

- MCGILVERAYS - THE WORTLEY ARMS

SHARING

BREAD & OLIVES 8
*in rapeseed oil & balsamic
(v)(vg)(gfa)*

**ASSIETTE OF FISH
PLATTER** 21
*smoked haddock
& crab fishcake, prawn
cocktail & cured salmon
served with warm bread*

BAKED CAMEMBERT 16
*served with onion chutney and
warm bread (gfa)*

Here at McGilverays Wortley Arms we offer our customers the best quality food, sourced from local suppliers where possible, using the finest ingredients. We also have a specials board where we produce fresh ideas on a daily basis. Please speak to a member of our team for all the details. Thank you for dining with us!

STARTERS

SOUP OF THE DAY served with
croutons & warm bread (v)(vg)(gfa) 6.5

**CHICKEN LIVER PATE
BRULEE** with red onion chutney,
mixed leaves & house dressing with
warm bread (gfa) 8.75

CURED SALMON 8.95
*served with heritage beetroot salad &
a rich horseradish cream (gfa)*

**SMOKED HADDOCK & CRAB
FISHCAKE** in panko crumbs, deep
fried with a pea puree, poached egg &
hollandaise sauce 8.95

**BEETROOT & GOATS
CHEESE** with picked walnuts &
herb oil (v)(gfa) 8.95

PRAWN COCKTAIL with brandy
marie rose sauce & granary bread (gfa) 8.95

MAINS

YORKSHIRE FISH & CHIPS 19
*our own recipe battered haddock & hand cut chips, pea puree &
home-made tartare sauce (gfa)*

DERBYSHIRE DALE STEAK & ALE PIE 18
with mustard mash, buttered vegetables & a red wine gravy

WORTLEY FARM STEAKS
*served with battered onion rings, tomato, mushroom
& twice cooked chips*
8oz Fillet 34
10oz Sirloin 27

WORTLEY RUMP OF LAMB 25
*served with a crispy dauphinoise potato, celeriac puree & buttered
greens with a red wine & mint gravy (gfa)*

YORKSHIRE DALE BEEF BURGER 18
*8oz beef burger with crispy bacon, melted cheddar, crispy onion
rings & twice cooked chips (gfa)*

LAMB KOFTA KEBAB served on a flat bread with tzatziki,
red cabbage slaw & twice cooked chips (gfa) 18.5

BUTTERNUT SQUASH & THAI CURRY 18
*blended with coconut milk & chick peas. served with pilau rice &
flat bread (v)(vg)(gfa)*

CORNFED CHICKEN BREAST 23
served with mushroom & pecorino risotto with a herb oil dressing

LOIN OF HALIBUT 25
pan fried with a butterbean cassalette & chorizo (gfa)

SIDES & SAUCES

TWICE COOKED CHIPS 4.5

BATTERED ONION RINGS 4.5

OUR HOUSE SALAD 4.5

MASH POTATO 4.5

SAUTEED SEASONAL VEGETABLES 4.5

COLESLAW 4.5

DIANE SAUCE 4

BLUE CHEESE SAUCE 4

BEEF JUS SAUCE 4

PEPPERCORN SAUCE 4

DESSERTS

YORKSHIRE CHEESE & BISCUITS a trio of
Yorkshire cheese served with chutney, celery & grapes (gfa) 11

STICKY TOFFEE PUDDING with warm toffee
sauce & vanilla ice cream (v)(gfa) 8.5

CHOCOLATE BROWNIE with dark chocolate
sauce, vanilla ice cream on digestive biscuit (v) 8.5

RASPBERRY CREME BRULEÉ creamy raspberry
& vanilla brulee with a crisp caramel top, wild berry
compote & shortbread biscuit (v)(gfa) 8.5

MCG TRADITIONAL SHERRY TRIFLE 8.5
with vanilla custard, mixed berry compote & a mcg twist

AFFOGATO vanilla ice cream, with Amaretto liquor
& shot of Espresso 8

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. (v) Vegetarian (vg) Vegan (n) May contain nuts (gfa) gluten free Available