



Starters

Freshly made soup of the day (£4.50)

Served with crusty bread

Cullen Skink (£6.50)

A traditional Scottish smoked haddock, potato, onion and cream chowder

Served with crusty bread

West coast mussels (£7.95/£12.50)

With a white wine, fresh herb and garlic cream sauce and crusty bread

Haggis with a Drambuie, wholegrain mustard and honey cream sauce (£6.95)

Served with oatcakes

Wildfire chicken liver, bacon and brandy pâté (£5.95)

With homemade chutney, seasonal leaves and oatcakes

Pan fried king prawns (starter £8.95/ main £16.95)

With garlic butter, parsley, lemon and white wine

Served with crusty bread and salad

Trio of Scottish salmon (£7.95)

Smoked salmon, lemon and dill pate, poached salmon and smoked salmon

Served with a rocket, red onion and gherkin salad and crusty bread

Stuffed mushrooms with breadcrumbs, smoked bacon and stilton (£6.95)

served with garlic bread

Hot goats cheese and red onion tartlet with bramble dressing (v)(£6.95)

Served with a rocket, toasted hazelnut and beetroot salad

Mains

Seafood Sauté with garlic, lime, red chilli and coriander (£19.95)

Fillet of sea bream served on the sauté of shell on mussels, clams and king prawns

Served with crusty bread

Wildfire fisherman's pie (£14.95)

A delicious combination of smoked and natural haddock, salmon and prawns in a cheese and wholegrain mustard sauce, topped with mash and served with a mixed salad

Fish of the day (£17.95)

Please consult the blackboard for our fish of the day

Roast confit duck leg (£15.95)

With a borlotti bean, chorizo and thyme cassoulet and crispy kale

Please see the blackboard for specials and vegetarian option

Gluten free options available.

Please make your server aware of any other allergies or dietary requirements before ordering.

Wildfire

Scottish Steak & Seafood Bistro

Char grilled Aberdeen Angus steaks

Our mouth watering steaks are guaranteed top quality prime Aberdeen Angus, carefully sourced in the Scottish Borders and hung for a minimum of 21 days for maximum flavour.

Served with garlic butter, salad and shoestring fries or handcut chips.
(Mash instead of fries or green beans instead of salad £1.00 supplement)

Rib Eye

10oz (£23.50)

Succulent and "well marbled" with fat, giving it a unique blend of texture and flavour

Sirloin

8oz (£21.00) 12oz (£27.00)

From the middle sirloin only, lean but with its distinctive "ribbon" of fat
This popular cut offers both excellent taste and texture

Fillet

8oz (£27.00)

With little fat, fillet is perfect for those who prefer a tender steak with a mild flavour

Surf and Turf

(£4.95 supplement)

Your choice of steak served with king prawns sautéed with lashings of garlic and parsley butter

Sauces

(£1.75)

We offer a choice of delicious sauces to add the finishing touch to your meal

Pepper Sauce

Brandy, cracked black pepper and cream

Blue Cheese Sauce

Blue cheese, cream and whisky

Side Orders

Basket of bread & butter	(£2.00)
Garlic bread	(£2.95)
Garlic bread with cheese	(£3.95)
Pan fried garlic mushrooms	(£3.95)
Onion rings	(£3.50)
Garlic green beans & mange tout	(£3.95)
Shoestring fries / hand cut chips	(£2.95)
Mash	(£3.50)
Green salad	(£2.95)
Mixed salad	(£3.50)

We will do our best to accommodate any dietary requirements, however we cannot guarantee that our kitchen is a nut/peanut free environment

A discretionary 10% service charge will be added to groups of 6 or more.