



Victor & Carina

CONTINI

CANNONBALL

RESTAURANT & BAR

CANNONBALL HOUSE, EDINBURGH



WELCOME TO CANNONBALL RESTAURANT & BAR

Sourcing the freshest, best local produce is at the heart of every dish we serve at Cannonball. We're delighted to share our supplier map of Scotland which celebrates all the many artisan producers that we value as our friends. We choose the sustainable option to support our local community and champion heritage varieties wherever possible.

Our own kitchen garden, located 5 miles from the Royal Mile supplies the restaurant with seasonal vegetables, foraged herbs, fruits and our own honey from Victor's bees. We very much hope you enjoy your experience.

With best wishes, Victor & Carina Contini.

LUNCH / PRE THEATRE SET MENU

AVAILABLE TUESDAY TO SATURDAY 12-3PM AND 5.30-7PM

TWO COURSES £15 PER PERSON

CANNONBALLS

Findlay's haggis with pickled turnip, Glengoyne 10yo and Seville orange marmalade

SOUP POT

Seasonal soup of the day with crème fraîche dressing. Served with bread and sea salt butter

CAESAR SALAD

Traditional caesar salad with homemade dressing, crispy Edinburgh bacon, anchovies and herb croutons

MACARONI CHEESE

Orkney mature cheddar sauce served with macaroni, Scottish tomatoes and rosemary buttered toasted breadcrumbs

SIDES £3.50

Roasted Carroll's Heritage potatoes
Seasonal mixed salad
Scottish roasted vegetables of the day
Hand-cut chips and garlic aioli
Thyme roasted almonds
Marinated olives

PLEASE ASK ONE OF OUR TEAM MEMBERS ABOUT THE "CONTINI FRIENDS LOYALTY CARD"
SIGN UP TODAY AND START EARNING CONTINI POINTS!

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

SCOTTISH OYSTERS 3 FOR £9.00 OR 6 FOR £17.00

DAILY SELECTION OF RAW* SCOTTISH OYSTERS

SERVED WITH:

2000 year old recipe - heritage Roman recipe sauce
Red wine vinegar and shallot dressing
Lemon and tabasco

OUR HOT GRILLED OYSTERS ARE SERVED WITH GARLIC BUTTER
AND TOASTED BREADCRUMBS

STARTERS AND LIGHTER DISHES

CANNONBALLS £7.50

Findlay's haggis with pickled turnip, Glengoyne 10yo whisky and Seville orange marmalade

ASPARAGUS £8.00

Grilled Patullo award winning Scottish asparagus, homemade ricotta with charred spring greens and lemon dressing

PIGEON £8.50

Roasted pigeon breast, crispy lardons, sautéed potatoes and Victor's honey dressing

SOUP POT £6.50

Seasonal soup of the day with crème fraîche dressing. Served with bread and sea salt butter

SMOKED SALMON PLATE £10 / £16

Belhaven Scottish salmon, confit lemon, pickled cucumber and sourdough crisp

MAINS

CANNONBALL HOUSE BURGER £15

Scotch beef steak homemade mince burger with pickles, smoked cheddar and bacon.
Served with hand-cut chips and salad

GOOD OLD FASHIONED FISH AND CHIPS £14.50

Battered sustainable white fish of the day with hand-cut chips, pea purée and rocket tartare sauce

GRILLED FRESH SCOTTISH LOBSTER £25 HALF / £35 WHOLE

Our house speciality – Eyemouth lobster
With rocket and spring onion salad, chips and lime and tarragon butter

CAESAR SALAD £10.50

Traditional caesar salad with homemade dressing, crispy Edinburgh bacon, anchovies and herb croutons

STEAK SANDWICH £15

Open steak sandwich on toasted sourdough, grilled red peppers, aioli and watercress aioli

PORK BELLY £16.50

Clash Farm pork belly, Lawson's black pudding purée, roasted Braeburn apple, smoked Edinburgh bacon shards

MACARONI CHEESE £12.00

Orkney mature cheddar sauce served with macaroni, Scottish tomatoes and rosemary buttered toasted breadcrumbs

CHICKEN, LEEK AND MUSHROOM PIE £14

Scottish free range chicken, leek and creamy mushroom stew with puff pastry

LOBSTER THERMIDOR MACARONI CHEESE £20

Macaroni in a creamy brandy and Isle of Mull cheese sauce with fresh Scottish lobster meat

*PLEASE NOTE: THERE IS A RISK ASSOCIATED WITH CONSUMING RAW SEAFOOD SUCH AS OYSTERS

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DESSERT & CHEESE

DESSERTS

'ALICE THE GHOST' KNICKERBOCKER GLORY £8

Classic Scottish ice cream sundae with seasonal fruit, vanilla ice cream, raspberry sauce, whipped cream and wafer

CRÈME BRÛLÉE £7.50

Set baked cream with Contini Kitchen Garden rhubarb and a caramelised sugar crunchy topping

BREAD & BUTTER £7.50

Lemon curd, blueberry baked bread and butter pudding and white chocolate cream

EDINBURGH MESS £7.50

Our take on an Eton mess with Scottish strawberries, Edinburgh Gin elderflower liqueur, vanilla meringue and double Madagascan vanilla cream

CHOCOLATE MOUSSE £7.50

68% Dark Chocolate mousse served with Glengoyne 10yo macerated raspberries and spiced shortbread crumb

CONTINI TIPSYPY ICE CREAM

Contini espresso and Madagascan vanilla ice cream with your choice of a 25ml of one of the below:

Glengoyne 10yo whisky £10 / Cross Brew Coffee Liqueur £10 / Scottish Raspberry Liqueur £10

CHEESE PLATE

SCOTTISH CHEESE SELECTION, OATCAKES, DRIED FRUIT AND NUTS AND HOMEMADE CHUTNEY

3 CHEESE £8.95 / 6 CHEESE £14.95

DUNLOP DAIRY AIKET

A soft, white, mould ripened cheese (brie style) made from Ayrshire cows' milk.
When young it is firm with a chalky texture and fresh mild taste

ISLE OF MULL CHEDDAR

Award-winning, unpasteurised cow's milk cheddar. Sharp and tangy

ERRINGTONS LANARK BLUE

Lanark Blue cheese is made from unpasteurised ewes milk from their own flock of Lacaune ewes

CROWDIE

Zesty aroma and a slightly sour aftertaste, a luxury pasteurised soft cheese from Knockraich Farm

BARWHEYS SMOKED CHEDDAR

A long and complex flavour. This rich hard cheese hits your tongue with a slightly tart first note, before the taste gives way to subtle hints of nut and caramel. The cheese has a creamy texture with just the merest hint of crumble

ST. ANDREWS RED ANSTER

The fresh chives and garlic mature in the cheese to give a marvellous 'savoury' note to the final product.
Delicious with salads and meats.



TIPS: ALL OF THE GRATUITY AND TIPS GRACIOUSLY LEFT BY OUR CUSTOMERS, GO DIRECTLY TO ALL MEMBERS OF OUR TEAM. THESE ARE SPLIT FAIRLY AND EVENLY FROM WAITERS TO KITCHEN PORTERS ACROSS THE BOARD.

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