

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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Summer Garden Gin & Lemonade + Strawberry & Raspberry Gin+ Rose + Pink Lemonade 10

Penrhos Wonky Gin + English Rose Lemonade

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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 (per person)

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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

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

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 + Cucumber + Lemon Verbena (Starter)/(Light Meal) 12/17

Cured in Rockfield Dry Gin

-

Slow Cooked Beef Open Sandwich + Celeriac Remoulade + Truffle Chips 18

Hereford x Charolais Beef, Nigel Pritchard

-

Bulgar Wheat + Heirloom Tomato + Courgette + Burnt Honey 17.5

Tomatoes and Courgettes from our Kitchen Garden

MAIN COURSE

Chicken + Baby Gem + Sweetcorn + Chive 23

Chicken from E K Roberts, Woolaston Farm, Shropshire

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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

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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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