

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

Trout + Dill + Crème Fraiche 4

Oak Smoked in Our Kitchen

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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

FIRST COURSE

Beetroot Soup + Apple + Pumpkin Seed 8.5

Homegrown Boltardy beets, locally grown

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Pork Terrine + Wild Garlic + Sunflower Seed 10.7

Middle White pork from Richard Parkes, Shropshire

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Barley Risotto + Garden Winter Artichoke + Goats Cheese 9.2

Ragstone goats cheese, Neals Yard Dairy, Dorstone, Herefordshire

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.

LIGHT MEAL

Cured Trout + Rhubarb + Crème Fraiche (Starter)/(Light Meal) 11.5/16

Chalk stream trout cured in local gin + lemon verbena

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Steak Open Sandwich + Onion + Fennel + Truffle Chips 17

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

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Wild Mushrooms + Herbs + Monkland Cheese + Chips 16

Herbs from our gardens

MAIN 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

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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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