

doc's

B I S T R O

STEAK & SEAFOOD NIGHT

EVERY FRIDAY | 4.30PM – 8.30PM



WINNER
2022 & 2023



BEST SIT-IN
WINNER 2022

WHAT'S ON AT...

doc's

**TUES/WED
CURRY NIGHT**

**THURSDAY
BURGER NIGHT**

MOST OF OUR INGREDIENTS ARE
**LOCALLY
SOURCED**



WE ARE HAPPY TO REMOVE ANY INGREDIENT FROM OUR MENU ITEMS, WHERE POSSIBLE. WE ONLY MAKE SUBSTITUTIONS FOR SIMILAR PRODUCTS, ALTHOUGH, SOME CHANGES MAY NOT BE POSSIBLE.

FOOD ALLERGIES & INTOLERANCES - PLEASE SPEAK TO A STAFF MEMBER BEFORE ORDERING YOUR FOOD ABOUT THE INGREDIENTS IN OUR DISHES. BE ADVISED THAT IN SOME CASES, ALLERGENS MAY BE UNAVOIDABLY PRESENT DUE TO SHARED EQUIPMENT OR INGREDIENTS USED.

STEAK & SEAFOOD NIGHT

STARTERS

Chicken Skewers 6.50
Peanut Satay Sauce

Mussels 6.50
White Wine, Garlic & Cream,
Guinness & Treacle Bread

Creamy Mushrooms 6.50
Sourdough Toast



MAINS

*Our Steaks Are Cut from Prime Aberdeen Angus,
Minimum 28 Day Dry Aged.*

10oz Sirloin 24.50
Mushroom, Choice of Side & Sauce

Surf & Turf 24.50
8oz Sirloin, Garlic & Chilli Prawns, Choice of Side & Sauce

Parma Wrapped Monkfish 19.50
Wilted Greens Crushed Potato, Pak Choi,
Saffron Lemon Butter Sauce

Fish Pie 15.50
Sourdough Crumb, Parmesan & Parsley Crust, Market Veg

Moules-Frites 15.00
Mussels, Korma Sauce, Coriander, Charred Sourdough,
Skinny Fries

SIDES & SAUCES

Chips, Skinny Fries, Champ, Mash, Onion Rings, Market Veg
Peppered, Gravy, Chasseur, Diane Sauce