

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 gardens and grounds, and enjoy The Lugg Valley, Herefordshire and The Welsh Marches as much as we do.

*Please visit our website for more details about our story, rooms and Wild Escapes Wellness Facilities.
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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Honeyed Heron/ Cassis + Honey Spiced Rum + Victorian Lemonade 12.4
White Heron Cassis & Penrhos Rum, Penrhos Farm, Kington, Herefordshire

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Riverside Sangria / Pinot Noir + Cassis + Blackcurrant 12.5
Herefordshire Sixteen Ridges Pinot Noir + Homegrown Blackcurrants & White Heron Cassis

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Sparkling Elderflower, Blackcurrant & Rosewater + Mint 8.2
Non-alcoholic with Heartsease Sparkling Elderflower + Fresh Mint & Blackcurrants from our Garden

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Pentire Coastal Spritz + Tonic 9.5
Non-alcoholic with Blood Orange + Mediterranean Tonic

CANAPES + SNACKS

Crayfish + Apple + Celery 4.2
British Freshwater Crayfish

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Sourdough Bread + Cultured Butter + Rapeseed Oil/Cider Vinegar 2.9
Rye ground in our kitchens with our 5-yr old culture (per person)

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Snails (1) / (4) + Truffle Mayonnaise + Ludlow Ale Batter 1.9 / 6.2
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

Chilled Tomato Gazpacho + Labneh + Basil 9

Heritage Tomatoes grown in Herefordshire

-

Pork & Black Pudding Croquette + Endive + Mustard 11.5

Sourced from Mark Hurds, Weobley

-

Beetroot Terrine + Goat Cheese + Walnut 9.7

Beetroots from our Garden

-

Cured Trout + Cucumber + Lemon Verbena 12

Cucumbers and Lemon Verbena from our Kitchen Garden

SECOND COURSE

Chicken + Baby Gem + Sweetcorn + Chive 23

Chicken from E K Roberts, Woolaston Farm, Shropshire

-

Pork + Apple + Myrtle + Greens 23.5

Rare Breed Pork, Mark Hurds, Weobley

-

Fillet & Cheek of Beef + Beetroot + Shallot 38

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

-

Sea Bass + Fennel + Apple + Pea 25

Vegetables from our gardens

-

Courgette + Goats Cheese + Crispy Onion + Garden Herb 21

Additional vegetarian/vegan options available on request

ACCOMPANIMENTS

Truffle Chips 6
Parsley + Sea Salt
Homegrown parsley

Warm Summer Slaw 6.5
Sunflower Seeds
Greens from our Garden

Tender Stem Broccoli 5.5
Garden Herb Pesto
Foraged Herbs

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DESSERTS

Sable Breton + Lemon Verbena Posset + Clotted Cream 10

Lemon Verbena and Lemon Balm from our Kitchen Garden

Chilled Rice Pudding + Sweet Geranium + Blackcurrant 10

Blackcurrant + Geranium from our Kitchen Garden

Woodruff Mousse + Strawberry + Oats 10

Wye Valley Strawberries

Chocolate Delice + Raspberry + Chocolate Soil 11

Fairtrade Organic Chocolate

CHEESE

Blue Cheese Ice Cream + Walnuts + Pear 9.5

Made with Blue Monk, Monkland

Herefordshire Cheeses + Seeded Biscuit + Fig Relish 14

Cheeses sourced from The Pleck, Monkland, Herefordshire

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LOCAL DIGESTIVES

The Wonder Pear Ice Cider 13.5 (75ml)

Made by Once Upon a Tree, Herefordshire

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Blenheim Superb Ice Cider 13.5 (75ml)

Made by Once Upon a Tree, Herefordshire

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English Apple Brandy 6.8 (25ml)

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

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Gattertop Damson Vodka Liqueur 5.8 (25ml)

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

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Riverside Espresso Martini 15.6

Using Ludlow Distillery Vodka + Cold Coffee Brew + Muscovado Sugar

COFFEE/TEAS + RIVERSIDE FUDGE

Slow Drip Coffee/ VIDA by HHC 4

Organic fairtrade beans, roasted in Ludlow, Shropshire

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Decaf + Slow Drip Coffee/ DECAF by HHC 4

Organic fairtrade beans, roasted in Ludlow, Shropshire

-

Birchall Tea 3.6

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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Liqueur Coffee

HHC with a local liqueur of your choice

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