

THE
BARTON

Let the frivolity commence

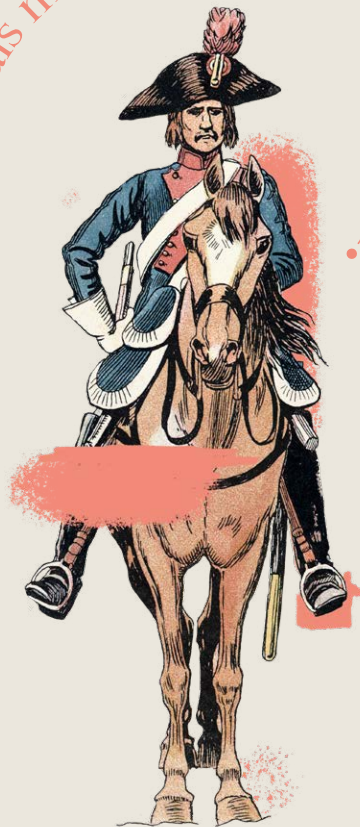


WELCOME

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...



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Table d'hôte

€80

AMUSE BOUCHE

Chef's Choice

STARTERS

SLOW POACHED FOIE GRAS

Mirabelle Purée, Cherry Gel,
The K Club 'Blanc de Blancs' Jelly & Warm Brioche
(1 -Wheat, 3, 6, 12)

HOUSE HICKORY-SMOKED IRISH SALMON

Dill & Samphire Jelly, Horseradish Custard,
Toasted Pine Nuts, Wasabi Crisp
(3, 4, 8 - Pine Nuts, 12)

BAKED COOLEENNEY FARM'S MINI GOAT'S CHEESE

Fig, Rhubarb, Walnut Tuile & Shaved Walnuts
(1 -Wheat, 6, 7, 8 - Walnuts) V

WEST COAST ATLANTIC SCALLOPS

Smoked Leeks, Beurre Blanc & Goatsbridge Trout Caviar,
Lobster Oil
(1 -Wheat, 2, 4, 6,)

PRESSED "STRAFFAN BEETROOT" TERRINE

Straffan Beetroot, Onion Compôte, Golden Raisin,
& 12 Year Old Balsamic
(12) Vegan

MAIN COURSE

FILLET OF KILDARE BEEF & 6 HR SLOW COOKED BEEF CHEEK CROQUETTE

Caramelized Onion Purée, Roscoff Onion, Pickled King Oyster Mushroom
Merlot Sauce
(1, 3, 6, 9, 12)

20HRS SLOW-COOKED LAMB BELLY STEW & RACK OF IRISH LAMB

Sweet Potato Purée, Chulchoill Goat's Cheese
Blackberry Lamb Jus
(6, 9, 12)

FILLET OF ATLANTIC STONE BASS

Summer Nage with Mussels & Smoked Tomato Water Essence
(4, 6, 12, 14)

FILLET OF ATLANTIC HALIBUT

Langoustine Tails, New Season Green Asparagus Tips,
Lobster & Saffron Bisque, Spinach Purée
(2, 3, 4, 6, 9, 12)

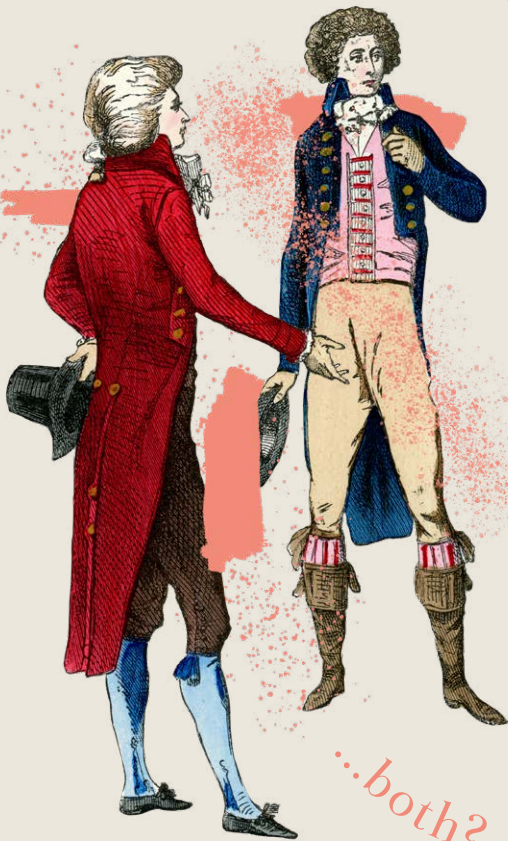
CAULIFLOWER & SAGE GNOCCHI

Sage from The K Club Victorian Garden, Roasted Walnuts,
Truffle Oil & Cauliflower Velouté
(1 -Wheat, 8 - Walnuts) **Vegan**

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.

Red or white my good man?



...both?

Fin.



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