

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 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  
£75

**V = Vegetarian VV = Vegan & Vegetarian**

Please scan the QR code below for access to our digital menus



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## STARTERS

### 1906 Lobster Bisque

Poached Scottish Lobster, Brandy Butter & Brioche Croutons

### Trio of Smoked Salmon

Hendricks Gin, Balvenie Whisky and Beetroot Cured, Cucumber & Fennel Ceviche, Melba Toast

### 1906 Classic Prawn Cocktail

Marie Rose, Crisp Lettuce, Apple, Lemon & Sour Dough Crouton

### Seared Orkney Scallops

Smoked Pork Belly, Apple Crisp & Gel, Nduja Butter

*£10 supplement*

### Tartlet of Scottish Crab

Lemon Mayonnaise, Sorrel Leaf & Pickled Cucumber

### Rum Cured and Smoked Duck

Pistachio, Fois Gras, Rhubarb, Smoked Tea Gel

### Velouté of Cepe Mushroom

Chestnut Puree, Tarragon & Crème Fraiche Croquette

**V**

### Chermoula Roast Young Carrot

Cracked Wheat & Toasted Seeds, Pomegranate & Molasses

**VV**

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MAIN COURSES

Pithivier of Dowhill Beetroot

Kale & Spinach, Baked Baby Beets, Crispy Shallots, Onion Jus

VV

Summer Risotto of Baby Courgette

Fresh Peas & Lemon, Burrata Cheese,

Basil Crisp & Dried Tomato

V

Loin of Scottish Borders Lamb

Basil & Brioche, Scottish Asparagus, Tomato

& Summer Truffles

1906 Fillet of Beef Wellington

Butter Pastry, Mushroom Quenelle, Caramelized Shallot,

Port Wine Jus

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MAIN COURSES

Roast Supreme of Chicken

Cassoulet of Wild Mushroom, Morles & Broad Bean Boulangerie

Potato, Bacon Crumble & Roast Onion Puree

Cured & Roasted Fillet of Hake

Fermented Garlic & Clams, Potato & Thyme Puree,

Red Wine Reduction

Loch Durat Salmon

Brioche & Lemon Gremolata, Leek Fondue, Roast Courgette

& Parsley Sauce

1906 Dover Sole Meuniere

Pan Fried Whole Dover Sole with Lemon & Parsley Butter

*This dish is accompanied with Fine Herb salad and Sherry Vinaigrette  
and Buttered Ayrshire Potatoes.*

*£25 Supplement*

SIDE DISHES

Truffled Cauliflower Cheese, Cheddar Crumble

Butter and Chive Creamed Potato

Dowhill Farm Greens, Herb and Lemon Butter

Organic Leaf and Fine Herb Salad with aged Sherry Vinaigrette

House Fries

£5

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DESSERTS

1906 Apple Tart Tatin

Vanilla Ice Cream

Lemon Meringue

Lemon Curd & Citrus Gel, Sable Pastry & Lemon Balm Leaf

Rhubarb and Custard Panna Cotta

Vanilla Panna Cotta, Rhubarb Compote & Mousse, White Chocolate

Valrhona Chocolate Cremeux

Biscuit Mousse, Chocolate Sponge, Toasted Mallow Ice Cream

Mango Cheesecake

Coconut Milk Jelly, Pineapple Sorbet & Lime Caviar

A Selection of Scottish Artisan Cheese

Served with preserves & fine biscuits

£5.00 supplement

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 minimise cross-contamination with specific ingredients, please ask us so that we may assist you in making an informed or alternative choice. All prices are inclusive of V.A.T, at the current rate. Gratuities are not included and are at the guest's discretion

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SWEET WINES

		Bottle	Glass
France			
822	Chateau Briatte, Sauternes, 2012	£54	
824	Muscat de Beaumes de Venice, Domanine Coyeux, 2009	£75	£19
826	Noble Late Harvest Semillon, Nelson Estate, 2015, 375ml	£75	£21
Hungary			
840	Tokaji, Beres, Five Puttonyos, 500 ml	£84	£23
New Zealand			
833	Late Harvest Sauvignon Blanc, Eradus, 375ml	£53	

\* Limited in availability. All prices are inclusive of VAT at the current rate. Vintages and wines are subject to supplier availability