

# Seasonal Specials

## Starters

**Black pudding with smoked Ayrshire bacon, caramelised apple compote and maple dressing (£5.95)**

Served with rocket leaves

**Arbroath smokie, lemon and chive pâté (£5.95)**

Traditionally smoked haddock, blended with soft cheese, crème fraîche and a touch of Cayenne pepper

Served with oatcakes and salad garnish

**Wildfire seafood chowder with crusty bread (£6.95)**

A delicious combination of smoked haddock, salmon and prawns with potato, dill and cream

**Hot goat's cheese, beetroot and toasted hazelnut crostini (v) (£5.95)**

With a rocket salad

## Mains

**Pan fried fillet of sea bream (£14.95)**

With creamed petit pois, baby onions, smoked Ayrshire bacon, potato and tarragon

**Wildfire fisherman's pie (£12.95)**

A delicious combination of fresh & smoked haddock, salmon & prawns in a mozzarella and cheddar sauce.

Topped with mash and served with a mixed salad

**Dark Island steak and ale casserole (£15.95)**

Slow braised Aberdeen Angus beef in a rich Orkney ale, Ayrshire bacon and mushroom sauce served

With garlic green beans and mashed potato

**Slow roasted duck leg with a red wine, thyme and redcurrant sauce (£14.95)**

Served with black pudding and colcannon mash

**Vegetarian dish of the day**

Please see the blackboard

## Side Orders

Basket of bread & butter	(£2.00)
Garlic bread	(£2.50)
Garlic bread with cheese	(£3.50)
Garlic mushrooms	(£2.95)
Onion rings	(£2.95)
Garlic green beans & sugar snaps	(£3.50)
Shoestring fries	(£2.00)
Mash	(£2.50)
Green salad	(£2.50)
Mixed salad	(£3.25)

\*Please make your server aware of any dietary or allergy issues before ordering