



EARTH  VINE

À la Carte Menu

Opening Time 5:30pm to 9:45pm

TO START

- FRENCH ONION SOUP** €9
Gruyere Cheese Croute
Allergens: (6 wheat, 7,9,11)
- FIVE MILE TOWN GOATS CHEESE** €13
Air Dried Orange, Pistachio Crumb, Strawberry Gel,
Micro Cress
Allergens: (5 Pistachio,7,9)
- HOUSE CURED SEA TROUT** €14
Brandy & Dill Cured Sea Trout, Beetroot Puree,
Toasted Almonds
Allergens: (3,5 Almond,9)
- CHICKEN BALLONTINE** €12
Blue cheese stuffing, Rocket, Plum & Rhubarb Puree,
Garlic Pesto
Allergens: (7,9)
- HAMHOCK TERRINE** €13
New Potato, Red Onion, Cider Vinaigrette
Allergens: (6 wheat,7,9,12,13)

MAIN COURSE

- PAN ROASTED IRISH CORN-FED
CHICKEN BREAST** €28
Truffled Cauliflower Puree, Sweet potato Fondant,
Micro Carrot, Thyme Jus
Allergens: (7,9,12)
- PORT GLAZED PORK BELLY** €27
Black Pudding Bon Bon, Broccolini, Apple Gel
Allergens: (6 wheat,7,9,11,12)
- PRIME 8OZ BEEF IRISH FILLET** €34
Celeriac & Horseradish Purée, Potato & Chive Mash,
Pickled Girolles, Red Wine Jus
Allergens: (7,9,12,13)
- PAN SEARED BARBARY DUCK BREAST** €28
Orange Glaze, Roasted Sweet Potato Puree, Anise Braised
Red Cabbage, Thyme Roasted Plum, Rich Roast Juices
Allergens: (7,9,12)
- PAN SEARED FILLET SEA BASS** €28
Thyme Gratin, Tomato Salsa, Grilled Baby Courgette, Basil Oil
Allergens: (3,7,9,12)

SIDES

GARLIC MUSHROOM Allergens: (7)	€5.50
HONEY VEGETABLES Allergens: (7)	€5.50
CALCANNON MASH Allergens: (7)	€5.50
PARMESAN & TRUFFLE FRIES Allergens: (7,9)	€5.50
CREAMED SPINACH Allergens: (7)	€5.50

SOMETHING SWEET

VANILLA, BUTTERMILK PANNA COTTA, STRAWBERRY SORBET, TOASTED GRANOLA Allergens: (6 wheat,7,9,11)	€9
PARIS BREST, MILK CHOCOLATE RING, RASPBERRY CURD, CHOCOLATE GANACHE Allergens: (6 wheat,7,9,11)	€9
BLACKBERRY CITRUS CHEESECAKE, APPLE CINNAMON COMPOTE, DEHYDRATED ORANGE Allergens: (6 wheat,7,9,11)	€9
CHEESEBOARD Allergens: (6 wheat,7,8,11)	€11
CHOCOLATE & ORANGE PUDDING Allergens: (6 wheat)	€9



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

