



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**

# Oxtail Beignet

Parmesan Foam, Black Truffle Gluten-Wheat, Milk, Celery, Egg, Sulphites

## Stone Bass Crudo

Avocado, Roasted Grape, Mint, Lime, Garden Flower

Gluten-Wheat, Fish, Milk, Eggs, Sulphites

# **Roasted Aubergine**

Lemon Yoghurt, Malt Crumb, Curry Oil
Gluten-Wheat, Milk

#### Second

#### Turbot

Celeriac, Watercress, Roasted Fumet
Milk, Fish, Sulphites

## **Beef Fillet**

Braised Beef Cheek, Carrot, Smoked Garlic, Red Wine Jus

Gluten-Wheat, Celery, Milk, Sulphites

#### **Slow Cooked Carrot**

Kataifi Pastry, Toasted Buckwheat, Swiss Chard, Ballylisk Cheese Sauce, Tarragon Oil

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