



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

Beetroot & Apple Soup

Crème Fraîche - Walnuts £5.50

Made with vegetables from our garden

Barley Risotto

Little Hereford Cheese – Nasturtium - Garden Herbs £6.20

Cheese from Monkland, Herefordshire and home-grown herbs

Trout

Cauliflower - Buttermilk - Parsley £6.25

Cured rainbow trout caught from the River Lugg at Presteigne +

Mussels

Cream Cider Sauce – Celery - Angelica Leaf £7

Newton Court Cider from Herefordshire + ~

Quail Breast

Onion - Watercress - Sunflower Seed £7.20

Small Feet Farming from Dilwyn ~

Cauliflower Soufflé

Goat's Cheese - Mustard £7

Ragstone Goat's Cheese from Dorstone 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

Pea Purée - Summer Vegetables - Rosemary Sauce £19.50

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

Braised beef

Smoked mash – Brassica - Oxtail sauce £16.90

12 hours slow braised beef +

Guinea Fowl

Hay baked - Spring Onion - Carrot Purée - 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 Bream

Hazelnut - Celeriac - Wild Herbs £16.00

Wild sustainable caught + ~

Butternut Squash

Quinoa - Apple - Fennel - Sage £13.50

Organic wholegrain British quinoa with garden squash

Fillet Steak

Field Mushroom Puree – Brassica – Oxtail Sauce – Chips £25.50

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

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