



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-Almond, Milk, Celery, Sulphites

Stone Bass Crudo

Avocado, Roasted Grape, Mint, Lime, Garden Flower

Gluten-Wheat, Fish, Sulphites

Ricotta

Jerusalem Artichoke, Hazelnut, Pickled Mushroom, Honey

Milk, Nut-Hazelnut, Sulphites

Second

Turbot

Prawn Tortellini, Swiss Chard, Lobster Emulsion, Tarragon

Gluten-Wheat, Fish, Crustacean, Milk, Sulphites, Egg

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

Peanut Butter Parfait

Cherry Jam, Peanut Sable, Blackberry Sorbet

Gluten-Wheat, Nut-Peanut, Egg, Milk, Sulphites

Dark Chocolate Ganache

Hazelnut, Sable Biscuit, Caramel Cremieux

Gluten-Wheat, Nut-Hazelnut, Egg, Milk

Selection of Irish Cheeses

Fig Chutney, Candied Walnuts

Milk, Nut-Walnut, Gluten-Wheat, Sulphites

€8 Supplement

€78