

The Riverside Inn

Evening Main courses

All our main courses are served with dishes of vegetables and potatoes, these are included in the price. Please ask if you would like more.

Roast rack of new season welsh border lamb with a sweet mustard glaze, pea puree, caramelised spring baby carrots and a mint jus
£18.95

Pan-fried haunch of wild venison, braised spiced red cabbage, caramelised walnuts and a port and orange jus ~
£17.95

Roasted aromatic breast of Gressingham duck, braised lentils, sautéed wilted greens and a sweet sherry vinaigrette +
£16.95

Supreme of local free range chicken wrapped in local smoked bacon and stuffed with sun-dried tomatoes and local goats cheese, with a fresh spinach sauce +
£15.95

Seared tenderloin of organic rare bred pork stuffed with apricots, prunes and pistachios, Herefordshire apple and gooseberry compote served with an aromatically spiced sauce +
£14.25

Pan-fried rare-breed Herefordshire fillet steak, Provençal tomatoes, Wye valley beer battered onion rings with red wine and shallot jus served with thick hand cut chips
£20.95

+ is gluten free

~ is dairy free

We are able to alter dishes for specific dietary requirements, please inform us when ordering.