



Let me eat cake!

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.

THE BARTON

DESSERTS



How can I possibly choose just one!

DESSERTS

CARDAMOM & RASPBERRY CHEESECAKE

Mandarin & Vanilla Gel, Raspberry Tuile, Raspberry Consomme,
Lime & Lemon Crunch
(1 Wheat, 3, 6)

THE EDIBLE GARDEN

Matcha Mousse, Passionfruit Centre, Milk Chocolate Soil,
Cherry & Kirsch Liqueur Gel, Mango Sorbet
(3, 5, 6, 12)

BAILEY'S & WHITE CHOCOLATE WHIPPED CREMEAUX

Apple & Ginger Gel, Pistachio Crumble, Bailey's Ice Cream,
Caramelized White Chocolate Cream
(1 Wheat, 3, 5, 6, 8 Pistachio)

MELTED MILK CHOCOLATE SPHERE

Praline & Vanilla Custard Foam, Almond Brittle, Salted Caramel,
Devil Sponge, Hot Chocolate Sauce
(1 Wheat, 3, 5, 6, 8 Almond, Hazelnut)

CHEF'S SELECTION OF FRESH & MATURED IRISH CHEESE

Served with Honey, Grapes, Candied Walnuts and Crackers
(1 Wheat, 6, 8 Walnuts, 9, 12 Sulphites)

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

Hegarty's; Organic Cow's Milk - Co. Cork
Tasty, Sharp, Crumbly.

Prices are subject to a 12.5% service charge.

1 Gluten. 2 Crustaceans. 3 Eggs. 4 Fish. 5 Soy Beans. 6 Milk. 7 Peanuts.
8 Nuts. 9 Celery. 10 Mustard. 11 Sesame. 12 Sulphites. 13 Lupin. 14 Molluscs.

WINE

DESSERT & PORT WINES BY THE GLASS

Festigia. Muscat Ruza, Croatia	€10
Little Beauty Gewerztraminer, Marlborough, NZ	€13
Cockburns Late Bottled Vintage Port, Portugal	€15
Masi Angelurom, Recioto Classico, Italy	€15
Tokaji, Disznoko Hungary	€18
Thomas Barton Sauternes, Bordeaux	€18
Grahams 20 year old Tawny Port, Portugal	€20

SPECIAL DESSERT WINES & PORTS

	BIN	GLS	BTL
Chateau d'Yquem, Sauternes, France	2011	€125	
Dowes Vintage Port, Portugal	1980	€30	€180
Don PX, Spain	1931	€40	35ml
Blandys Bual Madeira, Portugal	1933	€65	35ml



Fin.



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