

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

23-66

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.

20-46

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



STARTERS

Prawn Cocktail

Avocado & bloody mary mayonnaise

Scottish Lobster Salad Gourmande Summer vegetables, sea herbs & lemon curd dressing Supplement £12

22-44

Salt Baked Dowhill Beetroot Tartare Hazelnut, orange & goats cheese

3344

Ceviche of Bute Mackerel Grapefruit, pickled kumquat & avocado

22-44

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

33-46



STARTERS

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

> Scottish Lobster Bisque Saffron rouille, Dunlop cheddar & croutons

33-44

Woodland Mushroom Consomme Tarragon gnocchi, pickled mushrooms & truffle allumette

3346

Barwheys Beastie Gnocchi
Confit rabbit, Scottish chanterelles & broad beans

33-44

Sound of Kilbrannan Scallops
Watercress puree, chicken crackling, farmed & wild peas
£8 supplement

33-44



MAIN COURSES

Pot Roasted Halibut Smoked clams, legumes & forest mushrooms

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 £12 supplement

3344

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

3344

Dover Sole Meuniere
Pan fried whole Dover sole with lemon & parsley butter
This dish is accompanied with 2 complimentary sides of your choice
£20 supplement

3346

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 Supplement £20

This dish is accompanied with 2 complimentary sides of your choice



MAIN COURSES

Scottish Game

Roasted Grouse Beetroot puree, game pie & pomegranate jus gras

Or

Venison Loin & Haunch Squash, salsify, red cabbage & brambles

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

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

22-46

Fillet of Scotch Beef
Potato Boulangere, broccolini & Madeira sauce
£10 supplement

3246

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

22-46

£20 supplement



SIDE DISHES

Heritage Mashed Potatoes £5

2244

New Potatoes with Chive Butter £5

23-66

French Style Green Peas £5

1906 House Salad £5

32-44

Vichy Chantenay Carrots £5

2244

Smoked Paprika Salt & Thyme Fries £5