

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

Table d'Hôte

2-Course €68

3-Course €85

AMUSE BOUCHE

Chef's Choice

STARTERS

K O'CONNELL'S ORGANIC CURED & SMOKED SALMON & TROUT CAVIAR

Pickled Shallot, Cucumber Vinaigrette, Horseradish Crème Fraiche

(4, 6, 12)

SLOW POACHED TERRINE OF SOULARD FOIE GRAS

Sour Cherry Chutney, Macadamia Nuts, Coteaux du Layon Jelly, Mini Brioche

(1 Wheat, 6, 8 Macademia, 12)

MACROOM BURRATA

Cherry Tomato, Macroom Burrata, Pickled, Purée & Caramelised Walnuts, Summer Beets, Watercress Leaves, Salt & Olive Oil

(6, 8 Walnuts, 12)

COOLEENEY FARMHOUSE WARM GOAT'S CHEESE

Poached Rhubarb, Buckthorn, Sourdough Tuile

(1 Wheat, 6, 12)

KING SCALLOPS (ORIGIN IRISH SEA)

Smoked Leeks, Lobster Cream, Oscietra Caviar & Paprika Tuile

(1 Wheat, 2, 4, 6, 9, 12, 14)

CHICKEN & BEEF CONSOMMÉ

served with Free Range Chicken Terrine, Enoki Mushrooms and Spring Onion

(3, 9)

OPTIONAL MIDDLE COURSE €45

ARS ITALICA OSCIETRA CAVIAR

Served with Traditional Accompaniments

(1 Wheat, 3, 4, 6, 12)

MAIN COURSE

BLACK ANGUS FILLET OR RIB EYE OF IRISH BEEF

Slow Cooked Beef Cheek, Potato Pavé, Braised Shallot, Spinach & Garden Pea Purée, Bordelaise Sauce

(1 Wheat, 6, 9, 12)

CANNON OF IRISH LAMB

Pistachio Crust, Carrot & Cumin Purée, Torched Baby Carrot, Goat's Cheese Fondue, Braised Shoulder Croquette, Garden Mint Scented Lamb Jus

(1 Wheat, 3, 6, 8 Pistachio, 9, 12)

MCARTYS OF KILDARE CHICKEN SUPREME

Celeriac Purée Orange Glazed Endive, Confit Fondant Potato, Tenderstem Broccoli, Ruby Port Wine Reduction

(6, 12)

ATLANTIC MONKFISH

Blue Bay Mussels, Garden Peas and Bouillabaisse Sauce

(4, 9, 12, 14)

PAN-FRIED WHOLE ATLANTIC BLACK SOLE

Sorrel, Tomato and Blue Mussels Beurre Blanc

(1 Wheat, 4, 6, 12, 14) (€15.00 Supplement)

FRESH GARLIC GNOCCHI

Spinach Purée, Aubergine Caviar, Hazelnut Oil Dressing

(1 Wheat, 12)

GRILLED SCALLOP & PRAWN PAPPARDELLE

Roast Garlic & Tomato Fondue, Coriander & Parmesan Cheese, Chive and Garlic Olive Oil

(1 Wheat, 2, 3, 4, 6, 12, 14)

All main courses are served with a side dish of chef's choice.

SIDES €7

Creamed Mash (6)

Buttered Stem Broccoli (6)

Pomme Fondants

Roasted Garryhinch Mushrooms, Shallots & Garden Chives (6)

Potato Chips

Pour bien cuisiner il faut de bons ingrédients, un palais, du coeur et des amis.

To cook well, you need
good ingredients, a palate, heart and friends.

At The Barton, we like to let our simple, fresh, highest-quality ingredients speak for themselves. Our carefully-selected local producers share our passion for plating up the very best that this island has to offer.

From the seas off Ireland's west and east coasts, the hills and glens of Galway and Mayo, the rich fields of Meath and Kildare, and the lush green vales of Tipperary, Kilkenny and Cork. The food we serve has a proud heritage and a story to tell.

Try our grass-fed Hereford Irish bred beef, hand-picked by our master butcher and cooked to perfection by our skilled chefs. Or dive into a taste of the wild Atlantic Ocean or Irish Sea with today's fresh-from-the-market fish.

And always leave room for dessert!

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.



Fin.



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