

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.

We look forward to the pleasure of your company this evening in 1906 restaurant which is a time and a place to savour.

V = Vegetarian VV = Vegan & Vegetarian

Please inform your order taker of any special dietary requirements, including any food allergens or intolerances that we should be made aware of when preparing your menu request.

All prices are in pounds and inclusive of VAT at the current rate.

A discretionary service charge of 10% will be added to your bill.

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TO START

Lobster & Monkfish Vol au Vent

Garlic Butter & Bisque Sauce

Twenty-Four

Oak Smoked Scottish Salmon

Egg, Shallot, Caper, Crème Fraîche & Wholemeal Bread

Eighteen

Goats Cheese Croquette

Beetroot Ketchup, Goat Curd & Pomegranate Dressing (V)

Fourteen

Crab & Prawn Cocktail

Dublin Bay Prawn, Crisp Lettuce & Marie Rose Sauce

Twenty-Four

Chicken, Pork & Foie Gras Terrine

Tomato & Pear Chutney, Toasted Brioche

Sixteen

Wild Mushroom & Taleggio Ravioli

Black Garlic & Pickled Enoki Mushrooms (V)

Sixteen

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TO FOLLOW

Lemon Sole Grenobloise

*Served on or off the bone, Brown Butter, Lemon, Capers
& Baby Potatoes*

Forty-Eight

Scotch Beef Wellington for Two

*Creamed Potato, French Beans & Red Wine Jus
Please allow 40 minutes for your dish to be served*

One Hundred & Twelve

West Coast Lobster Thermidor

Baby Potatoes with Butter & Chives

Eighty-Five

Gressingham Duck Breast

Fennel, Rosti Potato & Pineapple

Forty-Two

Turbot

Clams, Artichoke & Tartare Butter Sauce

Forty-Eight

Harissa Marinated Cauliflower Steak

Baba Ghanoush, Dukkah & Yoghurt (V)

Twenty-Four

Scallop Rockefeller

Spinach, Pernod & Parmesan

Forty-Eight

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FROM THE GRILL

Our beef is farmed by Drew Young on Girvan Mains Farm, five miles from the hotel. All our steaks are from Hereford cattle and are Dry-Aged for a minimum of 32 days

8oz Fillet

Sixty

10oz Ribeye

Fifty-Six

10oz Sirloin

Fifty-Six

All steaks are served with Hand Cut Chips, Garlic Roasted Mushroom & Tomato Sauce of your choice: Béarnaise; Peppercorn or Red Wine

Lamb Chops

Persillade, Pea, Bacon & Lettuce

Forty-Eight

SIDES

Six each

French Beans with Shallots

Creamed Mash Potato

Caesar Salad with Croutons, Parmesan & Anchovies

Heritage Tomato Salad with Pickled Shallots & Sumac

Baby New Potatoes with Butter & Chives

Hand Cut Chips

House Fries

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TO FINISH

Ten each

1906 Lemon Tart

Honey & Mascarpone Ice Cream (V)

Hazelnut & Almond Semifreddo

Strawberry Gariguetta, Honeycomb & Sorbet (V)

Black Forest Mille-feuille

Chocolate Crèmeux, Cherries & Vanilla Cream (V)

Chilled Chocolate Fondant

Valrhona Chocolate, Apricot & Kirsch (V)

A selection of Homemade Ice Cream & Sorbet

Please ask your server for Today's Choice (V)

CHEESE

Served with Sourdough Crackers, Chutney & Honeycomb

Selection of Three Scottish Cheeses

Twelve

Selection of Five Scottish & Continental Cheeses

Fifteen

Selection of Seven Scottish & Continental Cheeses

Eighteen

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