



DYLAN

BAR

COCKTAILS

~ DYLAN CREATIONS ~

Emerald Isle

Plymouth Gin, Green Apple, Fresh Lemon Juice,
Vanilla Syrup, topped with Perrier Jouët Champagne
- 22⁰⁰ -

Fraise Sauvage

Beefeater Gin, Strawberry, Fresh Lemon,
topped with Casa Gheller Rosé Prosecco
- 18⁰⁰ -

Ruby Pink

Kalak Peat Cask, Fresh Basil & Pomegranate,
Lemon Juice, Acquafaba, Honey Syrup
- 15⁰⁰ -

Baklava

Buffalo Trace, Yellow Chartreuse, Almond Syrup,
Fresh Lemon Juice, Acquafaba
- 16⁰⁰ -

Italicus Mojito

Italicus, Havana 3, Lime Juice, Sugar
- 16⁰⁰ -

Everything Fades

Dingle Gin, Velvet Falernum, Honey,
Cucumber & Green Tea Syrup, Fresh Lemon Juice
- 16⁰⁰ -

Black Diamond

Woodford Reserve, Campari, Black Twist, Lapsang Syrup
- 16⁰⁰ -

Golden Glacier

Martell, Crème de Cacao, Green Chartreuse,
Cherry Bitters, Saline Solution
- 16⁰⁰ -

** Ask our Bar team or scan the QR Code at the centre of this menu
for our Full Drinks List, plus our weekly COCKTAIL & FOOD SPECIALS! **

COCKTAILS

~ DYLAN CLASSICS ~

French 75

Beefeater Gin, Lemon Juice, Sugar,
topped with Perrier Jouët Champagne
- 22⁰⁰ -

1930's Cosmopolitan

Plymouth Gin, Cointreau,
Raspberry Syrup & Fresh Lemon Juice
- 15⁰⁰ -

New York Sour

Buffalo Trace, Lemon Juice,
Aquafaba, Sugar, Angostura, Claret
- 15⁰⁰ -

Pearl Harbour

Nikka from the Barrel, Woodford Reserve,
Old Fashioned Syrup
- 16⁰⁰ -

Tom Collins

Old Tom Gin, Lemon Juice, Sugar Syrup, Soda Water
- 16⁰⁰ -

~ 0.0% A.B.V. (NON-ALCOHOLIC) ~

Booster

Orange & Pineapple Juice blended with
Fresh Strawberries & Raspberries
- 7⁰⁰ -

Ginger Beer Mojito

Fresh Mint Muddled with Sugar, Crushed Ice,
Apple Juice, topped with Ginger Beer
- 10⁰⁰ -

Citrus Garden

Seedlip Grove 42, Rose Syrup, Plum Bitters,
Lime Juice, Celery
- 10⁰⁰ -

Peach Tree

Silk Tree, Peach Purée, Watermelon, Lemon Juice
- 10⁰⁰ -

WINE
(Bottle / Glass)

~ WHITE WINE ~

François Jamet, France, Sauvignon Blanc
- 32⁰⁰ / 8⁵⁰ -

Flavorini, Italy, Pinot Grigio
- 36⁰⁰ / 9⁰⁰ -

Pouco-Comum, Portugal, Alvarinho
- 40⁰⁰ / 10⁵⁰ -

Stoneleigh, New Zealand, Sauvignon Blanc
- 42⁰⁰ / 11⁰⁰ -

Jean Collet & Fils, France, Chablis
- 50⁰⁰ / 13⁵⁰ -

~ ROSÉ WINE ~

Chateau Ballan-Larquette
France, Bordeaux A.O.C.
- 38⁰⁰ / 9⁵⁰ -

~ RED WINE ~

François Jamet, France, Cabernet Sauvignon
- 32⁰⁰ / 8⁵⁰ -

Domaine des Allegrets, France, Merlot
- 36⁰⁰ / 9⁵⁰ -

Sierra Cantabria, Spain, Rioja
- 40⁰⁰ / 10⁵⁰ -

Château de Corcelles, France, Beaujolais-Villages
- 46⁰⁰ / 11⁵⁰ -

La Mascota, Malbec, Mendoza, Argentina
- 48⁰⁰ / 12⁵⁰ -

SPARKLING WINE

(Bottle / Glass)

Casa Gheller

Italy, Prosecco Spumante

- 46⁰⁰ / 13⁰⁰ -

Casa Gheller Rosé

Italy, Prosecco Spumante

- 50⁰⁰ / 15⁰⁰ -

Perrier Jouët

France, Champagne

- 110⁰⁰ / 22⁰⁰ -

Perrier Jouët Rosé

France, Champagne

- 150⁰⁰ -

BEER & CIDER

~ DRAUGHT ~

Guinness / Hop House 13

- 6²⁰ / 7⁰⁰ -

Heineken / Moretti / Asahi

- 6⁶⁰ / 7²⁰ / 7⁵⁰ -

~ BOTTLES ~

Heineken

- 6⁰⁰ -

Peroni / Corona / Coors Light / Bulmers

- 6⁵⁰ -

Erdinger Heffe 50cl

- 7⁰⁰ -

Heineken 0,0% / Peroni Libera / Erdinger N/A 50cl

- 5⁰⁰ / 6⁰⁰ / 6⁰⁰ -

FULL DRINKS MENU & FOOD SPECIALS

~ ~

Please scan below QR Code in order to access
our Full Drinks List, plus our weekly
COCKTAIL & FOOD SPECIALS !



