

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

LUKER'S CHOCOLATE WHIPPED GANACHE

Pearline Crunch, Brown Butter Ice Cream,
Salted Caramel and Dark Chocolate Sauce

(1 Wheat, 3, 6, 8 Hazelnut)

EDIBLE GARDEN

Blueberry Compote, Passionfruit Sorbet, White Chocolate Tarragon,
Creamy Mousse, Blueberry Consomme

(1 Wheat, 3, 6)

CITRON TASTING

Lemon Crème, Pistachio and Lime Crumble, Brulée Meringue, Lemon Jam,
Coconut and Lemongrass Sorbet, Yuzu Gel, Basil Tuille

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

POACHED PEAR IN MARINATED TROPICAL SPICES

Pear, Ginger, Passion Fruit Crispy Roasted Puff Pastry, Ginger & Passion Fruit
Syrup, Vanilla Bean Cream, Sesame Seed, Apple Cider Vinegar Gel

(1 Wheat, 3, 6, 11 Sesame)

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

LUSCIOUS & BALANCED

2022	Festigia, Muskat Ruza, Istra, Croatia	€10
2015	Little Beauty Noble Edition, Gewürztraminer, Marlborough, NZ	€13,5
2012	Disznókő, 5 Puttonyos, Tokaji Aszú, Hungary	€18
2016	Thomas Barton Réserve, Sauternes, France	€18
2011	Chateau d'Yquem Premier Cru Supérieur, Sauternes, France	€125

RICH & WARMING

2017	Cockburn's Late Bottled Vintage Port, Douro, Portugal	€15
N/V	Graham's 20 years old Tawny Port, Douro, Portugal	€20
1980	Dow's Vintage Port, Douro, Portugal	€30

CARAMELIZED & STICKY

1933	Cossart Gordon, Malvazia Sweet, Madeira, Portugal	€65/35ml
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Fin.



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