

Wildfire Lunch Menu

2 Courses £11.95 / 3 Courses £15.50

Starters

Today's freshly made soup with crusty bread

Choice of home made pate served with salad and toast or oatcakes;

-Chicken liver, bacon and brandy

-Arbroath smoke, lemon, chive and crème fraîche

Hot goats cheese, beetroot and hazelnut crostini served with seasonal leaves

West coast mussels steamed with white wine, onion and garlic butter and served with crusty bread

Mains

20% off all a la carte steaks at lunchtime

Char-grilled Aberdeen Angus rump steak with garlic & parsley butter served with a choice of a mixed salad or shoestring fries

Pan fried fillet of sea bream with creamed petit pois, baby onions, smoked Ayrshire bacon, potato and tarragon

Seafood gratin – smoked and natural haddock, salmon and prawns in a mozzarella and cheddar sauce served with a mixed salad

Roast confit duck with red currant, red wine and thyme sauce served with black pudding mash.

Roast vegetable crêpe with Provençal tomato, garlic and herb sauce topped with mozzarella and cheddar served with salad and fries (v)

Sides

Basket of bread & butter – cracked black pepper & brandy sauce – blue cheese & whisky sauce (£1.50 each)

Mixed side salad – garlic bread – garlic green beans - fries (£1.95 each)

Desserts

Vanilla ice cream with fresh berries and raspberry sauce

Profiteroles with hot chocolate sauce

Hot maple apple crepe with vanilla ice cream

Connage Clava (an award winning Scottish Brie style cheese) served with grapes and oatcakes

Please note a 10% service charge will be added to tables of 6 and over
This promotional menu is available for parties of up to ten people