



## Starters

**Scottish charcuterie platter with olives, pickled spring vegetables, sourdough bread (£7.95)**

Made and supplied by Leith artisan company "East Coast Cured"

**Freshly made soup of the day (£4.95)**

Served with crusty bread

**Cullen Skink (£6.95)**

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

Served with crusty bread

**West coast mussels (£7.95/main £14.95)**

With a Thistly Cross cider, shallots, tarragon, garlic and cream sauce with crusty bread

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

Served with oatcakes

**Wildfire chicken liver, bacon and brandy pâté (£6.95)**

With homemade red onion marmalade, seasonal leaves and oatcakes

**Locally smoked Shetland salmon, crayfish and Avocado cocktail (£8.25)**

With mixed leaves, guacamole and crème fraiche dressing

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

With garlic butter, parsley, lemon and white wine

Served with crusty bread and salad

**Goats cheese & caramelized red onion spring rolls (v) (£6.95)**

With rocket, walnut & beetroot salad, wild garlic and honey dressing

## Mains

**Seafood tapas platter (£19.95)**

See the blackboard for today's selection of chilled seafood all served with crusty bread

**Roast corn fed Scottish chicken with griddled summer vegetables, (£16.95)**

sundried tomato and basil dressing, rocket and new potatoes

**Wildfire fisherman's pie (£15.95)**

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

**Provençal fish stew (£16.95)**

Today's fish, clams and West coast mussels in a tomato, garlic, white wine, herb and fennel sauce, garlic bread

**Fish of the Day**

**Please see the blackboard for vegetarian and fish of the day 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 £1.00 supplement)

#### Rib Eye 10oz (£25.00)

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

#### Sirloin 8oz (£22.00) 12oz (£28.00)

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

#### Fillet 8oz (£29.00)

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 (£2.00)

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	(£2.50)
Garlic bread	(£2.95)
Garlic bread with cheese	(£3.95)
Pan fried garlic mushrooms	(£3.95)
Onion rings	(£3.50)
Green beans, mangetout, asparagus	(£3.95)
Shoestring fries / hand cut chips	(£2.95)
Mash	(£3.50)
Green salad	(£2.95)
Mixed salad	(£3.95)

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 5 or more.