



Bar nibbles

Choice of smoked nuts, spicy rice crackers or chilli 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

Quince Negroni

Quince liqueur - Herefordshire Chase Extra Dry Gin – Kamm and Sons aperitif £7.50

Starters

Courgette & Spinach Soup

Crème Fraiche £5.75

Locally sourced courgette +~

Angelica & Barley Risotto

Monkland Cheese £7

Angelica grown in our kitchen gardens

Herefordshire Snails

Ale Battered – Parsley Mayo – Celery Leaf £6.75

Snails from L'escargot Anglais, Herefordshire ~

Smoked Trout

Cucumber – Hazelnut Mayo - Dill £7.00

Rainbow trout caught at Presteigne +

Lamb Sweetbreads

Sweetcorn Pannacotta - Pancetta £9

Locally reared lamb +

Smoked Haddock Soufflé

Organic Salad – Fennel £8.25

Locally smoked haddock, 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

tel: 01568 708440

email: enquiries@riversideaymestrey.co.uk



Main Courses

Mutton

Asparagus – Wild Garlic – Hazelnuts - Ewes Milk Curd £19.50
Weobley Ash Farm, 5/6 years old, grass fed, Stansbatch, Herefordshire +

Chicken

Field Mushroom Puree – Celery Leaf - Barley £16.50
Free range chicken sourced from Shropshire +

Fillet Steak

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

Sea Bream

Cauliflower – Parsley sauce £16.00
Wild sustainable bream with local vegetables + ~

Hake

Garden Chard – Carrot – Thyme Cream Sauce £17.25
Wild sustainable caught +

Duo of Pork

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

Braised beef

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

Wild Mushrooms

Celeriac – Asparagus – Angelica Leaf £13.50
Please let us know if you would like alternative vegetarian menu

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