



THE RIVERSIDE
AT AYMESTREY
COUNTRY INN & DINING

Bar nibbles

Selection 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

Welsh Onion Soup

Leak - Potato £5.50

Made with vegetables from our garden

Barley Risotto

Goat Cheese – Angelica and Herbs £6.20

Ragstone Goats Cheese and Angelica leaf from our garden

Trout

Beetroot – Apple - Crème Fraiche £6.25

Rainbow trout caught from the River Lugg at Presteigne +

Whitebait

Battered – Rapeseed Oil Mayonnaise £6.00

Newton Court Cider from Herefordshire + ~

Pressed Chicken

Onion - Watercress - Sunflower Seed £7.20

Confit Herefordshire chicken leg ~

Smoked Haddock Soufflé

Monkland Cheese - Mustard £7.50

Little Hereford Cheese from Monkland, Herefordshire

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

The Riverside Inn, Aymestrey, Herefordshire HR6 9ST

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Main Courses

Duo of Pork

Black pudding – Burnt Apple – Walnut – Cider £15.50

Rare breed pure Welsh pork from Herefordshire

Mutton

Swede - Potato - Wild Garlic £19.50

Weobley Ash Farm, 5/6 years old, grass fed, Stansbatch, Herefordshire + ~

Braised beef

Smoked mash – Kale - Oxtail sauce £16.90

12 hours slow braised beef +

Guinea Fowl

Hay baked - Spring Onion - Grains - Malt Broth £17.50

Free range Guinea fowl sourced from Shropshire +

Hake

Spinach – Capers – Fennel Sauce £17.25

Wild sustainable caught by the boat Ajax, Kelynack, Cornwall +

Sea Robin

Hazelnut - Celeriac - Yarrow £16.00

Wild sustainable caught + ~

Cauliflower Tart

Asparagus – Truffle – Goat's Cheese £13.50

Ragstone Goat's Cheese from Dorstone, Herefordshire

Fillet Steak

Carrot – Kale – Oxtail Sauce – Chips £25.50

Murray Grey rare breed beef from Bucknell, 28 day dry aged +

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