

# Poetry & Places



ANANTARA

THE MARKER DUBLIN  
HOTEL

Achill Island



Wild Atlantic Way

Valentia Island



Ring of Kerry



Newgrange



Kilkenny Castle

Join us on a cultural and culinary adventure and taste the literary charm of Ireland from the comfort of your chair, right here, in Anantara The Marker Dublin Hotel.

Luxuriate with a unique sensory indulgence featuring tastes and flavours inspired by Ireland's stunning landscapes and its beautiful poetic works. Transport yourself to the rugged cliffs of the wild west or a renowned historical building with every bite and immerse yourself in all that makes Irish culture so unique.

Today you will sample three pastries from the twelve themed delights we have created. Each week, we will showcase three different pastries, taking you on a new culinary adventure around Ireland each time.

Your journey through the very best of Ireland and its storied past begins now.



*Suitable for vegetarians*



*Gluten Free*



*Indigenous*



*Dairy Free*



*Suitable for vegans*

Please inform your waiter if you have any dietary requirements or allergies.

Our allergen menu is on display at the bar for your perusal.

We have vegan & gluten free options available, please ask for more details.

We endeavour to source our fish from suppliers who follow sustainable practices.

Poetry and Places  
Afternoon Tea  
€65

Poetry and Places  
Bollinger Champagne  
Afternoon Tea  
€85


*Additional Glass of Bollinger Champagne €28*


Poetry and Places  
Bollinger Rosé Champagne  
Afternoon Tea  
€100


*Additional Glass of Rosé Bollinger Champagne  
€38*


All prices are inclusive of VAT. A discretionary service charge of 10% will be added to your bill for parties of 6 or more. Cash & credit card gratuities are shared amongst our service team.

## SANDWICHES

Burren Organic Irish Oak Smoked Salmon,  
dill crème fraiche on traditional soda bread 

John Stone Grass-Fed Roast Beef,  
horseradish, Achill sea salt on multigrain bread 

Cucumber & Chive Cream Cheese Finger sandwich 

Irish Corn-Fed Chicken,  
tarragon mayonnaise on brioche 

## TEA BREADS

Freshly Baked Warm Buttermilk Scones, Fruit and Plain 

Fig Pudding Loaf


Signature Chocolate Guinness Cake

The Marker Battenberg

## PRESERVES

Earl Grey Curd

G's Gourmet Jam 

Glenilen Clotted Cream and Farmhouse Butter 

# PASTRIES

## *The Marker Battenberg* 🍪

Renowned at Afternoon Tea around the world, we've put a unique twist on this iconic cake. Inspired by the hotel's geometric façade, we have mirrored the geometrical synergy of the building. The traditional pink and yellow sponge has been reimaged in white and chocolate, enveloped in vanilla caramel.



## *The Guinness Storehouse* 🍪📍

One of Europe's most popular attractions and a historic cultural symbol of our wonderful city: The Guinness Storehouse is where the world's most iconic beer comes to life. As a tribute to this icon and to Arthur Guinness himself, we have created a chocolate and Guinness cake to look like a perfect pint of the 'black stuff'.

# PLACES

We have chosen six of our very favourite places on this island  
and used them as inspiration for our pastries.  
Our pastry chefs will transport you to six special corners of Ireland.

They are:

*The Ring of Kerry*

*Achill Island*

*Valentia Island*

*The Wild Atlantic Way*

*Kilkenny Castle*

*Newgrange*

## The Ring of Kerry



This spectacular drive takes you around one of the most beautiful places on earth: The Ring of Kerry. A reason to visit Ireland all on its own, rugged and impossibly green, it's dotted with wild coastline vistas, sparkling lakes, small villages and deserted golden beaches.

*In tribute to the variation of all its beauty, we have put together a hazelnut choux bun with Chantilly whipped cream and bitter cocoa. Close your eyes and taste the wild.*

## Achill Island

Rugged mountains and peat bogs, tall sea cliffs and perfect beaches, Achill is an incredibly spectacular island off County Mayo on the west coast and one of the last few remaining Gaeltacht areas (Irish-speaking regions). This has been the inspiration for saints, scholars and now our pastry chefs.

*In honour of this amazing landscape we have created a gorgeous verrine with a bavarois of sheep's milk yoghurt from County Mayo, heather honey, oat crumble and finished with a smoked Achill Island sea salt.*



## Wild Atlantic Way 🍃

The Wild Atlantic Way is the longest coastal driving route in the world. It winds its way along 2,600 kms of our west coast, hugging the coastline from the Inishowen Peninsula in the north down to the picturesque town of Kinsale in Cork, passing by all of the best-loved towns, villages and scenery of the west of Ireland on the way.

