



EARTH  VINE

Menu

Opening Time 5:30pm to 9:45pm

TO START

CHICKEN LIVER PATE, APPLE CHUTNEY €12
AND BRIOCHE NAVETTE

Allergens: (6 wheat,7,9,11,13)

CELERIAC VELOUTE, ROSEMARY €8
FOCACCIA CROUTE

Allergens: (6 wheat,7,12)

TIAN OF CRAB AND AVOCADO, €12
LEMON GEL, DEHYDRATED ORANGE

Allergens: (1,7,9)

CONFIT DUCK LEG, BABY MIXED €14
LEAVES, AGED BALSAMIC

Allergens: (9)

SALAD OF CHARRED FIVE MILE €11
TOWN GOATS CHEESE

Pickled Beets, Lamb's Lettuce & Basil Emulsion

Allergens: (7,9,13)

SORBET COURSE

MAIN COURSE

SOUS VIDE PORK FILLET €24
Crushed Baby Boiled Potatoes, Celeriac Puree, Apple Cream

Allergens: (6 wheat,7,9,12,13)

WILD MUSHROOM & SPINACH RISOTTO €18

Grilled Baby Leek & Aged Parmesan

Allergens: (7,9,13)

CORN FED CHICKEN SUPREME €23

Wholegrain Mustard Mash, Garlic Broccolini, Rosemary Jus

Allergens: (5 chestnut, 6 wheat,7,9,12,13)

ROAST HAKE €25

Sautéed Romanesco, Minted Pea, Tarragon Cream

Allergens: (3,7,9)

FILLET STEAK (Supplement €8) €29

Charred Baby Vegetables, Potato Fondant & Thyme Jus

Allergens: (7,9,12)

SOMETHING SWEET

CHOCOLATE AND ORANGE PUDDING €8.50

Allergens: (6 wheat)

CARAMELISED APPLE TART, VANILLA €8.50
BEAN ICE CREAM

Allergens: (7,9,11)

PEACH AND RASPBERRY PAVLOVA, €8.50
WHITE CHOCOLATE CRUMB

Allergens: (6,7,9,11)

BAILEY'S CHEESECAKE €8.50

Allergens: (6 wheat, 7, 9,11)

SELECTION OF IRISH CHEESES €11

Allergens: (6 wheat,7,9,11)

FRESHLY BREWED
TEA AND COFFEE



HOT ALCOHOL MENU

IRISH COFFEE Allergens 6 (Barley), 7	€7.50
BAILEYS COFFEE Allergens 7	€7.50
ITALIAN COFFEE Allergens 7	€7.50
SPANISH COFFEE Allergens 7	€7.50
FRENCH COFFEE Allergens 7	€7.50

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. 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



Hygiene Ireland | Food Safety & Quality Assurance