



EARTH & VINE

Dinner Inclusive Menu

Opening Time 5:30pm to 9:45pm

TO START

GOAT CHEESE PANNA COTTA

Pickled Beetroot, Citrus Gel, Candied Walnut

5 walnut,7,9

PRAWN COCKTAIL

Sriracha Mayo, Crisp Lettuce Leaves, Paprika
and Sourdough Croute

1,6 wheat,7,9,11

CELERIAC VELOUTE

Served with Manchego Croute

6 wheat,7,9,12

HOME CURED SALMON

Shaved Fennel and Apple Salad, Honey Mustard Dressing

3,6 wheat,9,13

THAI BEEF SALAD

Sweet Chilli Infused Beef Strips, Trio of Bell Pepper Salad

8,9,12,13

MAIN COURSE

SOUS VIDE LAMB RUMP

Crushed Baby Potato, Mint Salsa Verde

7,9,12,13

8OZ BEEF FILET (€14 supplement)

Herb Gratin Potato, Burnt Shallot Puree, Jus

7,9,12,13

PRAWN AND ROASTED RED PEPPER RISOTTO

1,7,9

GILLED TURBOT (€6 supplement)

Sauteed Asian Greens with Sesame Seeds, Radish,
Lemongrass Broth

3,9,10

CHAR GRILLED CHICKEN SUPREME

Cauliflower Foam, Garlic French Beans, Chasseur Sauce

7,8,9,12

BRAISED BEEF CHEEK

Carrot Puree, Truffle Mash

7,9,12,13

SIDES - €5.50

ROCKET, PARMESAN, CHERRY
TOMATO SALAD

7,9,11,13

CAULIFLOWER MORNAY

7

COLCANNON MASH

7

TRUFFLE FRIES

6 wheat, 7,9

HONEY ROASTED ROOT VEGETABLES

7,9

SOMETHING SWEET

STRAWBERRY MOUSSE

Shortbread Biscuit, Vanilla Infused Berries

6 wheat,7,8,9,11

ZESTY LEMON CHEESECAKE

Raspberry Caviar, Dehydrated Orange

6 wheat,7,8,9,11

STICKY TOFFEE PUDDING

Butterscotch Sauce, Vanilla Bean Ice Cream

6 wheat,7,8,9,11

CHEESEBOARD CRACKERS &
APPLE CHUTNEY

6 wheat,7,8,11

CHOCOLATE & ORANGE PUDDING

6 wheat,9



FRESHLY BREWED
TEA OR COFFEE

HOT ALCOHOL MENU

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

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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

