



HITLISTED 2015
BEST NEWCOMER
CANNONBALL RESTAURANT

MARCH 2016

NON ALCOHOLIC COCKTAIL £4.95

Rhubarb, fresh ginger and Crabbies non alcoholic ginger beer sparkler

CANNONBALL COCKTAIL OF THE MONTH £9.95

Pommery Champagne with Scottish rhubarb cordial and fresh ginger

CANNONBALL MENU

Homemade bread with Hebridean sea salt butter

Scottish oysters with lemon **3 FOR £5.95 OR 6 FOR £9.95**

STARTERS

Creamed spinach and foraged leek veloute with Clava Brie fritter **£5.95**

Cannonballs – Findlay’s haggis with pickled spiced turnip and Glengoyne whisky and Seville orange marmalade **£5.95**

Scottish wood pigeon breast with thyme potato cake, charred shallots and sherry vinegar dressing **£6.95**

Glengoyne whisky smoked salmon with parsley sauce, seaweed oatcakes and lemon crème fraîche **£9.95**

Twice baked Loch Arthur cheese soufflé with spinach cream and nutmeg sauce **£7.25**

Isle of Mull scallops and Stornoway white pudding crumb with wild rocket and crispy capers **£12.95**

MAIN

Battered sustainable white fish of the day with hand-cut chips, beetroot and caper mayonnaise **£14.50**

Peelham Farm Tamworth pork belly with crumbed potato mash, orange and rosemary glaze, creamed kale **£14.95**

Burnside Farm venison haunch with roasted venison pithivier, honey glazed parsnips, apple puree and blackberry jus **£15.95**

Scottish hake with baby leeks, cockles marinere and parsley puree **£15.95**

Dunsyre Blue cheese and sweet potato gratin bake with toasted walnut and radicchio salad **£12.95**

GRILLED SCOTTISH LOBSTER

Eyemouth lobster with watercress salad, smoked garlic, chilli and dill butter and hand-cut chips

£24.95/£34.95

GILMOURS 35 DAY AGED BEEF - 8oz STEAKS

Aberdeen Angus steak from Tweed Valley served classic with straw fries, watercress, roasted tomatoes and peppercorn sauce

RIB-EYE - £29.95 FILLET - £32.95

DESSERTS

Aunty Gloria’s Knickerbocker Glory - seasonal fruit, handmade vanilla ice cream, raspberry sauce, wafer and whipped cream **£6.95**

Rhubarb and ginger trifle with glazed Italian meringue **£5.95**

IQ chocolate warm pudding with Katy Rodger’s crème fraîche and coffee and toasted hazelnut cream **£6.95**

Blood orange and sea buckthorn posset with sea buckthorn jelly and cardamom shortbread crumb **£6.95**

Loch Arthur cheddar and Clava brie cheese with chutney, oatcakes and dried fruits **£8.95**

SIDES £3.50 EACH

Roasted Carroll’s Heritage potatoes / Seasonal mixed salad / Scottish roasted vegetables of the day

LUNCH & PRE THEATRE MENU | TWO COURSE SET MENU £15.00

12 NOON UNTIL 3PM | 5.30PM - 7PM

Seasonal soup of the day

or

Cannonballs – Findlay’s haggis with pickled spiced turnip and Glengoyne whisky and Seville orange marmalade

Battered sustainable white fish of the day with hand-cut chips, beetroot and caper mayonnaise

or

Gilmour Butchers’ beef burger with homemade chilli jam, pickles and mayonnaise with Edinburgh smoked bacon.
Served with hand-cut chips and salad

CONTINI SUNDAY ROAST

Every Sunday – 12 noon until 4pm

We've made it easy for you to have all the celebration with none of the preparation, cooking or dishes!

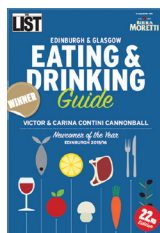
Share a traditional Sunday Roast for four with a sharing dessert and a bottle of house white or red wine of your choosing for only £100 (for four people). Available at Contini Ristorante, Cannonball Restaurant and The Scottish Cafe & Restaurant – 12 noon until 4pm, every Sunday in March!

WWW.CONTINI.COM/WHATS-ON/CONTINI-SUNDAY-ROAST

**BUYING DIRECT FROM THE
VERY BEST SCOTTISH SUPPLIERS!**



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YOUR PURCHASE SUPPORTS THE WORK OF THE ROYAL EDINBURGH MILITARY TATTOO AND THE BENEVOLENT FUNDS OF THE ARMED FORCES AND THE ARTS IN SCOTLAND.

If you have any dietary requirements please speak to a member of our team before ordering. Please note, game may contain traces of shot.