

All of our Beef is of Irish Origin



Restaurant 1180



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

Rillettes of Kilmore Quay Mackerel

Picked Cucumber, Sourdough Crisp

(Dairy, Mustard, Fish, Gluten)

Aged Fillet of Beef Tartare

Confit Egg Yolk, Beef Fat Crouton

(Wheat, Sulphites, Mustard, Egg, Fish)

Spiced Squash Soup

Pickled Butternut Squash, Toasted Pumpkin Seeds

(Sulphites)

Pickled Forest Mushrooms

Parmesan Espuma, Fresh black Autumn Truffle

(Dairy)

Second

Kilmore Quay Cod

Warm Tartar Sauce, Potato Scraps

(Celery, Eggs, Dairy, Fish)

Aged Irish Beef Fillet

Pomme Fondant, Caramelized Celeriac, Hen of the Wood Mushroom

(Dairy, Celery, Sulphites, Egg)

Feighcullen Farm Chicken

Braised Leeks, Madeira & Pink Peppercorn Jus

(Dairy, Sulphites, Celery)

Ardsallagh Goats Cheese Tortellini

Muscat Sauce, Wild Mushroom

(Gluten, Dairy, Egg, Sulphites)

Third

Peanut Butter Parfait

Almond Cake, Spices, Pistachio Ice Cream

(Gluten-Wheat, Dairy, Eggs, Nuts-Peanuts, Almonds, Pistachio)

Callebaut Chocolate Mousse

Mint, Yuzu Gel, Castillo De Canena

(Gluten-Wheat, Eggs, Dairy)

Selection of Irish Cheese

Cashel Blue, Coolatin Cheddar, Ballylisk Brie

Kilkea Apple Chutney, Candied Walnuts, Lavosh Crackers

€8 Supplement

€78