



SNACKS

Bar Nibbles	£2.00
<i>Choice of Smoked Nuts, Spicy Rice Crackers or Chilli Broad Beans</i>	
Homemade Bread	£2.50
<i>Rye & Spelt Bread with Risbury Rapeseed Oil</i>	
Pork Croquette	£4.00
<i>Lardo – Fennel – Honey</i>	

STARTERS

Sweetcorn Soup	£6.00
<i>Ginger - Crème Fraiche</i>	
<i>Herefordshire Crème Fraiche</i>	
Foraged Herb Barley Risotto	£7.00
<i>Celeriac - Toasted Hazelnuts</i>	
<i>Wild herbs foraged from The Lugg Valley</i>	
Crispy Quail	£9.00
<i>Pickled Pear – Lovage - Cobnuts</i>	
<i>Herefordshire Quail</i>	
Cured River Trout	£8.40
<i>Apple Jelly – Dill – Soda Bread</i>	
<i>Cured in Wild Juniper and Chase GB Gin</i>	



MAIN COURSE

Chicken £16.50

Mushroom – Garden Greens – Pine Oil

Free range chicken from Springfield Farms, Leominster

Beef £17

Carrot – Smoked Mash

Typically, Shorthorn, Dexter or Hereford from Terry Williams, Marshbrook

Hake £17.25

Cauliflower – Watercress Velouté

Sustainably caught - MSC certified

Fricassee of Celeriac & Pea £13.50

Cream broth - Truffle

Locally sourced vegetable from Herefordshire and Shropshire farms

SIDES

Roast Carrots £2.50

Honey - Mustard

Truffle Chips £2.50

Smoked Salt - Parsley

Collard Greens £2.50

Hazelnut - Lemon

Creamed Potatoes £2.50

Rosemary – Garlic

Organic Salad £3.00

Elderflower Vinaigrette

Please let us know of any dietary requirement before ordering, we have a small team of chefs who can happily adapt most dishes.



THE RIVERSIDE
AT AYMESTREY
COUNTRY INN & DINING

DESSERTS

Elderflower Pannacotta

£7.00

Gooseberry - Meringue

Freshly picked from our orchards

Chocolate Delice

£7.50

Pear – Walnut

Heritage pear

Bread & Butter Pudding

£7.00

Crème Anglais

Made with local cream and eggs

Other Monk Cheese

£7.00

Fennel Jam – Fennel & Digestive Biscuit