

THE DEER'S HEAD

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

ESTD 1885

MENU

ISSUE NO.18



BRUNCH AT THE BAR

Available Monday to Saturday: 11am to 2pm

Turkish Eggs from Belfast (V) £11

(Contains Nuts)

Housemade labneh with scallion, garlic & chilli. Topped with 2 poached eggs and burnt butter. Served with homemade Scullery sourdough

Scullery Grill £14.5

Homemade Scullery soda farl and champ bread, grilled tomato, butcher's pork sausage, dry cured bacon x 2, black pudding, white pudding, mushroom, tomato jam and fried egg. Served with homemade Scullery sourdough toast

Bombay Breakfast Bap £10

Spiced potato cake, crisp streaky bacon and fried egg. Served in a homemade Scullery bun with coriander chutney

BAR SNACKS & SMALL PLATES

Soup of the Day (V) £7.5

With homemade Scullery wheaten

Triple Cooked Chicken Wings £9

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

- Tipsy Bee (honey & Irish whiskey)
- Yangnyeom (Korean hot & sour)

Sausage Skewers £8

Grilled butcher's sausages (x2) with homemade BBQ sauce, crispy onions, confit garlic aioli

Caesar (V0) Sml £8.5 Lrg £14

Poached chicken breast, garden salad, classic Caesar dressing, grated Bó Rua and croutons

Corn Ribs (V) £8

Deep fried corn on the cob dusted in Mexican spices. Served with confit garlic aioli

Prawn Pili Pili £9.5

Poached tiger prawns with garlic & chilli butter. served with homemade Scullery focaccia

Cheesy Garlic Focaccia (V) £7.5

Toasted focaccia, confit garlic butter & grated Irish cheddar. Finished with freshly grated Bó Rua

Hot & Sour Pickled Mussels and Clams £8

Local mussels and clams in a light pickle with chillies, peppers and onions (served cold), with homemade Scullery sourdough toast

Chicken Liver Parfait £9

Date and walnut chutney, homemade Scullery sourdough toast

MAINS

House Burger £19

8oz beef patty in a homemade bun dressed with Lyonnaise onions, tomato chutney & salad. Topped with Irish cheddar & streaky bacon. Served with handcut chips

Garden Burger (V) (VGO) £18

Vegan pea & lentil patty in a homemade bun dressed with Lyonnaise onions, tomato chutney & salad. Topped with cheese. Served with handcut chips. (Scullery vegan bun and vegan cheese available)

Chicken & Ham Pie £18.5

Roast chicken breast, ham hock and leeks in a rich cream sauce. Topped with Irish cheddar and champ. Served with garden vegetables

Rigatoni Beef Ragù (GFO) £17.5

Slow cooked steak mince in a rich tomato ragù. Rolled in pasta and finished with Bó Rua

Rigatoni Classic Vegetarian Ragù (V) (GFO) £16.5

A rich tomato ragù. Rolled in pasta and finished with Bó Rua

Fish Supper £20

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

Drunken Chowder £17.5

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

Salmon Fillet £22.5

Pan fried salmon fillet, white wine velouté with capers, brown shrimp and herbs. Served with champ

Ham, Egg 'n' Chips £18

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

Steak au Poivre £34

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

Risotto (V) (VGO) £16

Arborio rice with a roasted cauliflower purée and toasted cauliflower, finished with Bó Rua

SIDES

Handcut Chips (VG) £5

Mash £5

Battered Pickled Onions (VG) £5.5

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 £7.5

Butterscotch sauce and ice cream

School Cake £7.5

Warm sponge topped with homemade raspberry jam and coconut. Served with vanilla custard

Black Forest Gateau Brownie £7.5

Rich chocolate fudge brownie with macerated cherries. Served with ice cream

Lemon & White Chocolate Cheesecake £7.5

Served with lemon curd & ice cream

Selection of Irish Cheeses £8

Crackers and homemade chutney

LOCAL SUPPLIERS

Fish - Ewing's Belfast Fishmongers
Eggs - Springmount Farm, Ballygowan
Cheese - Mike's Fancy Cheese, Belfast
All breads made fresh daily in-house

Allergen Key

(V) Vegetarian (VG) Vegan (VGO) Vegan option
(V0) Vegetarian option (GFO) Gluten Free Option

Please note there will be a 10% service charge for parties of 6 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.

IRISH RESTAURANT AWARDS 2026

ANTRIM GASTRO PUB OF THE YEAR

ANTRIM EMPLOYEE EXCELLENCE
AWARDED TO AIDEN ADAMS
(ASSISTANT MANAGER)