



Putting local back into the local

The Boyne Arms is serving up quality regional food and wine in its classy restaurant without forgetting its roots as a village inn



A selection of Louis's desserts will be on The Boyne Arms menu throughout September and October, to celebrate National Chocolate Week (October 12-18). The local cheese course came with a classic Shiraz selection – Journey's End Shiraz and The Cape Doctor Shiraz.

Even without the local foodie celebs I would certainly return to The Boyne – Jamie's passions and focus are hard to match in the region – just like Rollo's wines. The total cost for the evening was £29 per person. ■

My job is all about promoting good local produce so it was a pleasure to join fellow county foodies at a Wine and Shropshire Food Matching Evening at The Boyne Arms in Burwarton.

The event was hosted by chef patron Jamie Yardley and wife Nere who have restored the Boyne's restaurant into an opulent dining room in classic English style; they have retained the bar for Jamie's daily pub menu and the 'tap room' is hardly touched, serving local ales and adorned with artefacts including restored pictures of beasts collecting awards at the Burwarton Show.

The 'matching evening' featured wines presented by two Bridgnorth-based experts with international reputations – Rollo Gabb of Journey's End Wines and Clive Dickinson of www.classic-wines.co.uk

Rollo is the son of Roger Gabb who founded Western Wines at his kitchen table in Shropshire. Clive is a passionate foodie and is the on-line distributor of Journey's End Wines. Desserts were created with ingredients, and inspiration, from young Shropshire entrepreneur Louis Barnett of Chokolit. Following warm welcomes we were treated to a glass of Journey's End

Haystack Chardonnay. I've never been a fan of the ubiquitous grape but, I must say, I am now a convert.

To follow was the more traditional Journey's End Chardonnay, a perfect match for Jamie's Double-baked Brock Hall Farm goat's cheese soufflé with walnuts, garlic chives and beetroot fondant – the rich cheese cutting through the buttery wine.

We were treated to on-going commentary by the charismatic Rollo whose description of Journey's End Cabernet Sauvignon was as mouth-watering as the course it accompanied – Burwarton sirloin of beef with jardinière of summer vegetables and truffle and thyme galette.

So how do you top off such a fusion of flavours? Louis Barnett and the Boyne's kitchen had the answer – an assiette of perfect puds: Chokolit brownie with ground hazelnuts, Hot Chokolit fondant and Frozen violet ganache topped with violet ice cream.

I felt the Pastor's Blend Cabernet/Merlot Shiraz which partnered the dessert was too rich a partner for the strong chocolate tastes but independently they worked very well; the desserts raising a round of applause for Louis and a rare appearance outside the kitchen from chef Jamie.

James Day runs Shropshire-based dining club Gourmet Life which offers discounted dining at leading restaurants and inns across the Midlands. Tel: 0845 8386364 www.gourmet-life.co.uk



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