*

Wild Garlic Grilled Langoustines

Heirloom Tomato Salad & Smoked Paprika  
*This dish is accompanied with two complimentary sides of your choice*  
*£20 supplement*

Wild Native Lobster

Grilled or Thermidor or Malay Chili Sauce  
*This dish is accompanied with two complimentary sides of your choice*  
*£35 Supplement*

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MAIN COURSES

The Carving Trolley

Turnberry classics served from the trolley for two accompanied with two complimentary sides of your choice.

Grass Fed Dry Aged Chateaubriand

Tomato, Watercress, Game chips & Béarnaise Sauce

*£20 supplement*

Grass Fed Dry Aged Cote De Boeuf

Tomato, Watercress, Game Chips & Pepper Jus

*£20 supplement*

Dornock Rack of 'Lamb Pit Hay'

Hay Smoked Rack of Lamb with Rosemary Jus

*£10 supplement*

Clash Farm Pork Cutlet

Kombu Brined with Lyonnaise Jersey Royal's, Broccoli & Cherries

Grass Fed Dry Aged Beef Rossini

Pan Seared Foie Gras, Spinach & Truffle Jus

*£10 Supplement*

Roasted Corn-fed Chicken

White Asparagus, Sweet Corn & Morel Mushroom

Dornoch Rump of Lamb

Gnocchi, Broad Beans, Bitter Leaves & Smoked Bacon

Roasted Wood Pigeon 'Navarin'

Dowhill Carrots, Young Leek's, Turnip, Pigeon Pie & Juniper Jus Gras

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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

Vichy Chantenay Carrots

£5

Smoked Paprika Salt & Thyme Fries

£5

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DESSERTS

Valrhona Chocolate Cremeux

Almond Brittle, Vanilla Poached Pear & Pear Sorbet

Toffee Apple Cheesecake

Caramelized Apple, Elderflower & Vanilla Ice Cream

Goat Cheese Bavarois

Warm Berries and Almond Biscuit

Meyer Lemon Custard

Polenta Cake and Persian Pistachio Ice Cream

For Grown Up Milky Bar Kids

White Chocolate Parfait, Olive Oil Cake with Lychee & Lime Sorbet

SWEET WINES

		<i>Glass</i>	<i>Bottle</i>
	France 2009		
824	<i>Muscat de Beaunes de Venice, Coyeux</i>	£19	£75
	South Africa 2014		
826	<i>Noble Late Harvest Semillon, Nelson Estate</i>	£21	£55
	Hungary 2009		
840	<i>Tokaji 5 Puttonyos, Royal Blue, 250ml</i>	£19	£52