~ WWW.DYLAN.IE ~

Complimentary WI-FI available in all public areas

*Password: **dylan123***

ALL DAY DINING MENU

~ EDDISON CLASSICS ~

Burrata

Wasabi Salsa Verde, Pink Grapefruit, Sea Salt Grissini
- 14⁰⁰ -

Irish Smoked Salmon

Cucumber Cream Cheese, Fennel, Guinness Bread, Baby Leaves
- 14⁰⁰ -

Dylan Open Turkey Club Sandwich

Egg Mayonnaise, Crispy Bacon, Tomato,
Iceberg Lettuce, Sourdough Bread. Served with Fries
- 15⁰⁰ -

John Stone Steak Sandwich

Caramelized Onion, Tomatoes, Rocket, Mustard Mayonnaise,
on a Sourdough Baguette. Served with Parmesan Fries
- 20⁰⁰ -

Fish & Chips

Fillet of Lemon Sole in Beer Batter, Fried Potato Terrine,
Pea & Mint Purée, Classic Tartar Sauce
- 22⁰⁰ -

Beef Burger

Streaky Bacon, Cheddar Cheese, Tomato, Baby Gem
on a Brioche Bun. Served with Smoked Paprika Fries
- 18⁰⁰ -

Taste of the World

World Class Selection of Cheeses, Charcuterie and Olives.
Served with Homemade Chutney and a selection of Bread and Crackers
- 18⁰⁰ serves one / 30⁰⁰ serves two -

* Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. Please inform our team if you have any allergies.

ALL DAY DINING MENU

~ STARTERS ~

Spiced Carrot & Coconut Soup

Coriander Oil, Spelt Bread
- 10⁰⁰ -

Yellowfin Tuna Tartare

Kimchi Sesame Seeds, Beansprouts,
Nam Jim Dressing, Almond Emulsion
- 15⁰⁰ -

Seared Scallops

Poppadom, Pickled Daikon,
Romanesco Sauce, Piquillo Peppers
- 16⁰⁰ -

Slow Cooked Beef Rib

Truffles, Lemon Aioli, Black Pepper Cracker
- 13⁰⁰ -

Fermented Red Cabbage

Sheep Cheese, Whiskey Mayonnaise, Walnuts Brittle
- 12⁵⁰ -

Autumn Salad

Red Wine-Poached Pears, Pickled Beetroots, Spelt,
Sweet Potato, Dark Chocolate Pesto, Hazelnuts
- 14⁰⁰ -

Add Smoked Tofu / Add Chicken / Add Halloumi / Add Salmon
- 4⁰⁰ / 5⁰⁰ / 5⁰⁰ / 6⁰⁰ -

~ SIDE DISHES ~

- 5⁵⁰ -

Buttermilk Mash Potato

Chives, Black Pepper

Root Vegetables

Carrot, Celeriac, Parsnip,
Almond & Honey Glaze

Sweet Potato Fries

Black Pepper Crème Fraiche

Smoked Paprika Fries

Blue Cheese Mayonnaise

ALL DAY DINING MENU

~ LAND & SEA ~

Pan-fried Sea Bass

Celeriac & Carrot Roshti, Salsify Crisps, Bisque Purée
- 30⁰⁰ -

Lemon & Thyme Chicken Supreme

Morteau Sausage Ragu, Cannellini Beans, Grilled Carrot
- 26⁰⁰ -

6oz. John Stone Beef Fillet

Wild Mushroom & Truffle Pasties, Pumpkin Seeds Purée,
Roscoff Onion, Maple Syrup
- 38⁰⁰ -

Braised Pork Belly

Apple Purée, Colcannon, Sweetcorn, Pork Popcorn, Jus
- 34⁰⁰ -

Root Vegetables Tart Tatin

Grilled Goats Cheese, Beetroot Purée, Artichokes
- 22⁰⁰ -

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ALL DAY DINING MENU

~ DESSERTS ~

Sticky Toffee Pudding

Spiced Popcorn, Caramel Sauce, Orange Ice-Cream
- 9⁰⁰ -

Dark Chocolate Cake

Orange & Honey Cream, Dark Chocolate Crumble,
Raspberry Sorbet
- 9⁰⁰ -

Poached Peach Mousse

White Chocolate, Ginger & Honey Sponge,
Blood Orange Sorbet
- 10⁰⁰ -

Cheese Plate

Selection of Irish Cheeses, served with
Crackers, Fig Chutney and Grapes
- 14⁰⁰ -

LIQUEUR COFFEES & HOT ALCOHOL

- 9⁰⁰ -

Irish Coffee

Jameson Irish Whiskey

French Coffee

Hennessy VS

Baileys Coffee

Bailey's Irish Cream

Calypso Coffee

Tia Maria

Irish Hot Whiskey

Teeling Small Batch

Hot Port

Royal Oporto, Ruby

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HOT DRINKS

Espresso / Americano

- 4⁰⁰ -

Latte / Cappuccino / Double Espresso / Macchiato / Hot Chocolate

- 4⁵⁰ -

Pot of Tea

- 4⁰⁰ (Small) / 6⁰⁰ (Large) -

SOFT DRINKS

Freshly Squeezed Orange or Grapefruit, Freshly Pressed Apple

- 5⁵⁰ -

Grapefruit, Cranberry, Pineapple, Tomato

- 4⁰⁰ -

River Rock Mineral Water

- 3⁵⁰ (Small) / 7⁰⁰ (Large) -

Coke / Sprite / Fanta

- 3⁵⁰ -

Red Bull / Fentiman's Ginger Beer

- 5⁰⁰ -

Schweppes

Tonic / Slimline Tonic / Soda Water / Ginger Ale

- 3⁰⁰ -

Thomas Henry

Botanical / Pink Grapefruit Tonic

- 4⁰⁰ -

Fever Tree

Indian / Light / Mediterranean / Elderflower Tonic

Soda Water / Ginger Ale / Ginger Beer

- 4⁰⁰ -

DYLAN BAR



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