

THE RIVERSIDE AT AYMESTREY

OUR ETHOS

SUSTAINABLE + LOCAL + COMMUNITY

The Riverside at Aymestrey has been welcoming guests since the 16th Century, we offer seed-to-plate food & drink that represents and reflects the region, its artisan farms and the seasons. We welcome you to explore and appreciate our smallholding, gardens and grounds, and enjoy The Lugg Valley, Herefordshire and The Welsh Marches as much as we do.

Andy Link / Chef Patron + George Parkes / General Manager

APERITIFS

Herefordshire Royale / English Sparkling Wine + Cassis 13

Using Sparkling Wine & Cassis, made by Jo Hilditch, White Heron Estate, Herefordshire

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Crown Gin & Tonic / Chase GB Gin + Riverside Tonic + Lemon Verbena 12.80

Made with aromatics and herbs foraged by our team

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Winter Orchard Fruits / Sparkling Apple + Spiced Pear + Ginger 7.45

Non-alcohol with heritage fruits

CANAPES + SNACKS

Salmon + Dill + Crème Fraiche 4

Oak Smoked in Herefordshire by Jamie Forbes

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Sourdough Bread + Cultured Butter + Rapeseed Oil/Cider Vinegar 2.8

Rye ground in our kitchens with our 5-yr old culture (per person)

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Snails (1) / (4) + Truffle Mayonnaise + Wye Valley Ale Batter 1.8 / 5.9

Herefordshire snails from Richard Fishbourne

PLEASE INFORM A MEMBER OF STAFF OF ANY DIETARY REQUIREMENT WHEN PLACING YOUR ORDER
ALLERGEN INFORMATION AVAILABLE ON REQUEST

In order to support our local community and its environment, we add an optional £1.50 donation to your bill which will be used to support projects in the local community, schools and villages throughout Herefordshire.

Please let us know if you do not wish to participate, or if you have a project that needs support. Please visit our website and social for more information.

FIRST COURSE

Beetroot Soup + Apple + Pumpkin Seed 8.5

Homegrown Boltardy beets, locally grown

-

Pork Terrine + Celeriac + Pear 10.7

Middle White pork from Richard Parkes, Shropshire

-

Barley Risotto + Garden Winter Artichoke + Goats Cheese 9.2

Ragstone goats cheese, Neals Yard Dairy, Dorstone, Herefordshire

-

Cured Trout + Rhubarb + Crème Fraiche 11.5

Chalk stream trout cured in local gin + lemon verbena

SECOND COURSE

Duck + Beetroot + Elderberry 26.5

Free range duck sourced from Mark Hurds, Weobley, Herefordshire

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Chicken + Sweetcorn + Fennel + Wild Garlic 21.9

Chicken from E K Roberts, Woolaston Farm, Shropshire

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Fillet & Cheek of Beef + Shallot + Wild Mushroom + Kale 36

Hereford x Charolais beef from Nigel Pritchard, Hyatt Farm, Sarnesfield, Herefordshire

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Sea Bass + Cauliflower + Cobnut + Parsley 23.5

MSC sustainable fish, from New Wave Seafood

-

Celeriac + Black Truffle + Wild Herbs + Greens 19

Herefordshire organically grown celeriac / additional vegetarian/vegan options available on request

ACCOMPANIMENTS

Truffle Chips 5.8

Braised Red Cabbage 5

Collard Greens 5

Parsley + Sea Salt

Raisin + Apple

Hazelnut - Lemon

Homegrown parsley

Locally grown cabbage

Herefordshire grown greens

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DESSERTS

Mincemeat Frangipane + Apple + Ginger Ice Cream 9.5

Herefordshire heritage apples from Herefordshire Hideaway, Shobdon

-

Winter Berry & Beetroot Vacherin + Meringue + Woodruff 9.5

Riverside berries and beetroot

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Elderflower Pannacotta + Rhubarb + White Chocolate 9.5

Wye Valley Rhubarb from the Chinn Family, based in Ross on Wye

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Chocolate Delice + Pear + Soil 10.50

Herefordshire grown conference pears

CHEESE

Blue Cheese Ice Cream + Walnuts + Pear 9

Made with blue cheese from Moyden Cheeses, Shropshire

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Herefordshire Cheeses + Seeded Biscuit + Fig Relish 13

Cheeses sourced from The Pleck, Monkland, Herefordshire

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LOCAL DIGESTIVES

The Wonder Pear Ice Cider 12.8 (75ml)

Made by Once Upon a Tree, Herefordshire

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Blenheim Superb Ice Cider 12.8 (75ml)

Made by Once Upon a Tree, Herefordshire

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English Apple Brandy 6.4 (25ml)

Made by Hogans using Herefordshire & Worc Apples, 7 yr aged in Oak Casks

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Gattertop Damson Vodka Liqueur 5.4 (25ml)

Made by Gattertop, Ivington, Herefordshire from their own damsons steeped for 12 months

COFFEE/TEAS + RIVERSIDE FUDGE

Slow Drip Coffee/ VIDA by HHC 3.9

Organic fairtrade beans, roasted in Ludlow, Shropshire

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Decaf + Slow Drip Coffee/ DECAF by HHC 3.9

Organic fairtrade beans, roasted in Ludlow, Shropshire

-

Birchall Tea 3.4

Range of flavours sourced from Birchall Tea. The first carbon-neutral and solar-powered tea company in the world, being biodegradable, fair trade and rainforest alliance certified

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