



Starters

Scottish charcuterie platter with olives, country bread, herb butter & pickle (£7.95)

Made & supplied by Leith artisan company "East Coast cured "

Freshly made soup of the day (£4.50)

Served with crusty bread

Cullen skink (£6.95)

A traditional Scottish smoked haddock, potato, onion & cream chowder.

Served with crusty bread

West coast mussels (£7.95/£14.95)

Delivered daily & served with a white wine, fresh herb & garlic cream sauce

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

Locally made haggis, served with oatcakes

Wildfire chicken liver, bacon & brandy pâté (£6.95)

With homemade red onion marmalade, seasonal leaves & oatcakes

Pan fried king prawns (£8.95/£16.95)

With garlic butter, parsley, lemon & white wine

Served with crusty bread and salad

Crayfish, smoked salmon & avocado cocktail (£8.95)

Crayfish, Newhaven smoked salmon & mixed leaves with a guacamole & crème fraiche dressing

Goat's cheese & caramelised red onion spring roll with wild garlic & honey dressing (v) (£6.95)

With seasonal leaf & toasted walnut salad

Mains

Seafood tapas platter (£21.95)

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

Fishermans pie (£14.95)

Smoked & natural haddock, salmon & prawns in a cheese & grain mustard sauce.

Topped with mash & served with a mixed salad

Roast corn fed chicken supreme with griddled summer vegetables, sundried tomato & basil dressing (£16.95)

Served with rocket & new potatoes

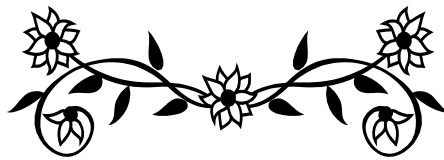
Fish of the Day

Sauté of shellfish with chilli, garlic, lime & coriander (£17.95)

King prawns, West coast mussels & Arbroath clams in a piquant, aromatic dressing

Served with garlic bread

**Please see blackboard for today's specials
including our vegetarian dish of the day**



Char grilled Aberdeen Angus steaks

Our mouth watering steaks are top quality prime Aberdeen Angus, carefully selected from Scottish Borders herds by Master Butcher John Gilmour & hung for a minimum of 21 days for maximum flavour

Should you require any help with your cooking choice, please see our guidance sheet

All steaks are char-grilled to your preference & served with garlic butter, salad & shoestring fries/ hand cut chips
(Wildfire mash instead of fries £1.00 supplement)

Rib Eye

10 oz (£25.00)

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

Sirloin

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

8 oz (£22.00) 12 oz (£28.00)

Fillet

8 oz (£31.00)

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

Surf and Turf

(£4.95 supplement)

Your choice of steak served with 3 king prawns sautéed with lashings of garlic & parsley butter

Sauces

(£2.00)

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

Pepper Sauce
Blue Cheese

Brandy, cracked black pepper & cream
Blue cheese, cream & whisky

Side Orders

Basket of bread & butter	(£2.50)
Garlic bread	(£2.95)
Garlic bread with cheese	(£3.95)
Garlic mushrooms	(£3.95)
Onion rings	(£3.95)
Green beans, mange tout & asparagus	(£3.50)
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 and over