



THE RIVERSIDE
AT AYMESTREY
COUNTRY INN & DINING

LUNCH MENU

Starters

Cider, Apple & Celery Soup

Walnuts – Sage £5.50

Made with vegetables from our gardens, Newton Court Cider 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 ~

Main Courses

Pork

Black pudding – Apple – Walnut – Cider £15.50

Rare breed pure Welsh pork collar 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 +

Duck

Wild Mushroom – Carrot £18.25

Free range duck sourced from Shropshire +

Sea Trout

Hot Smoked - Hazelnut & Parsley Gremolata – Cauliflower £16.00

Hot smoked over local hay + ~

Hake

Battered – Pea Purée – Tartar Sauce – Chips £13.50

Wild sustainable caught by the boat Ajax, Kelynack, Cornwall

Barley

Winter Squash – Truffle – Goat's Cheese £13.50

Ragstone Goat's Cheese from Dorstone, Herefordshire

THE RIVERSIDE, AYMESTREY, LEOMINSTER HR6 9ST

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Sandwich and Light Bites

Pulled Beef Brisket

Brioche Bun - Celeriac - Apple - Horseradish £9.00
Aged Herefordshire beef, slow cooked in a BBQ sauce +

Smoked Salmon

Croissant - Smoked Salmon Mousse – Capers £8.50
Oak smoked salmon from Herefordshire

B.L.T

Smoked bacon – Little Gem Lettuce - White Roll £7.50
Rare breed bacon from Walls, Craven Arms

Salads

Cured Fish Salad

Salmon - Trout - Lemon - Lane Cottage Leaves £9.00
A selection of home smoked and cured fish from the River Lugg and sustainable sources + ~

Beetroot Salad

Goat's Cheese - Balsamic – Walnuts £8.00
Red wine pickled boltardy beetroots from our own gardens +

The Ploughman's

Relish - Shallots - Apple - Celery £10.00
Our own chutneys, and pickles from our garden produce +

Side Orders

Homemade Bread with Bennett & Dunne Rapeseed Oil £2.50

Hand-cut Chips £2.50

New Potatoes £2.50

Seasonal Vegetables £3.00

Lane Cottage Organic Salad £3.00

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