



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

Wood Pigeon

Parsnip, Pickled Blackberry, Smoked Almond, Jus
(Gluten-Wheat, Nut-Tree Nuts, Milk, Celery, Sulphites)

Stone Bass Crudo

Avocado, Roasted Grape, Mint, Lime
(Gluten-Wheat, Fish, Sulphites)

Ricotta

Jerusalem Artichoke, Hazelnut, Pickled Mushroom, Honey
(Milk, Nut-Tree Nuts, Sulphites)

Second

Cod

Prawn Tortellini, Red Chard, Lobster Butter Sauce
(Fish, Milk, Sulphites, Crustaceans)

Beef Fillet

Potato Terrine, Hen of the Woods, Braised Onion, Horseradish
(Celery, Milk, Sulphites)

Roasted Celeriac

Gnocchi, Mushroom, Parmesan Foam, Black Truffle
(Gluten-Wheat, Sulphites, Milk, Egg)

Third

Saffron Mousse

Citrus Granite, Passion Fruit Gel, Lemon Meringue
(Egg, Milk)

White Chocolate & Whiskey Mousse

Coffee Espuma, Cardamom, Pistachio Crumb
(Gluten-Wheat, Nuts-Tree Nuts, Milk, Sulphites)

Selection of Irish Cheeses

Fig Chutney, Candied Walnuts
(Milk, Nut-Tree Nuts, Gluten-Wheat, Sulphites)

€8 Supplement

€78