

Wildfire Lunch Menu

2 Course Lunch £16.95

Starters

Freshly made soup of the day with crusty bread

Baby gem, crumbled blue cheese & walnut salad, honey & mustard vinaigrette (v)

Chicken liver, bacon & brandy pâté with salad & oatcakes or sourdough toast

Hot garlic, balsamic & herb roast tomatoes, grilled sourdough, rocket, capers & olives (v)

Chilled Shetland mussels with a sundried tomato, garlic, parsley & lemon dressing

Mains

Wildfire Seafood gratin

Smoked & natural haddock, salmon & prawns in a St Andrews Cheddar, wholegrain mustard & parsley sauce, served with mixed salad & crusty bread

Haggis & mash with cracked black pepper & brandy cream sauce

Served with crispy onions & oatcakes

West coast mussels & shoestring fries

Mussels steamed in a delicious Thistly cross cider, shallot, tarragon & garlic cream sauce

Hot goat's cheese, toasted walnut & rocket salad (v)

With crostini & a red onion, chilli, orange & thyme marmalade

Char-grilled chicken with salsa verde

With a rocket, green bean, tomato, red onion & Parmesan salad & garlic bread

Chargrilled Aberdeen Angus Rib eye steak (+ £5.00 supplement)

*Finest 28-day aged Borders steak (170g), roast balsamic tomato & rocket
choice of hand cut chips or shoestring fries*

Sauces – Garlic & parsley butter (£1.50) Cracked black pepper & brandy cream sauce (2.95)

Blue cheese & whisky sauce (2.95)

Also serving

A-La-Carte - Char-grilled Aberdeen Angus Steaks - Desserts

*Please advise your server of any allergy issues when ordering