

Wildfire

Scottish Steak & Seafood Bistro

Lunch Menu

2 Courses £13.95

Starters

Today's freshly made soup with crusty bread (vegetarian option always available)

Wildfire chicken liver, smoked Ayrshire bacon, rosemary & brandy pâté

Served with salad garnish & crusty bread or oatcakes

Hot mushroom, blue cheese and tarragon crostini (v)

Served with seasonal leaves

West coast mussels steamed with white wine, shallots, parsley & garlic butter

Served with crusty bread (also available as a main course with a side of shoestring fries)

Mains

Char – grilled Aberdeen Angus rump steak (+ £3.00 supplement)

Served with garlic & parsley butter, salad & shoestring fries

Add a sauce (£1.75) Cracked black pepper, cream & brandy or Blue cheese & whisky

Seafood gratin served with a mixed salad

Smoked & natural haddock, salmon & Atlantic prawns in a cheddar, mozzarella & wholegrain mustard sauce.

Haggis & mash, with cracked black pepper & brandy cream sauce

Topped with crispy onions

Grilled goat's cheese, crispy smoked Ayrshire bacon, mixed leaf & toasted walnut salad

Served with a toast crouton, with honey & mustard dressing

Dish of Day/Vegetarian Dish of the Day

Please ask your server or see blackboard

Sunday Roast

(Only available Sundays, not included in Set Lunch Menu)



Slow roasted shoulder of Borders Lamb (£15.95)

***21 day aged Aberdeen Angus Rump of Beef for 2 (475g) (£36.00)**

A mini roast to share, freshly cooked so please allow a minimum of 30 minutes.

Pre- Ordering (by Thursday) recommended.

Please advise your server of any allergy issues.
An optional 10% service charge will be added to tables of 6 and over