



THE BOYSON
RESTAURANT

MENU

PASSIONATE ABOUT

A LA CARTE £30.00

STARTERS £6.00

Chunky tomato and wild garlic soup with olive tapenade palmiers

Rabbit, bacon and pistachio terrine with prune chutney and toasted sour dough bread

Salmon and spring cabbage roulade with a shallot and chilli jam

Goats cheese polpettes with a tabouleh salad and pumpkin seeds

Crab and soft herb risotto with a shellfish sauce

Smoked chicken boudin with roasted chestnuts and baby leeks.



MAINS £18.00

Seared pork fillet, pork belly, black pudding, bubble n squeak and chervil hollandaise

Roasted halibut, crispy spring greens, anchovy butter and smoked paprika

Lamb wellington with a mint and caper chutney, sautéed vegetables and balsamic jus

Pan fried trout fillets, nettle and sorrel risotto with a cockle and bacon sauce

Char-grilled ribeye steak, leek and potato dauphinoise, madeira jus and rocket pesto

A ragout of dill gnocchi, wild mushrooms, courgettes and fennel

ALL DISHES SERVED ARE COMPLETE, SIDE ORDERS OF VEGETABLES OR POTATOES £3.00 EACH

All dishes are cooked to order and may contain nuts or nut derivatives.
Please inform the staff of any food allergies or dietary requirements.
Prices inclusive of VAT

REAL, HONEST FOOD

DESSERTS £6.00

Apple tartlet with pressed apple terrine and
caramel mascarpone

Drambuie set cream with orange,
raspberry and mint salad

An assiette of rhubarb

Butterscotch tart, white chocolate ice cream
and banana wafer

Ginger cake with candied ginger, clotted cream
and mandarin syrup

A selection of Northumbrian cheese with
red pepper chutney and homemade bread



IF YOU FIND THAT OUR MENU DOES NOT CATER FOR ANY
DIETARY REQUIREMENTS YOU MAY HAVE, PLEASE SPEAK TO
ONE OF OUR MEMBERS OF STAFF WHO WILL BE MORE THAN
HAPPY TO HELP YOU.



Our menu is seasonal and so for our ingredients
to have the very best flavours and textures, we
buy our produce when it's at its peak.
Sometimes, this window is just two or three
months in the year, so working with specialist
suppliers, Chef chooses locally produced,
organic ingredients to create our healthy,
Northumbrian dishes just at the right time. If
your favourite dish is not on the menu today, it is
probably out of season. we believe our
customers deserve nothing less than the best.

MADE IN NORTHUMBERLAND

The Made in Northumberland project aims to increase the range of locally-produced goods offered to visitors, better promotion to visitors and to support tourism businesses in accessing and marketing their great products created on our doorsteps.

Made in Northumberland creates opportunities for food outlets and food producers, retailers, artists, and crafts people to work together in new ways, learn new skills to grow their business and gain a greater understanding of the rich diversity of county produce.

LONGHIRST. SUPPORTING LOCAL BUSINESSES

ABBAYWELL

ARTISAN FOODS

BECKLEBERRY'S ICE CREAM

CARROLL'S HERITAGE POTATOES

CORBRIDGE LARDER

DELIFRESH

FRANK ROUND

HEATHERSLAW BAKERY

JAMES BURTON

JIELDER ORGANICS

LANCHESTER DAIRIES

MERCARI FOODS

NORTH COUNTRY ORGANICS

NORTHUMBERLAND CHEESE COUNTRY

NORTHUMBERLAND ESTATE GAME

ROSS'S PICKLES

THE BLAGDON FARM SHOP

MORPETH

BLAYDON

BLAYDON

CORNMILL-ON-TWEED

CORBRIDGE

TEAM VALLEY

NORTH SHIELDS

CORNMILL-ON-TWEED

MILITARY ROAD

BELLINGHAM

COUNTY DURHAM

NEWCASTLE UPON TYNE

NEWCASTLE UPON TYNE

BLAGDON

NORTHUMBERLAND

NEWCASTLE UPON TYNE

BLAGDON

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LONGHIRST HALL | LONGHIRST | MORPETH | NORTHUMBERLAND | NE61 3LL
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WINE

“I COOK WITH WINE, SOMETIMES I

WHITE WINE BY THE GLASS	175ml	250ml	Bottle
1 Chardonnay, Finca el Picador, Chile	£3.50	£4.70	£14.00
2 Sauvignon Blanc, Finca el Picador, Chile	£3.50	£4.70	£14.00
3 Chenin Blanc, Drakensberg, Paarl, S. Africa	£3.50	£4.70	£14.00
ROSÉ WINE BY THE GLASS	175ml	250ml	Bottle
4 Merlot Rosé, Finca el Picador, Chile	£3.50	£4.70	£14.00
RED WINE BY THE GLASS	175ml	250ml	Bottle
5 Cabernet Sauvignon, Finca el Picador, Chile	£3.50	£4.70	£14.00
6 Merlot, Finca el Picador, Chile	£3.50	£4.70	£14.00
7 Tempranillo, Principe de Viana, Spain	£3.50	£4.70	£14.00

WHITE WINE

8 Pinot Grigio

Pure, Trentino, Italy £16.50

Zing! A delightful expressive, dry wine with refreshing apple and citrus flavours.

