

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 £20.95 10oz £30.95

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

Fillet

8oz £36.95

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

Sirloin

8oz £26.95

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

Rump

8oz £19.95

A truly superb steak with a massive full flavour, well matured. The perfect balance of big meaty flavour and tenderness

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)

Add surf to your turf 3 king prawns sautéed with garlic & parsley butter £6.95

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	£3.25
Garlic bread	£3.95
Garlic bread with cheese	£4.50
Garlic mushrooms	£4.25
Onion rings	£4.25
Shoestring fries	£3.95
Hand-cut chunky chips	£4.25
Garlic green beans	£4.50
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, please ensure you advise us of any allergies

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

**Service is not included but we will add a discretionary 10% charge to tables of 6 or more
All gratuities go to the staff**