



À la Carte Summer Sample Menu

Opening Time 5:30pm to 9:45pm

TO START

- BUTTERFLY TEA PEARS** €14.00
Irish Blue Cheese Mousse, Rocket Leaves, Hazelnut Brown Butter Vinaigrette
5,7,9
- LIGHTLY CURRY SPICED PARSNIP VELOUTÉ** €10.50
Toasted Coriander Bread and Garlic Oil
6(wheat),7,8,12
- TWICE COOKED VENISON SAUSAGE** €14.00
Vanilla Buttered Grilled Brioche, Sweet Potato Puree
6(wheat),7,8,9,10,11
- BUTTER FRIED SCALLOPS** €17.00
Smoked Black Pudding and Crushed Potato Pave, Pickled Grape Cream, Soft Herbs, Roe Oil
1,2,3,6(wheat),7,9

MAIN COURSE

- SOUS VIDE DUCK MAGRET** €30.00
Barley and Malted Beer "Risotto", Garlic & Rosemary Roasted Butternut Squash, Cranberries, Black Pepper & Maple Glaze
6(wheat),7,9,12
- TRUFFLE INFUSED CORN-FED CHICKEN SUPREME** €29.00
Wild Mushroom and Herb Fricassee, Confit Root Vegetables, Fondant Celeriac, Roasting Jus Cream
7,9,12
- GRILL FINISHED RARE BREED PORK T-BONE** €26.00
Apricot & Honey Glaze, Confit Violet Potato, Crisp Sage Crumbs, Burnt Leek
6(wheat),12,13
- MONKFISH "SPICEBAG" CHICKEN WING LOLLIPOP** €29.00
Onion & Pepper Sauté, Spring Onion Tempura, Triple Cooked Rooster Fries
3,6(wheat),8,9,10,11,12
- 8OZ DRY AGED SIRLOIN STEAK BEARNAISE** €34.00
Crispy Pickled Onion, Portobello Mushroom, Overnight Vine Tomato
7,9,11,12,13
- SOY/SHIITAKE BRAISED BEEF SHORT RIB** €28.00
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** €9.50
Raspberry Gel, Chantilly Cream
6(wheat),7,8,9,11
- CITRUS TART** €9.50
Blackberry Gel, Sweet Berry Compote
6(wheat),7,8,9,11
- VANILLA BEAN CRÈME BRÛLÉE** €9.50
Lavender Shortbread
6(wheat),7,8,9,11
- CHOCOLATE & ORANGE PUDDING** €9.50
6(wheat),9
- CHEESEBOARD, CRACKERS & APPLE CHUTNEY (MAY CONTAIN NUTS)** €12.50
6(wheat),7,8,11

HOT ALCOHOL MENU

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



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.

Our Suppliers

- Keelings
- Musgrave
- Sysco
- La Rousse
- Condrens
- Redmonds
- Begleys
- Nick's Fish
- Kish Fish
- Dunnes Farmhouse
- Scarlett Heifer
- Robinsons

Allergens

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

Upcoming Additions

(Prices tbc)

TO START

ARDASALLAGH GOAT'S CHEESE

In Crispy Hazelnut Crumb with Elderflower Poached Apples and Red Onion Jam (Rosehip Syrup)

5,6(wheat),7,9,11

SMOKED GRILLED MACKEREL SALAD

With Salsa Verde, Fennel and Citrus, Radish and Dulse

3,9

GUBEEN CHORIZO CROQUETTES

With Sweet Pepper Jam, Wholegrain Mustard, Roasted Garlic Aioli and Lolla Rossa

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

SMOKED DUCK SALAD

With Lolla Rossa, Beetroot Carpaccio, Blackberry and Balsamic Vinegar

9,12,13

CREAM OF FENNEL SOUP

With Fronds, Seeds & Seed Puree

7,9,12,

MAIN COURSE

BLACK BUTTER PORK FILLET

With Mashed Potato, Broad Beans, Thick Cut Bacon & Cabbage Fricassee, Chive Oil, Parsley Cream, Radish Garnish and Pea Shoots

7,9,12

SOUS VIDE CHICKEN SUPREME

With Cauliflower Cream, Grilled Pak Choi/Endive, Crispy Potato Pave, Light Chicken Sauce, Romanesco

6(wheat),7,9,11,12

Dry Aged Prime Irish Striploin Steak

With Whiskey Pepper Cream, Crispy Pickled Shallots, Mushrooms and Sautéed Spinach

6(wheat),7,9,11,12