



Afternoon

Tea

TRADITIONAL SANDWICHES SELECTION



DYLAN SIGNATURE IRISH SMOKED SALMON
Cucumber Cream Cheese, Capers, 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
Devon Clotted 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



ORANGE & GRAND MARNIER CRÈME BRULEE

ALMOND & HAZELNUT FINANCIER, ROASTED CHESTNUT & HONEY CREMEAUX

EGG NOG & RUM CUSTARD TART

MULLED WINE, MASERATED FRUIT & CHERRIE JELLY 11

CHRISTMAS PUDDING

TIRAMISU WITH MASCAPONE & AMARETTO, ESPRESSO SAVOIARDI

#dylanmoments



D Y L A N B A R

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

*Complimentary WI-FI available in all
public areas password dylan123*

