

# 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 £19.95 10oz £29.95**

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

## Fillet

**8oz £35.95**

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

## Sirloin

**8oz £25.95**

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

## Surf and Turf

**£6.95**

*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 (mash instead of fries/chips + £1 supplement)

## 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

<b>Bread &amp; butter basket</b>	£3.25
<b>Garlic bread</b>	£3.95
<b>Garlic bread with cheese</b>	£4.50
<b>Garlic mushrooms</b>	£4.25
<b>Onion rings</b>	£4.25
<b>Shoestring fries</b>	£3.95
<b>Hand-cut chunky chips</b>	£4.25
<b>Garlic green beans</b>	£4.50
<b>Rocket, tomato &amp; red onion salad</b>	£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*

**Please advise your server of any allergies you may have before ordering & we will do our best to accommodate**  
**Service is not included but we will add a discretionary 10% charge to tables of 6 or more**  
**All gratuities go to the staff**