*Inspired by the steep cliffs that are found along much of this coast, we present an opera cake, flavoured with chocolate, rye and dillisk.*



## Valentia Island 🍃

A small island on the south west coast and home to less than 1,000 people, Valentia Island is rugged and often battered down against wild weather.

The island is one of the most romantic, untamed, and naturally perfect places to experience.

*Our take on this amazing island features an almond and orange financier glazed with Valentia Island vermouth and an orange cream.*



## Kilkenny Castle 🍷📍

There are few, if any, buildings in Ireland that boast a longer history of continuous occupation than Kilkenny Castle. Built soon after the Norman conquest in the 13th Century it has dominated the city and the lives of its citizens for 800 years.

*In tribute to the castle we created a cake flavoured with apples, treacle, syrup, spirit and balsamic vinegar, all from the local HighBank Orchards.*



## Newgrange 🍷

Perhaps one of Europe's best-known prehistoric monuments, Newgrange is strategically located on a rise overlooking the River Boyne near Drogheda. The monument is a grand passage tomb and was built during the Neolithic Period, around 3200 BC, making it older than Stonehenge and the Egyptian pyramids. Incredibly, its passageway aligns with the winter solstice sunrise which lights up the central tomb for a few minutes every year.

*Newgrange has inspired an apple macaroon with short bread, malt and cream.*



# POETRY

With an incredibly rich literary heritage, Ireland has produced writers of some of the most famous texts. In homage to these writers and wonderful poets, we have selected six classic and modern works and created six unique pastries inspired by them.

They are:

*The Wild Swans at Coole*

*by*

William Butler Yeats

*The Ballad of Molly Malone*

*by*

James Yorkston

*Lilac*

*by*

Martina Dalton

*Blackberry Picking*

*by*

Seamus Heaney

*Valparaiso*

*by*

Pádraig de Brún

*The Lost Heifer*

*by*

Austin Clarke

## *The Wild Swans at Coole* 🍷📍

by

William Butler Yeats

One of the best-known and most loved poems from Nobel Prize-winning William Butler Yeats. Find it. Read it. Love it.

*...But now they drift on the still water,  
Mysterious, beautiful;  
Among what rushes will they build,  
By what lake's edge or pool  
Delight men's eyes when I awake some day  
To find they have flown away?*

***The imagery of Yeats' words inspired a classic choux swan filled with a whipped ganache with Coole Swan Cream Liqueur.***

## *The Ballad of Molly Malone* 🍷


by

James Yorkston

The Ballad of Molly Malone (also known as Cockles and Mussels) is Dublin's unofficial anthem. Still sung all over the city today, legend has it that the song centres the story Mary Malone who died on 13 June 1699.

*In Dublin's fair city,  
Where the girls are so pretty,  
I first set my eyes on sweet Molly Malone,  
As she wheeled her wheel-barrow,  
Through streets broad and narrow,  
Crying, "Cockles and mussels, alive, alive, oh!"  
"Alive, alive, oh,  
Alive, alive, oh,"  
Crying "Cockles and mussels, alive, alive, oh".*

***In memory of Molly, her song and indeed her city of Dublin, we have created a simply gorgeous chocolate madeleine with a chocolate caramel.***



## Lilac

by

Martina Dalton

This poet is a little different to the others. Martina is an award-winning poet from County Waterford who, in 2022, won Poem of the Year at the Irish Book Awards. Most importantly, Martina is our pastry chef's mother-in-law, and that makes her family to us.

*Its colour  
ground from mountains.  
Its waxy stars, soft,  
the in-between colour  
of a newborn's eyes.*

***These words inspired us as we brought Lilac's imagery to life in a pastry made with a violet macaroon, berriollette curd and dried flowers.***

## Blackberry Picking

by

Seamus Heaney

Another Nobel Prize-winning poet who brings us back to our childhoods and those wonderful blackberry picking days:

*...You ate that first one and its flesh was sweet  
Like thickened wine: summer's blood was in it  
Leaving stains upon the tongue and lust for  
Picking. Then red ones inked up and that hunger  
Sent us out with milk cans, pea tins, jam pots  
Where briars scratched and wet grass bleached our boots...*

***His poem inspired us to create this blackberry tart, seasoned with Wicklow blackberry wine, and topped with a clove meringue.***



