



### Bar nibbles

Choice of smoked nuts or spicy broad beans £1.50

### Bread

Homemade with Local Rapeseed Oil £2.50

*Extra virgin rapeseed oil from Bennett & Dunn, Shropshire*

## **Aperitifs**

### Herefordshire Royale

Herefordshire Cassis - Rocco Prosecco Superiore di Conegliano e Valdobbiadene Extra Dry, Italy £7.00

### Riverside Pine Chase

Herefordshire Chase Extra Dry Gin - Apple Teme Apple Juice – Pine Spruce Syrup £5.80

## **Starters**

### Lovage, Potato & Apple Soup

Rosemary Oil £5.75

*Made with vegetables from our garden +*

### Cauliflower & Goat's Cheese Soufflé

Ragstone Cheese - Mustard Sauce – Lane Cottage Leaves £6.75

*Ragstone Goat's Cheese from Dorstone, Herefordshire*

### Wood Pigeon

Beetroot – Apple Verjuice Dressing - Walnuts £7.90

*Locally shot pigeon from Walls butcher ~+*

### Riverside Kedgeree

Smoked Trout - Barley – Wild English Herbs & Spices – Crème Fraîche £6.90

*Rainbow trout caught from the River Lugg at Presteigne*

### Herefordshire Snails

Battered – Parsley Sauce – Garlic 'Mayo' £6.50

*Hereford Snail from L'Escargot Anglais*

### Confit Chicken Leg

Chicken Broth - Shallot – Wild Horseradish £7.20

*Confit Herefordshire chicken leg +*

*Please let us know if you have any dietary requirements - all other allergen information available on request*

*Dishes described may vary slightly depending on season and availability locally*

*~ Dairy free on request*

*+ gluten free on request*

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## Main Courses

### Duo of Pork

Black pudding – Burnt Apple – Walnut – Cider Sauce £15.50  
*Rare breed pure Welsh pork from Herefordshire*

### Braised beef

Smoked mash – Kale - Oxtail sauce £16.90  
*12-hour slow braised beef +*

### River Trout

Fennel – Wild Herbs – English White Wine Sauce £16.00  
*Bennet & Dunne oil poached freshwater trout from the River Lugg + ~*

### Guinea Fowl

Pickled Lardo – Wild Mushroom – Watercress Sauce £17.50  
*Free range guinea fowl sourced from Shropshire +*

### Mutton

Roast Carrot – White Bean - Rosemary Sauce £19.50  
*Weobley Ash Farm, 5/6 years old, grass fed, Stansbatch, Herefordshire + ~*

### Hake

Spinach – Capers – Fennel Sauce £17.25  
*Wild, sustainable hake caught by the boat Ajax, Kelynack, Cornwall +*

### Celeriac Ribbons

Cracked Wheat – Cream – Rosemary – Wigmore Cheese £13.50  
*Organic wholegrain British wheat*

### Fillet Steak

Celeriac – Kale – Oxtail Sauce – Chips £25.50  
*Murray Grey rare breed beef from Bucknell, 28 day dry aged +*

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