

Starters

Freshly made soup of the day <i>served with crusty bread</i>	£4.95
Char-grilled baby gem, blue cheese dressing, crispy smoked bacon & chives <i>also available without bacon as a vegetarian option</i>	£7.95
Mussel & clam salad with a sundried tomato, garlic, lemon & parsley vinaigrette <i>chilled shell on mussels & clams in a tangy citrus dressing, with crusty bread</i>	£7.95
Classic prawn & baby gem cocktail <i>with Marie Rose sauce & cracked black pepper crostini</i>	£8.95
Hot slow roasted balsamic, garlic & herb tomato bruschetta (v) <i>on griddled sourdough with olives, capers, cracked black pepper & rocket</i>	£6.95
Locally made haggis, neeps & tatties <i>with a cracked black pepper & brandy cream sauce, and crispy onions</i>	£7.95
Homemade pâté of the day <i>please ask your server or see blackboard</i>	£6.95

Available as starter or main

King prawns <i>pan fried with garlic butter, parsley, lemon & white wine, served with crusty bread & salad</i>	£8.95/£16.95
West coast mussels <i>steamed with Thistly Cross cider, shallots, cream & tarragon</i>	£7.95/£14.95
Medley of hot shellfish with red chilli, lime, garlic & coriander butter <i>shell on mussels, clams & king prawns sauteed with a dash of white wine, garlic bread & aioli</i>	£9.95/£18.95

Mains

Wildfire fisherman's pie <i>smoked & natural haddock, salmon & prawns in a cheese & grain mustard sauce topped with mashed potato, mozzarella & cheddar & served with salad</i>	£15.95
Hot & cold seafood tapas platter <i>please see blackboard for today's selection - served with salad & crusty bread</i>	£22.95
Char-grilled chicken supreme with rosemary, lemon & garlic butter sauce <i>with grilled summer vegetables & shoestring fries</i>	£16.95
Fish of the day, pan fried, with salsa verde, rocket & roast tomato <i>served with sundried tomato & parmesan mash & garlic green beans</i>	£tba
Vegetarian dish of the day – please see blackboard	

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 beef carefully selected from Scottish borders herds by John Gilmour master butchers and hung for a minimum of 21 days for maximum flavour

Ribeye

6oz £16.95 10oz £25.95

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

Fillet

8oz £31.95

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

Sirloin

8oz £22.95

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
Rocket, tomato & red onion salad	£3.95
- Add Parmesan shavings	£4.95

We will do our best to accommodate any dietary requirements, however, we cannot guarantee that our kitchen is a nut/peanut free environment.

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