



EARTH & VINE

Dinner Inclusive Menu

Opening Time 5:30pm to 9:45pm

TO START

BUTTERFLY TEA PEARS

Irish Blue Cheese Mousse, Rocket Leaves , Hazelnut Brown Butter
Vinaigrette

5,7,9

LIGHTLY CURRY SPICED PARSNIP VELOUTÉ

Toasted Coriander Bread and Garlic Oil

6(wheat),7,8,12

TWICE COOKED VENISON SAUSAGE

Vanilla Buttered Grilled Brioche, Sweet Potato Puree

6(wheat),7,8,9,10,11

MAIN COURSE

TRUFFLE INFUSED CORN-FED CHICKEN SUPREME

Wild Mushroom and Herb Fricassee, Confit Root Vegetables, Fondant
Celeriac, Roasting Jus Cream

7,9,12

GRILL FINISHED RARE BREED PORK T-BONE

Apricot & Honey Glaze, Confit Violet Potato, Crisp Sage Crumbs,
Burnt Leek

6(wheat),12,13

HAKE "SPICEBAG" CHICKEN WING LOLLIPOP

Onion & Pepper Sauté, Spring Onion Tempura, Triple Cooked Rooster
Fries

3,6(wheat),8,9,10,11,12

SOY/SHIITAKE BRAISED BEEF SHORT RIB

Potato & Parmesan Mousseline, Wilted Cavolo Nero, Polenta Cube

7,8,9,10,12,13

SIDES

ROCKET, PARMESAN, CHERRY
TOMATO SALAD €6.00

7,9,11,13

CAULIFLOWER MORNAY €6.00

6,7

COLCANNON MASH €6.00

7

TRUFFLE FRIES €6.00

6 wheat, 7,9

HONEY ROASTED ROOT VEGETABLES €6.00

7,9

SOMETHING SWEET

BAILEY'S CHEESECAKE

Raspberry Gel, Chantilly Cream

6(wheat),7,8,9,11

CITRUS TART

Blackberry Gel, Sweet Berry Compote

6(wheat),7,8,9,11

CHOCOLATE & ORANGE PUDDING

6(wheat),9

CHEESEBOARD, CRACKERS & APPLE CHUTNEY
(MAY CONTAIN NUTS)

€3 supplement

6(wheat),7,8,11



HOT ALCOHOL MENU

IRISH COFFEE 6 barley,7	€8.50
BAILEYS COFFEE 7	€8.50
ITALIAN COFFEE 7	€8.50
SPANISH COFFEE 7	€8.50
FRENCH COFFEE 7	€8.50

Allergens

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|--------------|-----------------------|
| 1. Shellfish | 8. Soya |
| 2. Molluscs | 9. Sulphur Dioxide |
| 3. Fish | 10. Sesame Seeds |
| 4. Peanuts | 11. Eggs |
| 5. Nuts | 12. Celery & Celeriac |
| 6. Gluten | 13. Mustard |
| 7. Milk | 14. Lupins |

Earth & Vine follows a farm to fork concept based on great relationships forged with some of Ireland's best artisan producers. Taking these traditional ingredients, they are cooked in a contemporary style, letting their true flavours shine through, bringing you a truly Irish artisan food experience.

All of our seafood is supplied by Kish Fish. All our beef is of Irish origin. Our meats are supplied by Scarlett Heifer, Gahans Meats and Newbridge Meats. Our fruit and vegetables are supplied by Keelings, Condrens and Readychef. Dairy produce is supplied by Keelings, Musgrave and La Rousse.



CASTLEKNOCK
HOTEL

