



Restaurant 1180

All of our Beef is of Irish Origin



Welcome to Restaurant 1180. We hope that you will enjoy your fine dining Castle experience. Our culinary team have created dishes that highlight the classic roots of the Castle whilst bringing a modern style to their presentation. The menu created for Restaurant 1180 has been borne out of the regions landscape. We work closely with artisan producers to bring our guest on a culinary journey in the luxurious surroundings overlooking the formal gardens.

First

Wild Garlic Velouté

Crème Fraiche

(Dairy, Sulphites, Nuts)

Atlantic Octopus

Pomme Anna, Chive Emulsion, Gubbeen Chorizo Foam

(Dairy, Eggs, Fish)

Feighcullen Chicken & Pistachio, Foie Gras Terrine

Parsley Emulsion, Rhubarb Compote

(Sulphites, Dairy, Nuts)

Wye Valley Asparagus

Braised Morels, Confit Egg Yolk, Crispy Chicken Skin

(Dairy, Sulphites, Mustard, Egg)

Second

Saddle Of Kildare Lamb

Onion Soubise, Spring Kale, Ruby Port, Lamb Jus

(Dairy, Sulphites, Celery)

Market Fish of the Day

Artichokes, n25 Caviar, Prawn Bisque

(Dairy, Celery, Sulphites, Crustaceans, Fish)

Feighcullen Chicken

Confit Chicken Wing, Chicken Butter Sauce, Spring Truffle

(Dairy, Sulphites, Mustard)

Ardsallagh Goats Cheese Ravioli

Parmesan Espuma, Wild Garlic Oil

(Gluten, Dairy, Egg)

Third

Yuzu Mousse

Frozen Yogurt, Citrus Crumble, Warm Orange Sauce

(Gluten-Wheat, Dairy, Eggs)

Chocolate Soil

Brown Butter Ice Cream, Roasted White Chocolate & Mascarpone Bonbon

(Gluten-Wheat, Eggs, Dairy)

Selection of Irish Cheese

Cashel Cheddar, Smoked Gubbeen, Cais Na Tire

Kilkea Apple Chutney, Candied Walnuts, Crackers

(Dairy, Nuts, Gluten)