



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

Pithivier

Sauteed Spinach, Poivronade Sauce, Parsley Oil Gluten-Wheat, Sulphites, Milk, Egg

Third

Rhubarb

Baked Velvet Cloud Cheesecake, Ginger, Honeycomb Gluten-Wheat, Egg, Milk

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