



## BRUNCH (available daily 11am – 2pm)

<b>Belfast Çilbir (V) (contains nuts)</b>	<b>£10</b>
Hung yoghurt with scallion, garlic & chilli. With sourdough toast, poached eggs and burnt butter	
<b>Scullery Grill</b>	<b>£13</b>
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	
<b>McBombay</b>	<b>£10</b>
Curried sausage patty, crispy bacon, fried egg and cheddar. Served in a handmade bun with spiced tomato chutney	

## BAR SNACKS & SMALL PLATES

<b>Soup of the Day (V)</b>	<b>£7</b>
With Scullery wheaten	
<b>Triple Cooked Chicken Wings</b>	<b>£8</b>
Local chicken wings steamed, baked, fried & rolled in your choice of sauce:	
- Tipsy Bee (honey & Irish whiskey)	
- Korean Cherry hot & sour	
<b>Mince, Carrots &amp; Onions</b>	<b>£8.5</b>
Childhood memories with a classic teatime treat served with Yorkshire puddings for dippage	
<b>Caesar (VO)</b>	<b>£8</b>
Roasted chicken breast, gem lettuce, classic Caesar dressing, grated Bó Rua, croutons	
<b>Prawn Pil Pil</b>	<b>£9</b>
Poached prawns with garlic & chilli butter. Finished with seaweed dust and served with sourdough	
<b>Cheese &amp; Tomato (V)</b>	<b>£7</b>
Scullery take on the classic Pan Con Tomate. Handmade sourdough with chopped tomato, garlic, herb oil and freshly grated Bó Rua	
<b>Bacon &amp; Cheese Soda</b>	<b>£7</b>
Toasted Scullery soda with smoked bacon lardons, Irish cheddar and seaweed butter	
<b>Chicken Liver Parfait</b>	<b>£8</b>
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

<b>House Burger</b>	<b>£18.5</b>
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	
<b>Garden Burger (VG)</b>	<b>£18</b>
Vegan pea & lentil patty in a vegan bun dressed with confit onion, tomato chutney & salad. Topped with vegan cheese. Served with handcut fries	
<b>Chicken &amp; Ham Pie</b>	<b>£18</b>
Roast chicken breast, ham hock and leeks in a rich cream sauce. Topped with Irish cheddar and bacon mash. Served with greens	
<b>Beef Pappardelle</b>	<b>£18</b>
Super slow braised beef in a rich tomato & beer ragù bound with egg pappardelle. Finished with grated Bó Rua	
<b>Fish Supper</b>	<b>£19</b>
Crisp battered local haddock, mushy peas and Scullery curry. Served with handcut fries	
<b>Drunken Chowder</b>	<b>£16</b>
Clams, mussels & prawns poached in a white wine & Irish whiskey cream sauce. Served with Scullery wheaten	
<b>Bangers 'n' Mash</b>	<b>£16.5</b>
Trio of our butchers' handmade sausages, creamy champ and onion gravy	
<b>Ham, Egg 'n' Chips</b>	<b>£17</b>
Chargrilled thick ham steak on a mustard & treacle velouté topped with a fried egg. Served with handcut fries	
<b>Steak au Poivre</b>	<b>£34</b>
10oz dry aged sirloin cooked as you wish. With battered pickled onion rings, peppercorn sauce and handcut fries	
<b>Risotto of Lentils (V) (VGO)</b>	<b>£16</b>
Braised puy lentils with roasted celeriac purée, herb oil & freshly grated Bó Rua	
(V) Vegetarian (V) Vegetarian Option (VG) Vegan (VGO) Vegan Option	
<b>DESSERTS</b>	
<b>Sticky Toffee Pudding</b>	<b>£6.5</b>
Butterscotch sauce and ice cream	
<b>Chocolate &amp; Hazelnut Rocher Marquis</b>	<b>£6.5</b>
Rich & velvety Belgian chocolate marquis with hazelnuts. Served with ice cream	
<b>Granny Smith Apple Cheesecake</b>	<b>£6.5</b>
Served with whiskey toffee sauce & crumble	
<b>Selection of Irish Cheese</b>	<b>£7</b>
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.	