9 Viognier

L'Aristocrate, Provence, France £18.50

This Viognier has been, made with grapes picked at their optimum ripeness so the wine is fresh with peach aromas.

10 Sauvignon Blanc

Paua Bay, Marlborough, New Zealand £20.00

Paua Bay Sauvignon Blanc has zesty, gooseberry-fresh flavours with hints of passion fruit.

11 Unoaked Chardonnay

Racers & Rascals, Australia £21.00

Brisk citrus and melons with a slight tropical tang. The palate is long, crisp and refreshing.

12 Saint Veran

Domaine, Roger Luquet, Burgundy, France £24.00

Crisp, lemony fruit, pure flavours of green fruits and quenching acidity.

13 Sancerre 'Le Perrier'

Domaine Jean Thomas, Loire, France £28.95

Clean, fresh cut grass on the bouquet, overt and expansive palate with ripe gooseberries giving an added weight.

14 Chablis 1er Cru Montee de Tonnerre

Domaine Philippe Testut, France £34.95

Rarely seen in the UK, it seldom appears on our wine list as it sells out immediately on release.

15 Meursault les Narvaux

Domaine Boyer Martenot, Burgundy £38.95

Fantastically rich, sweet long lasting buttery almond flavour. Excellent wine.

RED WINE

16 Alto Malbec

Pampas del Sur, Mendoza, Argentina £16.50

Smooth tannins and red fruit flavours. It is a perfect match for red meat and dishes with sauces.

17 Shiraz Cabernet

Sandford Estate, Victoria, Australia £17.50

Astonishing concentration of fruit. Ripe blackberries and soft tannins combine delightfully. An excellent estate.

18 Pinot Noir

L'Aristocrate, Provence, France £18.50

The wine is a bright purple colour with a wonderful red fruit bouquet. The finish is long and supple.

19 Chianti Leonardo

Tuscany, Italy £20.00

Red berries and spicy overtones are complemented by lovely soft, ripe tannins.

20 Rioja Crianza

Bodegas Muerza, Rioja, Spain £22.00

Clean, bright ruby red with aromas of vanilla, toast and spices. Well-structured, meaty and balanced in the mouth.

21 Shiraz

J&EH Wines, McLaren Flat, Australia £26.95

Rich sweet berried fruit nose – velvety smooth with full spicy Shiraz fruit supported by soft vanilla from the American oak.

22 St Emillion

Ch. Jean Voisin Fageout, Grand Cru, Bordeaux £32.95

Ripe and velvety texture, classic plum fruit is interspersed with spicy berry characters.

23 Chateauneuf du Pape

Telegramme, Le Vieux Telegraphe £36.95

A very open expressive wine which Daniel Brunier managed to create from this outstanding vintage.

SPARKLERS & CHAMPAGNE

24 Robe d'Or Brut

France £16.95 bottle

A pretty elegant and exuberant sparkling wine.

25 Prosecco

Vetriano, Adria Vini, Italy £4.50 125ml £19.95 bottle

Around the towns of Conegliano and Valdobbiadene Prosecco is grown to produce light, softly foaming "frizzante" wines. Fresh fragrant with soft appealing fruit.

26 Castell d'Olerdola Brut Rosado

Cava, Spain £4.50 125ml £19.95 bottle

A blend of Garnacha and Monistrell. This is an elegant, light and floral wine with lovely strawberry fruit.

27 Baron de Beaupre

Epernay, France £34.95 bottle

Selective house run by the Ellner family, 52 hectares planted mainly with Pinot Noir and Chardonnay. A light, stylish Champagne, well matured with an excellent pris de mousse.

28 Laurent Perrier Brut

Tours-sur-Marne £8.00 125ml £45.00 bottle

By careful selection of grapes together with modern technology and slow maturation afterwards in their cellars, Laurent Perrier Brut offers consistently good quality. A fresh style that is not too dry and can be enjoyed anytime, with or without food.

29 Veuve Clicquot Yellow Label Brut

Reims £49.95 bottle

Well known for both its full-bodied, biscuity style and its consistency. The success of this famous brand continues to grow. A black grape dominated blend using 70% Pinot Noir and Pinot Meunier together with 30% Chardonnay.

30 Laurent Perrier Cuvee Rosé

Tours-sur-Marne £11.00 125ml £65.00 bottle

Intensely fruity flavours begin clean and well-defined upon entry, the wine then opens up to provide a melange of flavours consisting of fresh strawberries, raspberries and wild cherries. It has great length and is rounded and supple on the finish.

31 Dom Perignon

Epernay £115.00

A mixture of almonds, cream, white fruits and a fine mousse.

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