



## **The Garden Room at The Merrion**

*August 2017* – This autumn, a gentle wind of change will drift across The Merrion’s private garden – tucked away from the bustle of Dublin life – as The Garden Room opens its doors. A new restaurant for the hotel, and a true oasis of calm, The Garden Room will be a stylish Dublin destination.

### **The Restaurant**

The Garden Room is set within The Merrion’s private garden in a newly constructed building. Floor-to-ceiling glass doors open on to a terrace – for *al fresco* dining during the summer – and capitalise on leafy garden views when the weather is cool. The Merrion is Dublin’s only five-star hotel to have a garden.

The restaurant opens on to the romantic yet classical gardens. As part of the project, Lady Mornington’s Garden – a purely decorative part of the grounds – has been redesigned by Damian Costello. Highlights include a beautiful fountain that has travelled to Dublin from Provence.

### **The Food**

The Garden Room is an all-day restaurant – somewhere to meet for brunch, a light snack, a convivial lunch with friends, a speedy salad or a relaxed dinner. The menu will focus on modern Irish food, celebrating Ireland’s larder of ingredients from the land and the sea.

The menu champions artisan food producers, with Executive Chef Ed Cooney’s cooking bringing flavour to the fore. Sharing is encouraged, with a menu of small plates to choose from – think Liscannor Crab brioche baps, smoked carrot blunts and truffle & parmesan arancini – while fresh Irish sourdough will be made in-house every morning.

Tempting starters – fritto misto or rib eye tartare – sit alongside delicious salads, plenty of fish – organic Clare Island Salmon with celeriac or wild halibut with Dublin Bay prawns – and steak from the grill. Completing the menu are Irish favourites; rack of Kildare lamb or loin of Kilkenny rose veal.

For pudding, ‘small sweets’ offer a touch of sugar to satisfy a sweet tooth, while the salt caramel tart and raspberry soufflé are worth saving space for. Irish cheese is celebrated on the cheeseboard.

A creative cocktail menu will lead the drinks list, alongside an extensive wine list and Merrion brewed beers.

## **The Design**

A warm, inviting and relaxed atmosphere will be set by clever interiors at the hands of designer Alice Roden – whose work is seen throughout The Merrion. Alice is supported by Consolata Boyle, responsible for the staff uniforms, a twice-Oscar nominated costume designer (honoured for her work on The Queen and Florence Foster Jenkins).

Together, Alice and Consolata devised a colour and fabric scheme inspired by winter in Glendalough, County Wicklow, where they are close neighbours. Bare trees, translucent blue skies, brown earth, grey granite, green-grey lichen and purple heather all inform the tones of the design – in a soft, inviting manner.

Of this latest project at The Merrion, Alice Roden said “I am excited about The Merrion having a restaurant that is an evocation of the country in the city”.

Design highlights include lighting from Florence which casts a warm glow on deep yellow walls, Pierre Frey fabrics, a specially designed and handmade carpet by Catry and a curved glass glomise bar by Irish botanical artist Yanny Pettars, which features willow boughs wrought in 23 carat gold.

## **The People**

Every detail of The Garden Room has been carefully considered. Nowhere is this more evident than in the uniforms that will be worn by the expert team. Ensuring a sleek, modern look, Consolata Boyle has designed uniforms to be elegant yet practical. During the day, men’s outfits have a flash of ochre on their aprons – echoing the deep yellow walls – while women wear a touch of aqua. By night, all wear cream aprons – subtly signifying the shift to evening.

Consolata Boyle said “My main aim in choosing the fabrics and colours of the uniforms was to compliment Alice’s visual environment and to create an atmosphere that moves effortlessly from day to evening.”

The opening of The Garden Room will signal the start of a year of celebrations for The Merrion’s 21st year – culminating in the hotel’s 21<sup>st</sup> birthday in October 2018. The restaurant will be followed by a major new city spa, in the cellar of the hotel, set to open in early 2018.

*The Garden Room will open in early Autumn 2017.*

To book: [www.merrionhotel.com](http://www.merrionhotel.com); +353 1 603 0600