

The Urban Scullery
is led by former
MasterChef finalist,
Jonny Stevenson.

THE DEER'S HEAD

ESTD 1885

MENU

ISSUE NO.15



BAR SNACK & SMALL PLATES

Cheese 'n' Onion (V) £7

Deep fried potato pieces topped with liquid cheese and onions

Pairs well with: Bell's Red Cow Red Ale

Naked Hotdogs £7

2 pork sausages cooked on a stick, topped with sweet mustard, homemade ketchup, sautéed onion gel and crispy onions

Pairs well with: Bell's Elephant West Coast IPA

Triple Cooked Chicken Wings £8

Local chicken wings steamed, baked, fried & rolled in your choice of sauce:

Korean Yangnyeom Sauce

Pairs well with: Bell's Cat & Fiddle Pilsner

KFC Gravy & Crispy Onions

Pairs well with: Bell's Black Bull Stout

Flatbread (V) £6.5

Handmade flatbread, garlic butter, whipped cheese, dukkah, toum, pickled chillies, hot honey

Pairs well with: Bell's North Star Lager

Pickled Cockles & Clams £6.5

House vinegar, bread & butter

Pairs well with: Bell's Monkey Shaving The Goat IPA

STARTERS

Available to order as a bar snack

Soup (V) £7

Made daily and served with Scullery wheaten. Please ask your server

Parfait £7

Chicken liver parfait, date chutney and sourdough toast

Crayfish Cocktail £8

Crayfish tails with a classic Marie Rose sauce, with Scullery wheaten

Chicken Caesar (VO) £7 | Main £12

Roast chicken breast, shredded lettuce leaves, classic Caesar dressing, whiskey raisins, freshly grated parm and walnut dust

Breads & Dip (V) £6

Selection of house breads, olive tapenade and butter

MAINS

Scullery Burger £18

8oz patty made from local beef, liquid cheese sauce, caramelised onions, served with handcut chips

Fish Supper £19

Crisp battered local haddock, mushy peas and curry dip, served with handcut chips

Drunken Chowder £14

Clams, mussels & prawns in a white wine & Irish whiskey cream sauce, served with Scullery wheaten

Deer's Pie £18.5

Braised Irish venison mince with chocolate and port sauce, topped with cheese and mashed potato, served with vegetables

Not Deer's Pie (V) £16

Medley of beans and grains with chocolate and port sauce, topped with cheese and mashed potato, served with vegetables

Roast Chicken £18.5

Half roast chicken on shredded savoy and smoked pancetta. Finished with a Belfast sauce and champ

Peat 'n' Turf Curry £17

Smoky and aromatic curry with roasted chicken, served with rice, Scullery champ naan and chutney

Steak au Poivre £32

10oz Carnbrooke dry aged sirloin, cooked as you wish. With battered pickled onion rings, pepper sauce and side of your choice

Barley Risotto (V) (VGO) £14

Risotto of barley grains, butternut squash purée & roasted pumpkin seeds, finished with herb oil and parmesan

SIDES

Handcut Chips (VG) £4.50

Mash £4.00

Battered Pickled Onions (VG) £5.00

Salt 'n' Chilli Chips £5.00

Truffle & Parmesan Chips £5.00

THE BEST SUNDAY ROAST IN THE CITY

Please see Sunday menu
Available every Sunday from noon

DESSERTS

Sticky Toffee Pudding £6.5

Butterscotch sauce and ice cream

Lemon Meringue Cheesecake £6.5

Served with ice cream

Chocolate & Irish Cream Marquis £6.5

Served with ice cream

Selection of Irish Cheeses £7

LOCAL SUPPLIERS

Fish - Ewing's Belfast Fishmongers

Meat - Carnbrooke, Lisburn

Eggs - Springmount Farm, Ballygowan

All breads made fresh daily in-house

Allergen Key

(V) Vegetarian (VG) Vegan

(VO) Vegetarian option (VGO) Vegan option

Please note there will be a 10% service charge for parties of 4 or more.

When ordering, please speak to a member of staff about the ingredients in your meal. Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment or ingredients used.

FLIGHT BOARD

Try a Bell's Brewery

Flight Board

3 X 1/3 Pints Of Your Choice

