



THE RIVERSIDE
AT AYMESTREY
COUNTRY INN & DINING

Sample Sunday Lunch Menu

Starters

Garden Soup

Sage Oil – Pumpkin Seed Crumb

Made with vegetables from our gardens

Chicken Liver Pâté

Chutney – Leaves – Croutes

Free range livers sourced from local Walls butchers

Smoked Salmon

Fennel – Lemon Dressing

Organic Scottish salmon with garden herbs

Mushroom

Goat's Cheese – Walnuts - Balsamic

Locally sourced goat's cheese

Trout

Beetroot – Crème Fraîche

River Lugg Trout

Mains

Roast Beef

Yorkshire pudding - Gravy

Rare-breed Long Horn beef from Terry Williams, Marshbrook Farm, Church Stretton, Shropshire

Roast Pork

Apple sauce – Stuffing - Cider Gravy

Rare-breed Pure Welsh pork from Jeff Beamond, Leominster

Roast Guinea Fowl

Stuffing - Gravy

Free range Shropshire guinea fowl

Salmon

Kale – Cauliflower

Hot smoked over oak chips

Braised Lentils

Squash – Spinach

Riverside garden squash

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Puddings

Bread & Butter Pudding

Crème Anglaise – Date Purée

Our traditional recipe, served here for the last 15 years

Orange Cake

Earl Grey Tea Ice Cream - Yoghurt

Herefordshire yoghurt

Stout Parfait

Brown Bread Crumb – Ginger Ice cream

Wye Valley Stout from Herefordshire

Chocolate Brownie

Vanilla Ice cream

Made with 70% Belgium chocolate

Monkland Cheese and Biscuits

Fig Chutney – Lavouche Crackers

Sourced from The Pleck, Monkland

Coffee and Fudge

Please see our selection

(available at a supplement)

*Allergen information is available for all our dishes
Please let us know if you have any dietary requirements*

Two Course £18

Three Course £21