

Starters

Sharing Scottish charcuterie & pâté platter with olives, country bread & chutney (£11.95)

Made & supplied by Leith artisan company "East Coast cured"
served with our own Wildfire pâté of the day & homemade chutney

Freshly made soup of the day (£4.95)

Served with crusty bread-vegetarian option always available

Cullen skink (£6.95)

A traditional Scottish smoked haddock, potato, onion & cream chowder
Served with crusty bread

Shetland mussels (£7.95/£14.95)

Served with a Thistly Cross Scottish cider, garlic, shallot & tarragon cream sauce, crusty bread

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

Seafood tapas trio (£9.95)

Smoked haddock, caper, lemon & parsley rilletes - Guacamole prawns - Locally smoked salmon
with beetroot and a vodka, dill & horseradish crème fraiche

Black pudding with warm maple apple compote & smoked Ayrshire bacon (£7.95)

Served with rocket leaves & fried bread crouton

Warm caramelised pear, crisp mixed leaf, toasted pecan & crumbled Stilton salad (v) (£7.95)

Served with a maple vinaigrette dressing

Mains

Venison, Ayrshire bacon, redcurrant and rosemary casserole (£18.95)

From wild Perthshire herds, served with creamy mashed potatoes

Fishermans pie (£15.95)

Smoked & natural haddock, salmon & prawns in a cheese & grain mustard sauce.
Topped with mash & served with a mixed salad

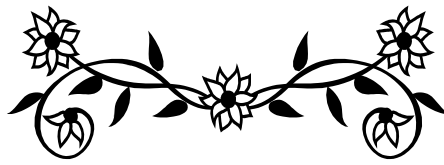
Roast confit duck leg with black pudding, port & bramble sauce (£17.95)

Served with mash & savoy cabbage

Vegetarian dish of the day

Please see black board

**Please see blackboard for specials
including our vegetarian and fish dishes 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 (£29.00)

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

(£2.95)

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	(£3.95)
Shoestring fries/ hand cut chips	(£3.25)
Mash	(£3.95)
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 6 and over