

THE
BARTON

Let the frivolity commence



WELCOME

The K Club has always been famous for its colourful past. Take Hugh Barton. The grandson of Thomas Barton, one of the original Wine Geese, Hugh made his fortune in the vineyards of Bordeaux. In 1793 his luck changed and Hugh found himself at the mercy of the French Revolutionaries. Through connivance and cunning he dodged the steely blade of the guillotine and escaped to Ireland where he acquired Straffan Estate.

The K Club and Barton family remain inextricably linked to this day. In fact, each year our Sommelier returns to the Chateau to create our own unique blend of Bordeaux house wines.

Je pourrais manger un cheval...



THE BARTON

St. Stephen's Day
Table d'hôte
€80

STARTERS

SEARED WEST CORK KING SCALLOPS

Garden Leek, Garlic, Chive and
Lemon Butter Sauce
(6, 12, 14)

CARPACCIO OF BEEF

Sun Blushed Tomato Dressing, Locally Grown Rocket Leaves,
Parmesan Crisp and Caper Berries
(6, 12)

WARM COOLEENY GOATS CHEESE

Golden Raisin Chutney, Honey Pearls &
Aged Balsamic and Walnut Tuile
(1-wheat, 6, 8-walnuts, 12) V

SOUP

Cream of Celeriac & Parmesan Soup
(6)

MAIN COURSE

FILLET OF TIPPERARY BEEF

Celeriac Gratin and Green Peppercorn Sauce
(6, 9, 12)

CORN FED CHICKEN SUPREME

Black Pudding Mousse, Foie Gras, Baby Carrot
and Madeira Sauce
(1-wheat, 6, 9, 12)

PAVE OF FRESH ATLANTIC COD

Spinach & Almond Purée, Autumn Mushrooms
and Fennel Juice Foam
(4, 6, 8-Almonds)

PITHIVIER OF SPINACH & LEEK

Baby Vegetables Green Lentils
and Forestiere Sauce
(1-wheat, 6)

ST. STEPHEN'S DAY DESSERTS

PISTACHIO AND CHERRY PISTACHIO FOAM

Cherry Compôte, Tempered Chocolate,
Cannelloni White Chocolate Ice Cream
and Cherry Gel
(1 -Wheat, 3, 6, 8)

MASCARPONE AND TRUFFLE OIL PARFAIT

Plum Sorbet, Blackcurrant Sponge and
Salted Hazelnut Dark Chocolate Cremieux
(1 -Wheat, 3, 6, 8)

WARM CHOCOLATE VOLCANO

Slate Caramel Rhubarb Trifle, Ice Cream,
Milk Chocolate Soil and Passion Fruit Coulis
(1 -Wheat, 3, 6)

CHEF'S SELECTION OF FRESH & MATURED IRISH CHEESE

Served with Homemade Pineapple and Raisin Chutney,
Crackers and Grapes
(1-Wheat, 6, 9, 12)

Cashel Blue; Pasteurized Cow's Milk - Co. Tipperary
Mild, creamy, semi-soft

Knockanore (Smoked); Unpasteurised Cow's Milk - Co. Waterford
Rich, intensely smoky flavour, meaty

Cooleeney; Made with Raw & Pasteurized Cow's Milk - Co. Tipperary
Soft and smooth, notes of white mushroom and pleasant bitterness

Gubeen; Pasteurized Cow's Milk - Co. Cork
Butter, hazelnut, meadow flowers & notes of earth,
mushroom and hay develop when matured

Castlefarm; Organic Cow's Milk - Co. Kildare
Tasty, creamy Gouda.

WINE

DESSERT WINES BY THE GLASS

Little Beauty Gewerztraminer, Marlborough, NZ	€13.50
Cockburns Late Bottled Vintage Port, Portugal	€14.60
Thomas Barton, Sauternes, Bordeaux, France	€18.00
Epitome, Late Harvest Rieseling, Adelaide Hills, Australia	€13.50

SPECIAL DESSERT WINES & PORTS

	BIN	GLS	BTL
Chateau Lauferie Peyraguey, Sauternes, France	2000	€30	€140
Chateau d'Yquem, Sauternes, France	2003	€125	€450
Fonseca Vintage Port, Portugal	1985	€25	€148
Don PX, Spain	Selection : 1955/ '68/ '73/ '75	€30	35ml
Don PX, Spain	1931	€40	35ml
Blandys Bual Madeira, Portugal	1933	€65	35ml



Fin.



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