

THE RIVERSIDE AT AYMESTREY

SUNDAY LUNCH – 23rd MARCH 2025

OUR ETHOS

SUSTAINABLE + LOCAL + COMMUNITY

The Riverside at Aymestrey has been welcoming guests since the 16th Century, over the past years our aim has to offer seed-to-plate food & drink that represents and reflects the local region, its artisan farms and the seasons. We welcome you to explore the area, our smallholding and gardens, and enjoy Herefordshire and The Welsh Marches as much as we do.
Andy Link / Chef Patron + George Parkes / General Manager

APERITIFS

Herefordshire Royale / English Sparkling Wine + Cassis 11.7

Using Sparkling wine & Cassis, made by Jo Hilditch, White Heron Estate, Herefordshire

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Crown Gin & Tonic / Chase GB Gin + Riverside Tonic + Lemon Verbena 12

Made with aromatics and herbs foraged by our team

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Winter Orchard Fruits / Sparkling Apple + Spiced Pear + Ginger 7

Non-alcohol with heritage fruits

CANAPES + SNACKS

Salmon + Dill + Crème Fraiche 4

Oak Smoked in Herefordshire by Jamie Forbes

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Sourdough Bread + Cultured Butter + Rapeseed Oil/Cider Vinegar 2.8

Rye ground in our kitchens with our 5-yr old culture (per person)

FIRST COURSE

Beetroot Soup + Apple + Pumpkin Seed & Honey Brioche 8.5

Homegrown Boltardy Beets

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Pork Terrine + Parsnip + Bacon 10.7

Middle White Pork from David Turner, Local Farm

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Barley Risotto + Garden Winter Artichoke + Goats Cheese 9.2

Ragstone Goats Cheese, Neals Yard Dairy, Dorstone, Herefordshire

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Cured Trout + Fennel + Potato 11.50

Brown trout cured in local gin + lemon verbena

PLEASE INFORM A MEMBER OF STAFF OF ANY DIETARY REQUIREMENT WHEN PLACING YOUR ORDER
ALLERGEN INFORMATION AVAILABLE ON REQUEST

In order to support our local community and its environment, we add an optional £1.50 donation to your bill which will be used to support projects in the local community, schools and villages throughout Herefordshire.
Please let us know if you do not wish to participate, or if you have a project that needs support. Please visit our website and social for more information.

SECOND COURSE

Roast Chicken + Pumpkin Seed & Tarragon Stuffing + Fennel 22

Chicken from E K Roberts, Woolaston Farm, Shropshire

-

Roast Beef + Shallot + Yorkshire Pudding 24

Hereford x Charolais beef from Nigel Pritchard, Hyatt Farm, Sarnesfield, Herefordshire

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Sea Bass + Cauliflower + Cobnut + Parsley 23.5

MSC sustainable fish

-

Celeriac + Black Truffle + Wild Herbs + Greens 19

Herefordshire organically grown celeriac / additional vegetarian/vegan options available on request

ACCOMPANIMENTS

Cauliflower Cheese + Parsley + Truffle 5

Monkland Cheese, Herefordshire

-

Yorkshire Pudding + Herbs + Gravy 2

Homegrown Herbs

DESSERTS

Mincemeat Frangipane + Apple + Ginger Ice Cream 9.5

Herefordshire heritage apples from Herefordshire Hideaway, Shobdon

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Winter Berry & Beetroot Vacherin + Meringue + Woodruff 9.5

Riverside berries and beetroot

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Chocolate Delice + Pear + Soil 10.50

Herefordshire grown conference pears

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Blue Cheese Ice Cream + Walnuts + Pear 9

Made with Blue Cheese from Moyden Cheeses, Shropshire

COFFEE/TEAS + RIVERSIDE FUDGE

Slow Drip Coffee/ VIDA by HHC 3.9

Organic fairtrade beans, roasted in Ludlow, Shropshire

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Birchall Tea 3.4

First carbon-neutral and solar-powered tea company in the world, being biodegradable, fair trade and rainforest alliance certified

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