

STARTERS

Freshly made soup of the day <i>served with crusty bread</i>	£4.95
Cullen skink <i>traditional Scottish smoked haddock, potato, onion & cream chowder served with crusty bread</i>	£7.50
West Coast mussels <i>in a Thistly Cross Scottish cider, garlic, shallot & tarragon cream sauce served with crusty bread</i>	£7.95/£14.95 starter/main
Locally made haggis <i>with a cracked black pepper & brandy cream sauce served with oatcakes & crispy onions</i>	£6.95
Wildfire chicken liver, bacon & brandy pâté <i>with homemade chutney, dressed rocket & 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
Hot slow roasted balsamic, garlic & herb tomato bruschetta <i>On griddled sourdough with olives, cracked black pepper & rocket (v)</i>	£6.95

MAINS

Wildfire seafood gratin <i>smoked & natural haddock, salmon & prawns in a cheese & grain mustard sauce topped with mozzarella, cheddar & breadcrumbs, served with buttered green beans & garlic bread</i>	£15.95
Moroccan spiced sweet potato, spinach & chick pea tagine(v) <i>With a dressed rocket & red onion salad and garlic bread</i>	£14.95
Casserole of the day (your server will advise) <i>Served with buttered new potatoes</i>	TBA
Fish of the day (your server will advise) <i>With a Provençal tomato, white wine, herb, garlic, caper & olive sauce Served with a sauté of new potatoes & green beans</i>	

Please advise your server of any allergies you may have before ordering & we will do our best to accommodate

CHAR GRILLED ABERDEEN ANGUS STEAKS

Our mouth-watering steaks are top quality prime Aberdeen Angus, carefully selected from Scottish Borders herds by John Gilmour Master butchers & 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

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 slow roasted garlic, balsamic & herb tomato, rocket and your choice of shoestring fries or hand cut chunky chips

Butters/Sauces

Garlic & parsley butter £1.95

Pepper Sauce £2.95

Brandy, cracked black pepper & cream

Blue Cheese £2.95

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
Garlic green beans	£3.95
Shoestring fries	£3.50
Hand-cut chunky chips	£3.50
Buttered new potatoes	£3.95
Rocket, tomato & red onion 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