

The name Cannonball House comes from the gunshot lodged high on the wall facing Edinburgh Castle. It's rumoured to have been fired by Government troops towards Holyrood Palace when Bonnie Prince Charlie was in residence in 1745 during the Jacobite Rebellion. However, it's more likely the cannonball was placed there by engineers to mark the gravitational height for the first piped water supply to Castlehill Reservoir across the road.

The 1st Duke of Gordon, the keeper of Edinburgh Castle, built the first recorded building on the site as his residence in the 1650s. For its time, the building was believed to be incredibly ornate with some of Scotland's most dramatic and beautiful carpentry of its day.

The building was altered into a tenement in the 18th century after a fire caused major destruction to its delicate timber interior. The one surviving feature of the original building is the door with what we believe is the oldest knocker in the world. This adorns our entrance off the steps from Royal Mile and is another must-see.

Cannonball Experience Tasting Menu



CANNONBALL
RESTAURANT & BAR

CANNONBALL HOUSE, EDINBURGH

Cannonball Experience

Vegetarian Tasting Menu £70

Paired wines £40

Home-made bread | Katy Rodger's handmade salted butter

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Vegetarian amuse-bouche

Aperitif cocktail

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Courgette mousse | black olive tuile | sauce vierge | basil

Vermentino, Terre Siciliane, Italy 12.5%

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Seared spiced Phantassie cauliflower | tempura of cauliflower | curried yoghurts
| pecans and raisins

Pinot Grigio Il Polpo, Diversitas, Italy 12.5%

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Scottish cheese | oatcakes | dried fruit | homemade chutney

Unfiltered Late Bottled Vintage Port, Sandeman, Porto, Portugal 20%

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Dark chocolate cannonball | stem ginger | Katy Rodger's crème
fraîche

Recioto Della Valpolicella, Corte Giara, Veneto, Italy (13%)

Cannonball Experience

Tasting Menu £70

Paired wines £40

Home-made bread | Katy Rodger's handmade salted butter

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Amuse-bouche

Aperitif cocktail

-

Pan seared grouse | red cabbage marmalade | leek | Bramble

Vieilles Vignes Rouge Corbieres, Chateau Fontareche, France 13%

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Triple marinated Red deer | pomme Anna | Kitchen Garden cavolo nero |
parsley root

Rioja Reserva, Izadi, Spain 13.5%

Or

Pan fried sea trout | Contini Kitchen Garden peas | broad beans | Phantassie
fennel | shellfish dressing

Sotto le Stelle Maturano, I Ciacca, Lazio, Italy 12%

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Scottish cheese | oatcakes | dried fruit | homemade chutney

Unfiltered Late Bottled Vintage Port, Sandeman, Porto, Portugal 20%

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Dark chocolate cannonball | stem ginger | Katy Rodger's crème fraîche

Recioto Della Valpolicella, Corte Giara, Veneto, Italy (13%)

Please note: an optional 10% gratuity is added to the bill