

STARTERS

Freshly made soup of the day <i>served with crusty bread</i>	£4.95
Sharing Scottish charcuterie & pâté platter <i>including locally supplied artisan charcuterie from "East Coast cured", our own Wildfire pâté of the day & homemade chutney</i>	£11.95
Cullen skink <i>traditional Scottish smoked haddock, potato, onion & cream chowder served with crusty bread</i>	£7.50
Shetland mussels <i>in a Thistly Cross Scottish cider, garlic, shallot & tarragon cream sauce served with crusty bread</i>	£7.95/£14.95 starter/main
Haggis <i>with a Drambuie, wholegrain mustard & honey cream sauce served with oatcakes</i>	£6.95
Wildfire chicken liver, bacon & brandy pâté <i>with homemade chutney served with oatcakes</i>	£6.95
King prawns <i>pan fried with garlic butter, parsley, lemon & white wine served with crusty bread & salad</i>	£8.95/£16.95 starter/main
Trio of Scottish salmon <i>Gravadlax, salmon rillettes with horseradish & lemon, home "hot smoked" salmon served with cucumber, caper & dill salsa & toast</i>	£10.95/£17.95 starter/main
Hot goats cheese, white wine, garlic, herb & sundried tomato dip (v) <i>topped with toasted pine nuts, served with crostini & crudités</i>	£6.95

MAINS

Fisherman's pie <i>smoked & natural haddock, salmon & prawns in a cheese & grain mustard sauce topped with mash & served with a mixed salad</i>	£15.95
Pan roast corn-fed chicken <i>With sauté of new potatoes, green beans & asparagus, wild garlic pesto & grilled vine cherry tomatoes</i>	£18.95
Slow cooked Borders lamb shank <i>with a rich red wine, redcurrant, mushroom, courgette & rosemary sauce & creamy mashed potato</i>	£19.95
Hot & cold seafood tapas platter <i>Served with crusty bread & salad (please see blackboard for today's selection)</i>	£22.95

PLEASE SEE BLACKBOARD FOR TODAY'S SPECIALS & VEGETARIAN DISH

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

Rib Eye

10oz £26.00

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

Fillet

8oz £31.00

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

Sirloin

8oz £23.00

12oz £30.00

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

Surf and Turf

£4.95

Add 3 king prawns sautéed with lashings of garlic & parsley butter

served with garlic butter, a mixed salad and a choice of shoestring fries or hand cut chunky chips or swap fries for mash for **£1.00**

Sauces

£2.95

Pepper Sauce

Brandy, cracked black pepper & cream

Blue Cheese

Blue cheese, cream & whisky

Side Orders

Bread & butter basket	£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	£3.50
Hand-cut chunky chips	£3.50
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.

Your guide to ordering steak at Wildfire

Rare

Succulent & full of juice, seared on the outside, otherwise red throughout with a cool interior

Medium Rare

Cooked a little more, still red & juicy, warm without

Medium

More of the juices cooked out, but still moist & 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

