

art tea

at The Merrion

Nutritional Analysis

This menu has been nutritionally analysed
so you can make informed choices and
can be alerted to the presence of
potential allergens.
Please scan this code for full details.



Art Tea

Savouries

Shanagarry Smoked Salmon with Lemon Glenilen Butter on Brown Bread
O'Donovan's loin of Ham with Tarragon and Dalkey Mustard on White Bread
Cornfed Chicken with Truffle Mayonnaise on Sunflower Bread
Organic Cucumber, Smoked Paprika, Mint with Glenilen Yogurt on White bread
Duck Egg Mayonnaise in a Brioche Bun

Breads and Cakes

Plain and Fruit Scones
Lemon Bread, Portercake, Battenberg
Served with Glenillan Clotted Cream, Raspberry Jam and Lemon Curd

The Merrion Art Tea Pastries

Our Pastry Chef will choose three pastries from the selection below;

Farm Buildings, Stephen McKenna

Hazelnut Gateau with a Coffee Bavarois

Roses and Temple, Patrick Hennessy

Rosewater & Orange Mousse on a White Chocolate Feuilletine

Shut Eye with Acolyte (Praxis), John Boyd

Tear drop of Pistachio & White Chocolate Mousse

Futile Defense (Fabricated Evidence), John Boyd

Raspberry & Passion fruit Tart

Madonna and Child, Mainie Jellet

Passion fruit and Orange Cheesecake

Frying Pan, Funnel, Eggs & Lemons, William Scott

Vanilla Biscuit with Orange Curd

The Old Fox, John Doherty

Green Apple Macaroon

Self Portrait 1912, Saurin Elizabeth Leech

Lime Sponge, Orange Chiboust & Lemon Jelly Curd

Path Moorea, Pauline Bewick

Chocolate Trinity

€45.00 per person

€57.50 per person

WITH a GLASS OF RUINART NV

If you suffer from a nut allergy or any other allergens please do let a member of staff know as nuts, wheat, gluten and dairy are used in our kitchens.



Tea Selection

White Teas

White Yin Long
Subtle peach tea with a touch of mild tartness
Pai Mu Tan and Melon
Gentle melon fragrance with the delicate sweetness of pai mu tan

Black Teas

The Merrion Tea Blend
Superior blend of teas picked exclusively from 10 of the most renowned tea gardens
Afternoon Gold
A blend of full bodied Assam, flowery Spring Dajeerling and fruity sparking Ceylon Tea
Darjeeling Summer Gold
A top quality plant of flowery elegance and delicious aroma
Smoked China
An interesting China tea with the smoky aroma of smouldering, resinous wood
Superior Oolong
Great richness of flavour with a fruit and nut character

Flavoured Black Teas

Splendid Earl Grey
A delicate flowery Darjeeling blended with the refreshing aroma of bergamot
Irish Malt
The extravagant flavour of Irish whiskey with a hint of cacao blended with a malty Assam
Peach Oolong
The sheer pleasure of orange blossoms and peach pieces with oolong

Green Teas

Green Keemun Leaf
An absolutely exquisite tea from Anhui with a mildly aromatic flavour
Jasmine Pearls
Freshly plucked jasmine blossoms perfect this mild China tea picked and rolled by hand without breaking the veins
Morgentau
A flavoured Green China Tea the taste of Mango and Lemon

Fruit or Herbal Infusions

Sweet Camomile
The subtle fruitiness of orange blossoms floats over the sweetly tart flavour of Camomile
Moroccan Mint (Nana)
The Nana is a big leaf aromatic mint from Morocco: refreshingly spicy
Herbs & Ginger
A tea with fascinating ingredients such as ginger and lemon verbena.
Honey Bush Orange
Rooibos tea with a subtle orange flavour
Granny's Garden
Fruity, fresh rhubarb blend rounded off with the delicate sweetness of genuine Bourbon vanilla
Red Fruit
Spiced berries and currants in a powerful fruit infusion.

Specialty Tea Drinks

The Merrion Iced Tea
A classic lemon and ginger iced Tea
The Matcha Magic
Mocktail (pineapple and orange juice, green tea)

Coffee Selection

The Merrion Blend
Café Latte
Espresso
Americano
Cappuccino
Macchiato

