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

THE DEER'S HEAD

ESTD 1885 | MENU | ISSUE NO.18

URBAN SCULLERY EST. 2020

NIBBLES

Flavoured Nuts (V) (VGO) (GF) £3
(Contains Nuts)
House-made roasted peanuts with Scullery spices

Pickle Mix (V) (VGO) (GF) £3
Fennel, cauliflower, baby onions, radish & cucumber in Scullery pickle

Bread & Butter (V) (GFO) £3
Compound butter with warm house-made bread

BAR SNACKS & SMALL PLATES

Soup of the Day (V) (GFO) £7.5
With homemade Scullery wheaten

Triple Cooked Chicken Wings (GF) £9
Local chicken wings steamed, baked and fried, then rolled in your choice of sauce:
- **Tipsy Bee (honey & Irish whiskey)**
- **Belfast Buffalo (house sriracha, Young Buck ranch)**

Sausage Skewer £8
5oz Butcher's pork sausage coil with homemade tomato & North Star Lager ketchup, crispy onions & confit garlic aioli

Caesar (VO) (GFO) Sml £9 Lrg £14
Roasted chicken breast, garden salad, classic Caesar dressing, grated Bó Rua & croutons

Prawn Pil Pil (GFO) £9
Poached tiger prawns with garlic, seaweed & chilli butter, served with homemade brioche

Garlic Brioche £7.50
2 x Thick-cut homemade brioche slices slathered with garlic butter and finished with cheddar, chives and parm

Chicken Liver Parfait (GFO) £9
With fig & date chutney, homemade brioche

MAINS

House Burger (GFO) £19
8oz beef patty in a homemade bun dressed with Lyonnaise onions, tomato chutney & salad. Topped with Irish cheddar & streaky bacon. Served with handcut fries

Nashville Chicken Sandwich (GFO) £18
Panko breaded chicken breast, fried then rolled in house sriracha, topped with Irish cheddar. Served in a homemade potato bun, dressed with confit garlic mayo, tomato and napa slaw. With handcut fries

Garden Burger (V) (VGO) (GFO) £18
Vegan bean & vegetable patty in a homemade bun, dressed with Lyonnaise onions, tomato chutney & salad. Topped with cheese. Served with handcut fries. (Vegan bun & vegan cheese available)

Deer's Pie (GF) £19
Braised venison shank & mince in a rich port & red wine gravy. Topped with Irish cheddar and champ. Served with garden vegetables

Fish Supper £20
Crisp battered local haddock, tartar slaw and salad. Served with handcut fries

Drunken Chowder £17.5
Clams, mussels & prawns poached in a white wine & Irish whiskey cream sauce. Served with homemade Scullery wheaten.

Salmon Fillet (GF) £25
Pan fried salmon fillet with a prawn bisque sauce, confit Mediterranean vegetables and champ

Steak au Poivre (GFO) £37
10oz dry-aged sirloin, cooked as you wish. With battered pickled onion rings, grilled tomato, field mushrooms & handcut fries. Choose peppercorn sauce OR Café de Paris butter
Add tiger prawns in garlic butter for £5

Champ Risotto (V) (GF) £16
Arborio rice with potato and scallions. Finished with Parm

SIDES

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

Chocolate & Baileys Marquis (GF) £7.5
Served with ice cream

Morello Cherry Cheesecake (GF) £7.5
Served with ice cream

Selection of Irish Cheeses (GFO) £8.50
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*
(VO) *Vegetarian option* (GFO) *Gluten Free Option*
(GF) *Gluten Free*

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)