



DYLAN

BAR

# TRADITIONAL SANDWICHES SELECTION



DYLAN SIGNATURE IRISH SMOKED SALMON  
Cucumber Cream Cheese, Fennel, Brown Bread

LIMERICK BAKED HAM & AGED CHEDDAR  
Mustard Aioli

DUCK LIVER PARFAIT  
Homemade Brioche, Cranberry Compote

SLOW ROASTED TURKEY FILLET FINGER SANDWICH  
Truffle Dressing



# HOMEMADE SCONES



VANILLA SCENTED SCONES WITH SULTANAS  
Vanilla Cream, Strawberries & Preserves

*\*Whilst we will do all we can to accommodate guests  
with food intolerance and allergies  
we are unable to guarantee that dishes  
will be completely allergen-free.  
Please inform our team\**

# HAND-MADE PASTRIES



VANILLA, ORANGE & GRAND MARNIER CRÈME BRULÉE

ALMOND FINANCIER, CAZCABEL CHOCOLATE MOUSSE

MACAROON SELECTION

HOMEMADE BOOZY CHRISTMAS PUDDING

SALTED BROWNIE, COCONUT & WHISKEY TRUFFLES

MINCE PIE BAKEWELL TART

TIRAMISU WITH MASCAPONE & AMARETTO, ESPRESSO SAVOIRARDI

# ORGANIC TEAS & INFUSIONS



## EARL GREY

This classic tea combines the sweet, spicy strength and the fresh, fruity note of the bergamot

## IRISH BREAKFAST

A wonderful, strong and reviving tea that's full of character. Its refreshing combination of citrus and malty notes make it a perfect tea to be enjoyed throughout the day

## CEYLON BLACK DECAF TEA

Classic black aromatic, medium-bodied tea with a sweet citrus note

## YUNNAN GREEN TEA

Leaves from the high-altitude tea gardens in Yunnan province, China, yield a mild, fruity freshness with a sweet after-taste

## GINGER & LEMONGRASS GREEN TEA

Chinese green tea combined with spicy ginger and the fresh, delicate citrus notes of Asian lemongrass

## LIQUORICE GREEN TEA

The natural sweetness of the liquorice root comes through in the taste to deliver an incredibly uplifting experience

## BLOOD ORANGE INFUSION

Blend of organic citrus from Europe, Africa and South America produce an enlivening tea with a sweet, slightly lemon after-taste

## WILD BERRY INFUSION

Fruity blend of fresh berries and flower petals combine to deliver a rich flavour, intoxicating aroma and revitalising tea

## ROOIBOS & CARAMEL INFUSION

The finest grade of full-bodied rooibos from South Africa sweetened with the delicate, sensual notes of caramel

## CAMOMILE INFUSION

A well-balanced and subtle blend of fruit, herbs and petals.

# COFFEES

Cabo Verde

80% Brazil-20% Sumatra

Contains all of the characteristics of a heavy coffee but the cup reveals a much brighter flavour profile containing an acidity of red grapefruit that is balanced by notes of cashew nuts with a milk chocolate finish



## ESPRESSO

### AMERICANO

Rich shot of espresso with added hot water

### CAPPUCCINO

Rich shot of espresso, steamed milk, and frothed milk topped with grated milk chocolate

### LATTE

Rich shot of espresso, steamed milk, and thick milk foam



# CHOCOLATES



### WHITE HOT CHOCOLATE

Callebaut white chocolate slowly melted in hot milk topped with grated milk chocolate

### HOT CHOCOLATE

Cacao Barry milk chocolate melted in hot milk topped with fresh cream

# ENHANCE YOUR EXPERIENCE



## PROSECCO

€46

€12 glass

Casa Gheller Prosecco

## CHAMPAGNE

€105

€20 glass

Perrier Jouët, Grand Brut

## QUEEN OF WINTER

€14

Kalak Irish Vodka, Grand Marnier,  
Orange Juice, Maple & Ginger Syrup

## 1930'S COSMOPOLITAN

€13

Gunpowder Irish Gin, Cointreau,  
Raspberry Syrup & Fresh Lemon Juice

## FRENCH 75

€18

Beefeater Gin, Freshly Squeezed Lemon Juice  
topped-up with Champagne



FULL COCKTAIL MENU AVAILABLE



Albert Edward Murray, the renowned Victorian architect designed the Nurses Home,  
Now Dylan.

In 1900 during her Majesty Queen Victoria's visit to Dublin HRH Princess Helena of Schleswig-Holstein laid the foundation stone for the Nurses home and at the same time notified Her Majesty's command, that in future the Hospital should be known as the "Royal City of Dublin Hospital"

In 1911 HRH Princess Helena of Schleswig-Holstein visited the Hospital and Nurses home and graciously consented to become the Patroness of the Linen Guild