

THE RIVERSIDE AT AYMESTREY

SUNDAY LUNCH

OUR ETHOS

SUSTAINABLE + LOCAL + COMMUNITY

The Riverside at Aymestrey has been welcoming guests since the 16th 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 gardens and grounds, and enjoy Herefordshire and The Welsh Marches as much as we do. #

Check out our 'Wild Escapes' Eco spa within our grounds too and check our website for more information on how to book a unique experience for you or a loved one.

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

-

Sparkling Elderflower, Blackcurrant & Rosewater 8.2

Non-alcoholic with Heartsease Sparkling Elderflower + Blackcurrants from our Garden

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

Chilled Tomato Gazpacho + Labneh + Basil Oil 9

Heritage Tomatoes from our Garden

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Pork & Black Pudding Croquette + Endive + Wholegrain Mustard 11.5

Sourced from Mark Hurds, Weobley

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Beetroot Terrine + Blackberry + Walnut + Goats Cheese 9.7

Locally Foraged Blackberries

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Cured Trout + Cucumber + Lemon Verbena 12

Cucumbers and Lemon Verbena from our Kitchen 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.

Visit our website and social for more information.

SECOND COURSE

Roast Chicken + Stuffing + Courgette 23

Chicken from E K Roberts, Woolaston Farm, Shropshire

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Roast Beef + Summer Squash + Yorkshire Pudding 25

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

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Sea Bass + Runner Bean + Whey Sauce 25

MSC Sustainable Fish

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Courgette + Crispy Onion + Garden Herb 21

Additional vegetarian/vegan options available on request

ACCOMPANIMENTS

Yorkshire Pudding 1.9

Cauliflower Cheese 4.8

DESSERTS

Lemon Verbena Mess + Raspberry + White Chocolate 10

Lemon Verbena and Raspberry from our Garden

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Blue Cheese Ice Cream + Walnuts + Pear 9.5

Made with Blue Monk, Monkland

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Duo of Chocolate + Yoghurt Sorbet + Chocolate Soil 11

Organic Fairtrade 54% Chocolate, Brownie and Mousse

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Woodruff Mousse + Strawberry + Oats 10

Wye Valley Strawberries

COFFEE/TEAS + RIVERSIDE FUDGE

Slow Drip Coffee/ VIDA by HHC 3.6

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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