

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
€85

AMUSE BOUCHE

Chef's Choice

STARTERS

CURED & SMOKED IRISH SALMON

Semi Smoked Beetroot Cured Irish Salmon, Goatsbridge Trout Caviar, Dill Jelly, Horseradish Custard & Foam,
Pickled Cucumber & Cucumber Vinaigrette
(1 Wheat, 2, 3, 4, 5, 6, 12)

ATLANTIC HAND DIVED KING SCALLOPS

Jerusalem Artichoke Puree, Crispy Parma Ham, Mc Carthy Black Pudding Bon Bon,
Hazelnut Dressing & Parsley Oil
(1 Wheat, 6, 8 Hazelnut, 12, 14)

POACHED FOIE GRAS

Apple & Cider Gel, Port Wine Jelly, Warm Mini Brioche
(1 Wheat, 3, 6, 12)

FIVEMILETOWN GOATS CHEESE PARFAIT

Poached Pear, Beetroot & Rhubarb Jam, Walnut Tuile
(6, 8 Walnuts 12)

KILDARE SQUAB PIGEON

Black Truffle, Red Cabbage Puree, Pine Nuts, Baby Carrot, Truffle Sauce
(6, 8 Pine Nut, 9, 12)

ADD ARS ITALICA OSCIETRA CAVIAR TO YOUR DISH 10g €45

MAIN COURSE

FILLET OF KILDARE BEEF & 12 HRS COOKED OX TONGUE CANNELLONI

Smoked Onion Puree, Baby Spinach, Pickled Girolles, Bunratty Mead Sauce
(6, 9, 12)

LOIN OF WILD IRISH VENISON

Parsnip Puree, Baby Beetroot, Poached Black Berries, Madeira Jus
(6, 9, 12)

ATLANTIC BLACK SOLE MEUNIERE

Tomato, Mussels & Tarragon Beurre Blanc
(1 Wheat, 4, 5, 6, 12, 14)
(€15 SUPPLEMENT)

ATLANTIC HALIBUT

Yellow Coconut Sauce, Yellow Courgette, Sea Asparagus, Fresh Connemara Clams, Plankton Oil
(2, 4, 5, 6, 9, 12, 14)

BUTTERNUT SQUASH AGNOLOTTI

King Oyster Mushroom, 48 Month Parmesan Cheese, Balsamic, Bianchetto Truffle
(1 Wheat, 3, 5, 6, 12)

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

To cook all you need is good ingredients,
a palace, a heart and some friends.

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.



Fin.



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