



EARTH & VINE

Dinner Inclusive Menu

Opening Time 5:30pm to 9:45pm

TO START

NUT & CRANBERRY CRUSTED GOATS CHEESE

Allergens: 5 pistachio, almond, 7,9

SALMON GRAVLAX, CHIVE CRÈME FRAICHE,
WATERCRESS SALAD

Allergens: 3,7,9

CHICKEN LIVER PATE, CUMBERLAND SAUCE,
MINI BRIOCHE

Allergens: 6 wheat, 7,9,11

PANCETTA & MINESTRONE SOUP

Allergens: 6 wheat,7,9,12

MAIN COURSE

POACHED HAKE, CRUSHED BABY POTATO
CAKE, BABY LEEK, CHIVE & MUSSEL CREAM

Allergens: 1,3,7,9

PRUNE STUFFED PORK LOIN, BRAISED RED
CABBAGE, POTATO SOUFFLE, CELERIAC PUREE

Allergens: 7,9,11,12

BEEF FILLET, WATERCRESS PUREE & CHAR-
GRILLED BABY VEGETABLES (€14 Supplement)

Allergens: 7,9,11,12,13

GARDEN PEA RISOTTO & PARMESAN CRISP

Allergens: 7,9

SIDES - €5.50

ROCKET, PARMESAN, CHERRY
TOMATO SALAD

Allergens: (7,9)

HONEY ROASTED ROOT VEGETABLE

Allergens: (9)

TRUFFLE FRENCH FRIES

Allergens: (6,7,9)

SPRING ONION MASH

Allergens: (7)

CREAMED CHARGRILLED CORN

Allergens: (7)

SOMETHING SWEET

DARK CHOCOLATE MOUSSE, PROSECCO
SOAKED BERRIES, WHITE
CHOCOLATE CRUMB

Allergens: 6 wheat, 7,8,9,11

STRAWBERRY & LIME CHEESECAKE,
CREAM CHANTILLY

Allergens: 6 wheat, 7,8,11

CHOCOLATE & ORANGE PUDDING

Allergens: 6 wheat

LEMON POSSET, SHORTBREAD BISCUIT,
BERRY COMPOTE

Allergens: 6 wheat, 7,8,11

FRESHLY BREWED
TEA OR COFFEE



HOT ALCOHOL MENU

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|-------------------------|----|
| IRISH COFFEE | €8 |
| Allergens 6 (Barley), 7 | |
| BAILEYS COFFEE | €8 |
| Allergens 7 | |
| ITALIAN COFFEE | €8 |
| Allergens 7 | |
| SPANISH COFFEE | €8 |
| Allergens 7 | |
| FRENCH COFFEE | €8 |
| Allergens 7 | |

Allergens

- | | |
|--------------|-----------------------|
| 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. 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

