

# THE RIVERSIDE AT AYMESTREY

## SUNDAY LUNCH 2026

### OUR ETHOS

#### SUSTAINABLE + LOCAL + COMMUNITY

*The Riverside at Aymestrey has been welcoming guests since the 16<sup>th</sup> Century, over the past years our aim has to offer seed-to-plate food & drink that represents and reflects the local region, its artisan farms and the seasons. We welcome you to explore the area, our smallholding and gardens, and enjoy 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 13.5

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

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Autumn Damson Negroni / Gattertop Damson Vodka + Penrhos Dry Gin + Vermouth 12.8

*Gattertop Eco-Vodka, Leominster + Penrhos Gin, Knighton*

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Pear & Ginger Zero / Ginger + Sorrel + Mint + Star Anise + Orange 8

*Homemade Non-alcohol with Damsons and Herbs from our Kitchen Garden & Herefordshire Woodland Sorrel (Alcoholic version also available)*

Rhubarb, Elderflower & Rosewater Fizz 8.6

*Homemade Non-alcohol with Heartsease Elderflower Herefordshire Grown Rhubarb*

### WHILE YOU WAIT

Sourdough Bread + Cultured Butter + Rapeseed Oil/Cider Vinegar 2.9

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

### FIRST COURSE

Celeriac & Leek Velouté + Pumpkin Seed 9

*Newton Court First Press Apple Cider*

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Lamb Ragu + Parsnip + Spelt 12.5

*Lamb Shoulder from Mark Hurds, Weobley*

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Quinoa + Beetroot + Goats Cheese Salad 9.8

*Ragstone Goat Cheese from Neal Yard Creamery, Herefordshire*

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Cured Trout + Radicchio + Crème Fraiche 12

*Rockfield Gin, Hereford*

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.

Visit our website and social for more information.

## SECOND COURSE

Roast Chicken + Stuffing + Garden Chard 23.5

*Chicken from E K Roberts, Woolaston Farm, Shropshire*

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Roast Beef + Caramelised Onion + Yorkshire Pudding 25

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

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Seabass + Fennel + Whey Sauce 25

*MSC sustainable fish*

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Salt Baked Celeriac + Pesto + Oyster Mushroom 21

*Additional vegetarian/vegan options available on request*

## ACCOMPANIMENTS

Yorkshire Pudding 1.9

Cauliflower Cheese 4.8

## DESSERTS

Woodruff Panna Cotta + Rhubarb + Meringue 10

*Wye Valley Forced Rhubarb*

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Pine Savaran + Angelica + Yoghurt 10

*Pine grown in our Kitchen Garden*

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Chocolate Brownie + Chocolate Torte + Magnolia Ice Cream 11

*Organic Fair Trade 54% Chocolate*

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Blue Cheese Ice cream + Walnut + Pear 9.5

*Pear from our Kitchen garden*

## COFFEE/TEAS + RIVERSIDE FUDGE

Slow Drip Coffee/ VIDA by HHC 4

*Organic fairtrade beans, roasted in Ludlow, Shropshire*

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Birchall Tea 3.6

*First carbon-neutral and solar-powered tea company in the world, being biodegradable, fair trade and Rainforest Alliance certified*

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