

Starters

Freshly made soup of the day <i>served with crusty bread</i>	£5.95
Wildfire chicken liver, bacon & brandy pâté <i>with salad, homemade chutney & oatcakes</i>	£8.95
Hot balsamic, garlic & herb roast tomato bruschetta with olives & capers (v) <i>served on grilled sourdough with rocket leaves – add Parmesan shavings +£1.00</i>	£7.95
Scottish smoked salmon with whipped lemon & dill cream cheese <i>with grilled sourdough, rocket, red onion, capers & gherkin</i>	£9.95
Locally made haggis, wholegrain mustard, honey & Drambuie cream sauce <i>with oatcakes</i>	£8.95
Hot & cold seafood tapas trio <i>smoked salmon & dill cream cheese on sour dough- hot garlic king prawns - chilled shell on mussels with sundried tomato, garlic, caper, lemon & parsley dressing</i>	£12.95

Available as starter or main

King prawns <i>pan fried with garlic butter, parsley, lemon & white wine, served with crusty bread & salad</i>	£10.95/£21.25
West coast mussels <i>steamed with Thistly Cross cider, shallots, cream & tarragon</i>	£8.95/£17.95
West Coast mussels & king prawns <i>sundried tomato, lemon, garlic, white wine & parsley, served with garlic bread</i>	£10.95/£21.25

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 mixed salad</i>	£17.95
Chicken with a white wine, asparagus, garlic & dill cream sauce <i>with mashed potato & rocket</i>	£19.95
Pan fried fillet of seabream with salsa verde & balsamic roast tomato <i>served with rocket, green bean, red onion & Parmesan salad & shoestring fries</i>	£19.95
Vegetarian dish Creamy mushrooms & asparagus Gratin in garlic, white wine & dill sauce <i>served with mixed salad & shoestring fries</i>	£16.95

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