THE DEER'S HEAD



ESTD 1885

NEWSLETTER

ISSUE NO.12

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

NACKS & SMALL DIATE

From

Green Eggs (& Ham) (VO) £10 Whipped labneh with zhoug, cashew dukkah, hot chilli honey, pickled raisins, pancetta dust and two poached eggs with toasted Scullery sourdough Scullery Grill £12 Homemade soda farl and champ bread, grilled tomato, butcher's sausage coil, two slices of sugar pit bacon, black pudding, mushroom, Scullery beans, tomato jam, topped with a fried egg **Scullery Bap** £9 Sugar pit bacon, butcher's sausage coil, chorizo & chilli jam, fried egg and topped with hot honey in a handmade bun £9 Smashed Avocado on Toast (V) (VGO) Smashed avocado, Lebanese carrot jam and queso fresco on Scullery sourdough with tomato jam & hot honey, topped with two poached eggs Salmon & Egg Bagel £9 House cured local salmon on soft

BRUNCH AT THE BAR

Mon-Sat: 11am to 3pm

scrambled eggs served in a handmade bagel with herb mascarpone

BURGER BAR

Choose from one of the following:

Beef 702 hand pressed Scullery recipe	£17
Chicken Fillet In panko crumb	£17
Vegan Burger (VG) With mushroom, walnut & soy	£17
Pick your style:	
The Classic Emmy style sauce, cheese, battered pickled onion ring	
Smokey Joe Streaky bacon, cheese, bourbon BBQ sauce	
Devil's Tongue	

Chorizo & chilli jam, salami, house sriracha, cheese

All served in a dressed handmade bun, and served with fries

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 avoidably present due to shared equipment or ingredients used.

SNACKS & SMALL PLATES

Pork Belly Overnight cooked pork belly slices with spiced apple ketchup & beer gel
Soup of the Day Served with Scullery wheaten
Korean Chicken Wings Local chicken wings steamed, baked, then fried, rolled and served in a Korean yangnyeom sauce
The Deer's Con Carne

Venison chilli con carne with Scullery tortilla chips. Topped with guacamole & chile con queso

Potted Prawns
Shallot prawns set in a spiced butter,
served with Scullery bread. Served cold

Cheese & Onion Naan (V) Homemade Scullery naan bread, slathered with confit shallot butter and melted cheese

Chicken Liver Parfait Served with Lebanese date chutney and Scullery sourdough

CURRY

GUNPOWDER CURRY A classic, mildly spiced butter curry sauce, served with basmati rice and pakora sauce

Choose from:

Tiger prawns in gunpowder marinade	£18
Chicken thighs in gunpowder marinade	£17
Chickpeas & spinach (VG)	£15

STEAK DEAL

Every Thursday 12pm to 7.30pm

Two Carnbrooke 10oz sirloins,	£45
two sides and two sauces	

SIDES

Handcut Fries	£4.50
Mash	£3.50
Poutine fries with	£6.50
gravy & curds	
Battered pickled onions	£4.50
Salt 'n' chilli fries	£5.00
Truffle & parmesan fries	£5.00

THE BEST SUNDAY ROAST IN THE CITY

Please see Sunday menu Available every Sunday from noon

FROM THE SEA

Fish Supper Crisp battered local haddock, overnight peas and curry dip, served with handcut chunky fries	£18
Drunken Chowder Clams, mussels & prawns in a white wine & Irish whiskey cream sauce, served with Scullery wheaten	£14
Seafood Pie Lightly poached cod, salmon & smoked haddock in a classic white wine cream sauce. Topped with cheddar mash and served with greens	£18
FROM THE LAND	
Banger 'n' Mash 8oz handmade pork & leek sausage coil with braised red cabbage, topped with mash and proper gravy	£16
Shepherd's Pie Local lamb mince and braised lamb shoulder in a rich gravy. Topped with mash and served with greens	£18
Steak au Poivre 10oz Carnbrooke dry aged sirloin, cooked to how you wish. Served with batter pickled onion rings, pepper sauce and a side	
Bully Beef Sando Cured, then slow cooked brisket on homemade focaccia, topped with sautéed onions & peppers. Finished with a rarebit cheese sauce and fries	£17
Cacio e Pepe Risotto (V) (VGO) Arborio risotto finished with Parmesan	£14

LOCAL SUPPLIERS

& freshly ground black pepper

Fish - Keenan Seafood, Belfast Meat - Carnbrooke, Lisburn Eggs - Springmount Farm, Ballygowan All breads made fresh daily in-house

Allergen Key

(V) Vegetarian (VG) Vegan (V0) Vegetarian option (VG0) Vegan option

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

£7

£7

£7

£7

£7

£6.50

£7