

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

THE DEER'S HEAD

ESTD 1885

MENU

ISSUE NO.16



BAR SNACK & SMALL PLATES

Pigs Outside Blankets

Butcher's sausages on sticks, crispy bacon bits, cranberry ketchup and mustard

£7

Soup of the Day (V)

With Scullery wheaten

£7

Triple Cooked Chicken Wings

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

- Hot Fermented Cranberry Sauce
- Christmas Clementine Honey

£8

Reindeer Con Carne

Venison chilli con carne with mini Yorkies and homemade horseradish cream

£8.5

Augustus Caesar (VO)

£8/Main £13

Roast pulled turkey breast, shredded leaves, classic Caesar dressing, whiskey-soaked cranberries, freshly grated parm and walnut dust

Crayfish Cocktail

Crayfish cocktail, Marie Rose sauce, herb salad. Served on Scullery wheaten

£8

Bread and Dips (V) (VGO)

Breads all made in house. A selection of sourdough, wheaten & focaccia served with a mulled wine red onion chutney, Christmas butter, pear & walnut dip

£7

Chicken Liver Parfait

With fig & date chutney and clementine gel

£8



Merry Christmas and
a Happy New Year
from all of us at
The Deer's Head
and Urban Scullery!

Thank you for your continued
support and we look forward to
serving you in the year ahead.



MAINS

Mr. Claus Burger

£18.5

8oz beef patty in homemade bun dressed with confit onion, sprout & cranberry slaw, crisp streaky bacon and brie. Served with handcut chips

Mrs. Claus Burger (VG)

£18

Vegan pea & lentil patty in a vegan bun with confit onion, sprout & cranberry vegan slaw, crisp vegan bacon, vegan cheese. Served with handcut chips

Chicken and Ham Festive Pie

£18.5

Roast chicken and ham with finely sliced sprouts in a rich white wine velouté. Topped with Irish cheddar and mash. Served with veg

Christmas Bowl

£17

Triple cooked roasties, pulled turkey, pulled ham, cocktail sausages, stuffing crumb, cranberry mayo and gravy

Fish Supper

£19.5

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

Drunken Chowder

£15

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

Ham, Egg 'n' Chips

£17.5

Chargrilled thick ham steak with fried egg and handcut fries. With pear & walnut chutney

Steak au Poivre

£32

10oz dry aged sirloin, cooked as you wish. With battered pickled onion rings, peppercorn sauce and handcut fries

Parsnip Risotto (V) (VGO)

£15

Arborio rice with roasted parsnip purée, sage oil, nutmeg, freshly grated parm

SIDES

Handcut Fries (VG)

Mash

Battered Pickled Onions (VG)

Salt 'n' Chilli Chips

Truffle & Parmesan Chips

Seasonal Veg

£5

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

Clementine & Christmas Spiced Posset

£6.5

Clementine jelly and butter shortbread

Chocolate & Irish Cream Marquis

£6.5

Whippy cream

Selection of Irish Cheeses

£7

Crackers and homemade chutney

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

