



BRUNCH (available daily 11am – 2pm)

Belfast Çilbir (V) (contains nuts) £10

Hung yoghurt with scallion, garlic & chilli. With sourdough toast, poached eggs and burnt butter

Scullery Grill £13

Homemade soda farl and champ bread, grilled tomato, butcher's pork sausage, dry cured bacon x 2, black pudding, mushroom, Scullery beans, tomato jam, fried egg

McBombay £10

Curried sausage patty, crispy bacon, fried egg and cheddar. Served in a handmade bun with spiced tomato chutney

BAR SNACKS & SMALL PLATES

Soup of the Day (V) £7

With Scullery wheaten

Triple Cooked Chicken Wings £8

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

- Topsy Bee (honey & Irish whiskey)
- Korean Cherry hot & sour

Mince, Carrots & Onions £8.5

Childhood memories with a classic teatime treat served with Yorkshire puddings for dipping

Caesar (VO) £8

Roasted chicken breast, gem lettuce, classic Caesar dressing, grated Bó Rua, croutons

Prawn Pil Pil £9

Poached prawns with garlic & chilli butter. Finished with seaweed dust and served with sourdough

Cheese & Tomato (V) £7

Scullery take on the classic Pan Con Tomate. Handmade sourdough with chopped tomato, garlic, herb oil and freshly grated Bó Rua

Bacon & Cheese Soda £7

Toasted Scullery soda with smoked bacon lardons, Irish cheddar and seaweed butter

Chicken Liver Parfait £8

With fig & date chutney, Old Fashioned gel and homemade sourdough toast

SIDES

Handcut Fries (VG)	£5
Mash	£5
Battered Pickled Onions	£5
Salt 'n' Chilli Fries	£5.5
Truffle & Parmesan Fries	£6
Seasonal Veg	£5

MAINS

House Burger £18.5

8oz beef patty in a homemade bun dressed with confit onion, tomato jam and salad. Topped with Irish cheddar & crisp streaky bacon. Served with handcut fries

Garden Burger (VG) £18

Vegan pea & lentil patty in a vegan bun dressed with confit onion, tomato chutney & salad. Topped with vegan cheese. Served with handcut fries

Chicken & Ham Pie £18

Roast chicken breast, ham hock and leeks in a rich cream sauce. Topped with Irish cheddar and bacon mash. Served with greens

Beef Pappardelle £18

Super slow braised beef in a rich tomato & beer ragù bound with egg pappardelle. Finished with grated Bó Rua

Fish Supper £19

Crisp battered local haddock, mushy peas and Scullery curry. Served with handcut fries

Drunken Chowder £16

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

Bangers 'n' Mash £16.5

Trio of our butchers' handmade sausages, creamy champ and onion gravy

Ham, Egg 'n' Chips £17

Chargrilled thick ham steak on a mustard & treacle velouté topped with a fried egg. Served with handcut fries

Steak au Poivre £34

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

Risotto of Lentils (V) (VGO) £16

Braised puy lentils with roasted celeriac purée, herb oil & freshly grated Bó Rua

(V) Vegetarian (V) Vegetarian Option (VG) Vegan (VGO) Vegan Option

DESSERTS

Sticky Toffee Pudding £6.5

Butterscotch sauce and ice cream

Chocolate & Hazelnut Rocher Marquis £6.5

Rich & velvety Belgian chocolate marquis with hazelnuts. Served with ice cream

Granny Smith Apple Cheesecake £6.5

Served with whiskey toffee sauce & crumble

Selection of Irish Cheese £7

Crackers and homemade chutney

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

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.