



THE RIVERSIDE  
AT AYMESTREY  
COUNTRY INN & DINING

## SAMPLE SUNDAY MENU

### STARTERS

**Carrot & Coriander Soup** £6  
*Pine Nuts – Herb Oil*  
*Herefordshire*

**Barley Risotto** £7  
*Mushroom – Smoked Cheese – Herbs*  
*Wild herbs foraged from The Lugg Valley*

**Pigeon** £7.50  
*Parsnip Puree – Fennel – Caramelised Walnut*  
*Sourced from Willo Game*

**Cured Trout** £8.40  
*Beetroot – Apple*  
*Organic Salad from Lane Cottage Lingen*

### MAIN COURSE

**Roast Beef** £18  
*Yorkshire Pudding – Carrot - Gravy*  
*Local Organic Hereford beef*

**Roast Chicken Breast** £16.50  
*Stuffing – Sweetcorn - Thyme Sauce*  
*Free range from Walls Butchers, Craven Arms*

**Hake** £18.25  
*Butterbean – Rosemary - English Wine Cream Sauce*  
*MSC certified*

**Salt Baked Celeriac** £12.50  
*Hazelnut Gremolata – Goats Cheese*  
*Herefordshire Goats Cheese*

*Please let us know of any dietary requirement before ordering, we have a small team of chefs who can happily adapt most dishes.*

THE RIVERSIDE, AYMESTREY, LEOMINSTER HR6 9ST

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**DESSERTS**

**Ginger Panna Cotta**

£7

*Granola – Rhubarb Compote*

*Herefordshire Cream and local Honey*

**Chocolate Brownie**

£7.50

*Chicory – Chocolate Soil*

*Made with organic dark chocolate*

**Blue Cheese Ice Cream**

£7

*Poached Pear – Walnuts*

*Heritage Pears & our own eggs*

**Brioche & Butter Pudding**

£7

*Crème Anglais*

*Made with our own eggs and Herefordshire cream*

*A selection of Tea & Coffee available with some of our homemade fudge*

SAMPLE