

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.
(Wildfire mash instead of fries £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	(£3.50)
Onion rings	(£3.25)
Garlic green beans & mange tout	(£3.50)
Shoestring fries / hand cut chips	(£2.50)
Mash	(£2.50)
Green salad	(£2.95)
Mixed salad	(£3.50)
Rocket, sundried tomato, parmesan salad with basil dressing	(£4.95)

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.

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Your guide to ordering Steak at Wildfire

We want to ensure that you enjoy our wonderful Aberdeen Angus Steaks, prepared exactly to your own individual preference.

If you have any questions please don't hesitate to ask one of the staff for assistance

Rare

Your steak will be succulent and full of juice, seared on the outside, otherwise red throughout with a cool interior.

Medium Rare

Cooked just a little more, still red and juicy, but warm throughout.

Medium

More of the juices cooked out, but still moist and succulent, mainly pink but with a warm red interior.

Medium Well Done

Very little or no red left in the centre, firm in texture, with little juice remaining

Well Done

Cooked until brown throughout, with little or no pink in the centre and with little or no juice remaining. Whilst we appreciate that many customers prefer their steak well done, we don't want you to be disappointed so we should point out that your steak will lose a lot of its natural tenderness when cooked this way

GF- Gluten free option available

Please make your server aware of any allergens or dietary requirement before ordering

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