

Tea Selection

Black Teas

The Merrion Blend

A superior blend of teas picked exclusively from ten renowned tea gardens.

Darjeeling Summer Gold

Single Estate Summer Picking from a well known tea garden in Darjeeling

Earl Grey

A delicate flowery Darjeeling blended with the refreshing aroma of bergamot

Smoked China

An interesting China tea with the smoky aroma of smoldering, resinous wood

Assam Bari

An extravagant broken tea seeped in aroma: full-bodied, spicy and malty.

Afternoon Gold

A blend of full bodied Assam, flowery Spring Darjeeling, and fruity Sparkling Ceylon Tea

Superior Oolong

Great richness of flavour, with a fruit and nut character

Green Teas

Jasmine Pearls

Freshly plucked jasmine blossoms perfect this mild China tea and make it sheer harmony

Morgentau

A fascinating blend with large-leafed Sencha, delicate fruity aromas and petals

Fruit Infusions

Granny's Garden

Fruity, fresh rhubarb blend rounded off with the delicate sweetness of genuine Bourbon vanilla

Fit & Fruity

Fruity with pieces of papaya, apple and mango with 10 vitamins

Herbal Infusions

Morning Star

Start the day right with this wake-me-up of invigorating fresh herbs. With rose hip peel, peppermint, blackberries, raspberries and strawberry leaves, common fleabane, marigold, blue hollyhocks and rose petals

Moroccan Mint (Nana)

The Nana is a big leaf aromatic mint from Morocco: refreshing and spicy.

Honeybush Orange

A refreshingly fruity orange aroma gives the wild honeybush a very special note

White Tea

White Yin Long

Subtle Peach flavour with a touch of mild tartness
€2 supplement per person



Art Tea

Served between 3.00pm - 6.00pm

Savouries

Chicken and Pesto on Sunflower Bread
Oak Smoked Irish Salmon on Brown Soda Bread with Horseradish Cream
Cucumber with Cream Cheese and Chive on Tomato Bread
Bridge Rolls with Egg Mayonnaise and Cress
Rare Irish Roast Beef on White Bread

Breads and Cakes

Plain and Fruit Scones
Lemon Bread, Portercake, Battenberg
Served with Glenillen 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 Bavaois

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

€36.00 per person

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



Champagne Art Tea

Why not enhance your Art Tea experience by enjoying a glass of Champagne from our selection below

Champagne R de Ruinart

Exclusive to The Merrion, this stunning blend of Pinot Noir and Chardonnay is beautifully balanced and fresh. Elegant, with persistent bubbles, fruit driven with a touch of lemon and pear on the nose, all rounded out in a smooth finish on the palate. Ruinart is one of the Champagne regions stars and we are delighted to offer this Brut non-vintage.

€50.00 per person

Champagne R de Ruinart Brut Rose

Like a spring Rose petal this wine has a remarkable golden-pink hue. The beautiful delicate bubbles caress with undying finesse. Fragrances of red fruits, cherry, raspberry and wild strawberries present a wonderful bouquet. Ruinart Rose is supple, round and silky on the palate, with a deliciously bold finish.

€56.00 per person

