



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

Guinea Fowl

Cabbage, Roast Cauliflower, Madeira

Milk, Celery, Sulphites

Balfegó Blue Fin Tuna Tartare

Soy Vinaigrette, Saffron Aioli, Avocado

Shellfish, Molluscs, Soy, Mustard, Egg, Sulphites, Fish, Gluten Wheat

Salt Baked Beetroot

Velvet Cloud Sheep`s Yoghurt

Apple, Hazelnuts

Egg, Wheat, Celery, Milk, Nut Hazelnut

Second

Halibut

Braised Chicory, Capers, Fennel
Milk, Sulphites, Fish, Shellfish, Molluscs

Skeaghanore Duck

Celeriac, Radicchio, Blackberry, Licorice

Milk Dairy, Sulphites, Celery

Supplement Duck for Beef Fillet €8.00

Pithivier

Sauteed Spinach, Poivronade

Gluten-Wheat, Sulphites, Milk, Egg

Third

Baked Lemon Custard

Macerated Strawberry, Timur Pepper, Strawberry Sorbet

Wheat Gluten, Egg, Milk, Sulphites

70% Dark Chocolate Mousse
Mango, Passion Fruit, Coconut Sorbet

Wheat Gluten, Milk, Egg, Nut Hazelnut

Selection of Irish Cheeses Fig Chutney, Walnuts

Milk, Nut-Walnut, Gluten-Wheat, Sulphites

€8 Supplement

€78