



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

CREAM OF FENNEL SOUP €10.50

With Fronds & Seed Puree Crisp
7,9,12

GUBEEN CHORIZO CROQUETTES €14.00

With Sweet Pepper Jam, Wholegrain Mustard,
Roasted Garlic Aioli and Gold River Farm Leaves
6(wheat),7,9,11,13

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

SOUS VIDE CHICKEN SUPREME €29.00

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

DRY AGED PRIME IRISH STRIPLOIN STEAK €34.00

With Whiskey Pepper Cream, Crispy Pickled Shallots,
Mushrooms and Sautéed Spinach
6(wheat),7,9,11,12

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

SMOKED DUCK SALAD

With Lolla Rossa, Beetroot Carpaccio, Blackberry and Balsamic Vinegar

9,12,13

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