

# THE DEER'S HEAD

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

ESTD 1885

MENU

ISSUE NO.17



## BRUNCH AT THE BAR

Available Monday to Saturday: 11am to 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 x2, black pudding, mushroom,  
Scullery beans, tomato jam, fried egg and  
sourdough toast

**McBombay** £10  
Curried sausage patty, crispy bacon,  
fried egg and cheddar. Served in a handmade  
bun with spiced tomato chutney

## BAR SNACK & 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:  
- **Tipsy 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 dippage

**Caesar (VO)** £8  
Roasted chicken breast, gem lettuce,  
classic Caesar dressing, grated Bó Rua  
and croutons

**Prawn Pil Pil** £9  
Poached prawns with garlic & chilli butter.  
Finished with seaweed dust and served  
with sourdough

**Cheese and 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

## 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 and 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 curry dip.  
Served with handcut chips

**Drunken Chowder** £16  
Clams, mussels & prawns 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 and freshly grated Bó Rua

## SIDES

**Handcut Fries (VG)** £5

**Mash** £5

**Battered Pickled Onions (VG)** £5

**Salt 'n' Chilli Chips** £5.5

**Truffle & Parmesan Chips** £6

**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

**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  
and crumble

**Selection of Irish Cheeses** £7  
Crackers and homemade chutney

## LOCAL SUPPLIERS

*Fish - Ewing's Belfast Fishmongers  
Meat - Carnbrooke, Lisburn  
Eggs - Springmount Farm, Ballygowan  
Cheese - Mike's Fancy Cheese, Belfast  
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.

If you loved your experience, we'd really  
appreciate a review. If it missed the mark,  
please let us know so we can make it right.

## FLIGHT BOARD

Try a Bell's Brewery  
Flight Board

3 X 1/3 Pints Of Your Choice

