

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~~

Ballymakenny Potato & Garden Herb Velouté
Ham Hock
(Dairy)

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)

Heirloom Tomatoes
Homemade Ricotta Cheese, Spiced Almonds, Basil Espuma
(Dairy, Sulphites, Nuts)

~~ Second ~~

6oz Aged Irish Beef Fillet
Potato Fondant, Confit Shallot, Wild Mushrooms Puree, Red Wine 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~~
Kilkea Pavlova
Almond and Praline Ganache, Cherry Sorbet
(Gluten-Wheat, Dairy, Eggs, Nuts)

Raspberry Panna Cotta
Pistachio Crumble
(Gluten-Wheat, Eggs, Dairy, Pistachio Nut)

Pineapple Cheesecake
Frozen Yogurt, Citrus Crumble, Caramalised Pineapple, Pineapple Gel
(Gluten-Wheat, Dairy)

Selection of Irish Cheese (€8 Supplement)
Cashel Cheddar, Smoked Gubbeen, Cais Na Tire
Kilkea Apple Chutney, Candied Walnuts, Crackers
(Dairy, Nuts, Gluten)

€78