

THE RIVERSIDE

At Aynestrey

APERTIFS

Rhubarb Shrub	£8.75
<i>Chase Rhubarb Gin – Cider Vinegar – Apple – Honey</i>	
<i>With honey from our own beehive</i>	
‘The Crown’ G&T	£7
<i>Wild Meadowsweet Syrup – Chase GB Gin – Tonic</i>	
<i>Meadowsweet from Beechenbank wood behind the Riverside gardens</i>	

SNACKS

Homemade Stone-ground Spelt Bread	£2.50
<i>Cultured Butter – Local First Press Rapeseed Oil – Willy’s Cider Vinegar</i>	
<i>Toads Mill Spelt Flour, Herefordshire</i>	
Herefordshire Snails	£4
<i>Truffle Mayo – Parsley – Wye Valley Batter</i>	
<i>Made with Snails from Herefordshire – Lescargot L’Anglais</i>	
Cauliflower & Goats Cheese Pannacotta	
Cobnut – Celery Leaf	£4
<i>Ragstone Goats Cheese from Dorstone, Herefordshire</i>	

STARTERS

Pea & Ground Elder Soup	£6
<i>Crème Fraiche</i>	
<i>Foraged from our gardens</i>	
Wood Pigeon	£7.50
<i>Black pudding – Parsnip – Pickled Fennel</i>	
<i>Wild shot by Willo Game, Norbury, Shropshire</i>	
Barley Risotto	£7
<i>Shallot – Tenbury Cider – Monkland Cheese</i>	
<i>Monkland Cheese from The Pleck Dairy, Monkland (5.2 miles)</i>	
Cured River Trout	£8.40
<i>Beetroot – Heritage Apple</i>	
<i>Cured in Chase GB Gin, Rosemaund Farm, Hereford</i>	

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MAIN COURSE

Chicken	£16.50
<i>Sweetcorn – Sunflower Seeds – Thyme Sauce</i>	
<i>Free range chicken from Springfield Farms, Herefordshire</i>	
Fillet	£26
<i>Celeriac – Kale – Oxtail Sauce</i>	
<i>Rare breed Long horn or Hereford x Charolais from Nigel Pritchard, Sarnesfield, Hereford</i>	
Pork	£17.25
<i>Butterbean - Welsh Onion – ‘Jack by the Hedge’ Sauce</i>	
<i>Rare breed Pork from A H Griffiths, Leintwardine</i>	
Hake	£18.25
<i>Celery – Apple – Dill – Whey Sauce</i>	
<i>Sustainably caught from Cornwall</i>	
Salt Baked Celeriac	£13.50
<i>Hazelnut Gremolata – Garden Greens – Other Monk Cheese</i>	
<i>From our kitchen garden</i>	
<i>Other plant-based options available on request</i>	

SIDES

Truffle Chips	£3.50
<i>Smoked Salt – Parsley</i>	
<i>Made with English white truffle oil</i>	
Collard Greens	£3.50
<i>Hazelnut - Lemon</i>	
<i>Locally grown greens from Herefordshire</i>	
Organic Salad	£4.50
<i>Fennel - Apple</i>	
<i>Organically grown in Lingen by Lane Cottage (3.8 miles)</i>	

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DESSERTS

Strawberry & Buttermilk Pannacotta <i>Meringue – Pink Peppercorn Sorbet</i> <i>Strawberries from Oakchurch, Wye Valley, Herefordshire</i>	£7
Rhubarb & Chase Gin Savarin <i>Honeycomb - Meadowsweet</i> <i>Meadowsweet foraged from the meadows locally</i>	£7
Chocolate Delice <i>Raspberry – Chocolate Soil</i> <i>Raspberries from Oakchurch, Wye Valley, Herefordshire</i> <i>(Suggested drink: Chase raspberry & basil - £</i>	£7.50
Riverside Ice Creams/Sorbets <i>A choice of homegrown & local fruits, foraged ingredients, and wild flavours</i> <i>Price Per Scoop</i>	£2

CHEESE COURSE

Monkland Cheese & Biscuits <i>Homemade Rye Cracker – Chutney – Apple</i> <i>Monkland Cheeses from The Pleck Dairy, Monkland (5.2 miles)</i> <i>Suggested drink – Vintage port</i>	£9.50
Blue Cheese Ice Cream <i>Walnuts - Pear</i> <i>Blue Monk Cheese from The Pleck Dairy, Monkland (5.2 miles)</i> <i>Suggested drink – Dessert wine</i>	£7

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COFFEE

Cafetiere	2.90
<i>Made with</i>	
<i>Sourced from ...</i>	
Espresso	£2.70
Cappuccino	£3
Latte	£3
<i>Made with</i>	
<i>Sourced from</i>	
Liqueur Coffee	£6.50
<i>Made with Whiskey, Cognac, Cointreau, Bailey, Tia Maria, Amaretto, Rum</i>	

TEAS

Birchhill Tea's	£2.50
<i>Breakfast Tea, Earl Grey, Green, Wild Berry, Decaf, Chamomile, Peppermint</i>	

DESSERT WINES, PORT, MADERIA

Errazuriz Late Harvest Sauvignon Blanc, Casablanca Valley, Chile	£4.20 (75ml)
<i>Honey, raisins & dried apricot; tremendous texture & luscious & fresh palate</i>	£14 (1/2btl)
Willi Opitz Welschriesling Eiswein, Burgenland, Austria	£9.50 (75ml)
<i>A rare blend of white grapes creating a balanced but luscious wine</i>	£44 (1/2btl)
Grahams LBV Port	£4.50 (75ml)
<i>Concentrated flavours of cherry, red and blackcurrants</i>	£32 (btl)
Blandy's Duke of Sussex, Dry Madeira	£4 (75ml)
<i>Pale & soft floral character with a light nutty dry finish</i>	

DIGESTIFS

Please ask one of our team for details on our range of Malt Whiskey, Cognac, Armagnac and Liqueurs