## Valparaiso

by

Pádraig de Brún

Patrick Joseph Monsignor Browne, was an Irish clergyman, mathematician, poet and classical scholar. Valparaiso is one of his best compositions:

*A ship arrived from Valparaiso,  
Dropped its anchor in the bay,  
Her name reminded me of kingdoms,  
Sunlit countries far away.*

***A chocolate and passionfruit barquette with caramelised white chocolate represents Valparaiso, a port city on Chile's coast.***

## The Lost Heifer

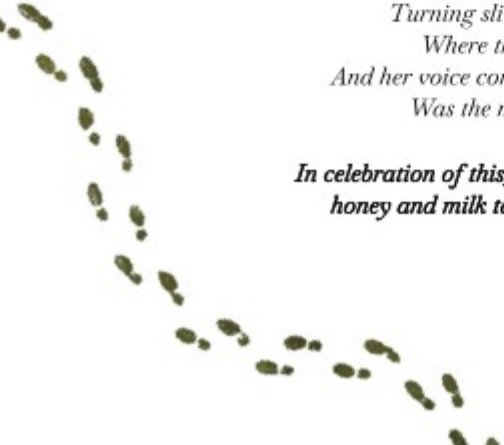
by

Austin Clarke

Clarke followed Yeats and wrote using classical Irish poetry techniques which brought a beautiful poetic style to a new generation. Here's a favourite:

*...Brightness was drenching through the branches  
When she wandered again,  
Turning sliver out of dark grasses  
Where the skylark had lain,  
And her voice coming softly over the meadow  
Was the mist becoming rain...*

***In celebration of this, we have created a caramelised honey and milk tart garnished with hazelnuts.***





In proud partnership with

JING

We have partnered with JING Tea  
who responsibly source the highest quality single garden  
teas directly from traditional tea origins across Asia.

## SIGNATURE INFUSIONS

### BLACK TEA

JING Assam Breakfast (Assam, India)  
Rich and invigorating with honeyed,  
malt flavour. A true expression of Assam provenance.

JING Darjeeling Second Flush (Darjeeling, India)  
Bold and intensely fragrant Assam tea  
for an invigorating taste with plenty of citrus sweetness.

JING Ceylon Decaffeinated (Ruhuna, Sri Lanka)  
Malty, rich and full bodied with notes of dried fruit.  
For those who prefer bold flavour without the caffeine.

JING Red Dragon (Yunnan, China)  
A syrupy black tea, with fruity and creamy notes of chocolate.

### SCENTED BLACK TEA

JING Earl Grey (Assam, India)  
Bold and intensely fragrant Assam tea for an  
invigorating taste with plenty of citrus sweetness.

JING Chai (Assam, India)  
A rousing black tea, with delicate and whole  
exotic spices of cinnamon, cardamon, and ginger spices.



## OO LONG TEA

JING Ali Shan (Taiwan)

A buttery Taiwanese oolong tea, sappy and with notes of strawberry and pear.

JING Phoenix Honey Orchid (Guangdong, China)

A complex Chinese Oolong tea: fragrant, peachy and roasted.

## GREEN TEA

JING Jade Sword (Zhejiang, China)

A refreshing, sweet, organic green tea, the essence of Spring

JING Dragon Well (Hangzhou, China)

An authentic, organic Dragon Well: unmistakably roasted, nutty and creamy.

## WHITE TEA

JING Yunnan White Peony (Yunnan, China)

Seet and delightfully refreshing white tea with hints of rose and gooseberry.

## SCENTED WHITE TEA

JING Jasmine Silver Needle (Yunnan, China)

Delicate spring-picked white tea from Yunnan, scented for 5 nights with fresh jasmine flowers.

## HERBAL INFUSIONS

JING Rooibos (Cederberg, South Africa)

Smooth and rich herbal infusion with notes of vanilla and Seville orange.

JING Chamomile (Slavonia, Croatia)

A herbal tea from Slavonia, Croatia:

elegant, floral & deeply soothing whole organic chamomile flowers.

JING Lemongrass & Ginger (Thailand & Nigeria)

Bright and refreshing, with invigorating citrus and a lightly spicy finish

JING Whole Peppermint (Bavaria, Germany)

An intensely refreshing herbal tea from Bavaria,

Germany: whole peppermint leaves picked & dried.

JING Blackcurrant & Hibiscus (Hungary & Germany)

A bold herbal infusion of juicy and tart fruit notes

JING Raspberry & Rose (Poland & Morocco)

Soothing and fruity, whole raspberry pieces and fragrant rosebuds

