



THE RIVERSIDE
AT AYMESTREY
COUNTRY INN & DINING

Bar nibbles

Choice of roast spiced nuts or seeds £1.50

Bread

Homemade with Local Rapeseed Oil £2.50

Extra virgin rapeseed oil from Bennett & Dunn, Shropshire

Aperitifs

Herefordshire Royale

Herefordshire Cassis - Rocco Prosecco Superiore di Conegliano e Valdobbiadene Extra Dry, Italy £7.00

Riverside Pine Chase

Herefordshire Chase Extra Dry Gin - Apple Teme Apple Juice – Pine Spruce Syrup £5.80

Starters

Cider, Apple & Celery Soup

Walnuts – Sage £5.50

Made with vegetables from our gardens, Newton Court cider from Leominster

Smoked Haddock

Hazelnut Dressing – Sweetcorn £7.20

Oak Smoked by Jamie at Lay & Robson, Herefordshire +

Trout

Beetroot – Pear - Crème Fraîche £6.25

Rainbow trout caught from the River Lugg at Presteigne +

Ham Hock

Piccalilli – Apple Salad £6.50

Rare breed pure Welsh pork from Herefordshire + ~

Pheasant Boudin Blanc

Pickled Fennel – Parsnip Purée £6.50

Confit rare-breed Herefordshire pork ~

Soufflé

Goat's Cheese - Cauliflower - Chive - Mustard £6.50

Ragstone Goat's Cheese from Dorstone, Herefordshire

Please let us know if you have any dietary requirements - all other allergen information available on request

Dishes described may vary slightly depending on season and availability locally

~ Dairy free on request

+ gluten free on request

THE RIVERSIDE, AYMESTREY, LEOMINSTER HR6 9ST

www@riversideaymestrey.co.uk

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Main Courses

Pork

Black pudding – Apple – Walnut – Cider £15.50

Rare breed pure Welsh pork belly from Herefordshire

Mutton

Pea – Swede – Garden herbs £19.50

Weobley Ash Farm, 5/6 years old, grass fed, Stansbatch, Herefordshire + ~

Braised beef

Smoked mash – Kale - Oxtail sauce £16.90

12 hours slow braised beef +

Fillet Steak

Celeriac – Kale – Oxtail Sauce – Chips £25.50

Murray Grey rare breed beef from Bucknell, 28 day dry aged +

Duck

Wild Mushroom – Carrot £18.25

Free range duck sourced from Shropshire +

Hake

Spinach – Capers – Fennel Sauce £17.25

Wild sustainable caught by the boat Ajax, Kelynack, Cornwall +

Sea Trout

Hot Smoked - Hazelnut & Parsley Gremolata – Cauliflower £16.00

Hot smoked over local hay + ~

Barley

Winter Squash – Truffle – Goat's Cheese £13.50

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