

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



DESSERTS

COCONUT AND LEMONGRASS CHEESECAKE

Mango Sorbet, Passionfruit Gel, Lime Merengue, Shorbread Biscuit,
Pineapple Confiture, Raspberry Crisps
(1 Wheat, 3, 6, 12, Sulphites)

THE EDIBLE GARDEN

Strawberry Compote, Vanilla, Creamy Cremeux, Blackcurrant Sponge, Dark
Chocolate and Pistachio Soil, Strawberry Gel, White Chocolate Air
(1 Wheat, 3, 6, 8 Pistachio, 12 Sulphites)

MANDARIN AND WHITE CHOCOLATE

White Chocolate, Mandarin Mousse, Ginger, Mandarin Syrup, Honey Tully
Almond and Praline Crunch, Caramelized Mandarin, Vanilla Gel
(1 Wheat, 3, 6, 8 Almond, 12 Sulphites)

MELTED MILK CHOCOLATE SPHERE

Dark Chocolate Sponge Cake, Hot Salted Caramel Sauce, Summer Irish
Apple Chutney, Vanilla Crusted Foam, Pound Cake Crumble
(1 Wheat, 3, 6, 8, 12 Sulphite)

CHEF'S SELECTION OF FRESH & MATURED IRISH CHEESE

Served with Honey, Grapes, Candied Walnuts and Crackers
(1 Wheat, 6, 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. Kildare
Tasty, creamy Gouda.

Prices are subject to a discretionary 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 WINES BY THE GLASS

Little Beauty Gewerztraminer, Marlborough, NZ	€13.50
Cockburns Late Bottled Vintage Port, Portugal	€14.60
Tokaji, Disznoko Hungary	€18.00

SPECIAL DESSERT WINES & PORTS

	BIN	GLS	BTL
Chateau d'Yquem, Sauternes, France	2011	€125	€450
Dowes Vntage Port, Portugal	1980	€30	€180
Don PX, Spain	1931	€40	35ml
Blandys Bual Madeira, Portugal	1933	€65	35ml



Fin.



The K Club
Straffan, Co. Kildare, Ireland
+353 (0) 1 601 7200 or reservations@kclub.ie
kclub.ie