

Cannonball A la Carte Menu

CANNONBALL RESTAURANT & BAR

CANNONBALL HOUSE, EDINBURGH

SMALL PLATES

Homemade bread Katy Rodger's handmade salted butter	£4
Scottish oysters	3 6
Pacific variety oysters served natural or grilled with Kitchen Garden herb crumb	£12 £22
Peterhead smoked haddock Smoked cod roe emulsion capers apples	£15
Findlay's of Portobello haggis cannonballs pickled turnip whisky cream	£10

STARTERS

Roasted squash veloute Chilli and coriander oil Katy Roger creme fraiche	£10
Pan seared grouse red cabbage marmalade leek bramble	£15
Smoked ham hock and Isle of Mull cheddar croquette burnt apple chutney buttermilk veloute	£12
Courgette mousse black olive tuile sauce vierge basil	£13
Shetland mussels white wine parsley and garlic butter homemade bread	£14

MAINS

Confit pork belly Stornoway black pudding Victoria plum Phantasie broccoli	£29
Triple marinated Red deer pomme Anna Kitchen Garden cavolo nero parsley root	£36
Brown crab crusted cod Phantassie crushed waxy potatoes gherkin and parsley butter	£29
Seared spiced Phantassie cauliflower tempura of cauliflower curried yoghurts pecans and raisins	£25
Seared sea trout Contini Kitchen Garden peas broad beans Phantassie fennel shellfish dressing (NGCI)	£27

CANNONBALL CLASSICS

Battered Peterhead haddock hand-cut chips minted pea puree tartare sauce	£22
Beef Wellington creamed potato Phantassie seasonal greens	£58

Thank you, we are proud to feature seasonal and locally sourced ingredients in our dishes, supporting sustainable practices and celebrating Scotland's rich and natural larder. Your purchase supports the educational and artistic activities of the REMT. Please note that we add an optional 10% gratuity to all our bills and is payable at your discretion. Please be assured that all tips go directly to our team. Our team is always most grateful.