



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.

€65

First

Beetroot

Hay smoked yoghurt, Beetroot gel, Poppy seed tuile
Gluten, dairy

Lightly Cured Monkfish

Castle garden salad, Trout caviar, Balsamic, Hazelnuts
Mustard, egg, sulphites

Oxtail & Blue Cheese Raviolo

Red chard, Oxtail jus
Dairy, eggs, sulphites, gluten

Rabbit

Black pudding, Summer berries, Dark chocolate
Dairy, Sulphites

Second

Sea Bream

Spinach, Samphire, Broad beans, Clams, Lemongrass & Ginger Veloute
Dairy, Shellfish, Sulphites

Beef

Shallots, Girolles, Broccoli, Beef Jus
Dairy, sulphites

Duck

Summer cabbage, Confit duck leg pithivier, Carrot, Cured egg yolk
Dairy, sulphites, gluten, eggs

Green Pea risotto

Parmesan foam, Summer black truffle
Dairy

Third

Chocolate & Raspberry Dome

vanilla & Bourbon ice cream
Dairy, Egg, Gluten Soya

Granny Smith Apple Cube

Lemon curd ice cream
Dairy, Egg, Gluten Soya

Roast Peach Frangipane

Toasted almonds, Peach sorbet
Dairy, Gluten, Almonds

Young Buck Blue Cheese

Fig chutney, Candied walnuts, Estate elderflower, Honey
Nuts, dairy

All our Beef is of Irish Origin