

Wildfire - Upstairs

VALENTINES MENU

3 COURSE SET - DINNER - 14 FEB

Starters

£27.50

Grilled Tiger Prawns & Strips of Beef, Szechuan Style

Duck & Chicken Liver Parfait toasted brioche & tossed baby leaves

Tian of galia, chanterais & ogen melon (v) winter berries

Local Crab Cakes, rocket & red pepper aioli

Braised Chorizo

confit tomatoes, sautéed potatoes & shallots, tossed and served in it's own juices

Glazed goats' cheese tartelette, sun blushed tomato tapenade,
baby spinach leaf salad (v)

Main Course

8 oz Flame Grilled Rib-eye Steak, confit tomato, Cajun onions, hand cut fries, pepper sauce, or
10 oz Flame Grilled Rib-eye Steak with the same accompaniments (supplement £2.00)

8 oz Prime Fillet of Beef with the same accompaniments (supplement £6.00)

Add French Beans, Portobello Mushrooms or Rocket & Parmesan Salad – all suppl. £2.95

Wildfire Steakburger with Cheese on Grilled Ciabatta, Hand Cut Chips, Onion Rings, Relish

Baked Marinated Salmon

crushed herbed new potatoes, wilted spinach, green herb dressing,
balsamic drizzle

Grilled Free Range Chicken & Asparagus

saffron cous-cous, sauce vierges

Roasted Mediterranean Vegetable Linguine

Linguine pasta tossed with roast Mediterranean vegetables, pesto and home blushed tomatoes,
shaven parmesan (v)

Slow Roasted Pork Belly, crushed potatoes, broccolini, caramelised baby onions, honey & cider jus

Dessert

Eton Mess, broken meringues, fresh cream & strawberries

Apple Crumble, Jersey Custard

Chocolate Brownie Sundae

Sticky toffee pudding, caramel sauce, vanilla ice cream

White Chocolate & Raspberry Cheesecake,

Selection of Cheeses on the Slate (supplement £2)

A 10% Service Charge for both food and drinks will be added to your bill