


Victor & Casina
CONTINI
CANNONBALL
RESTAURANT & BAR

STARTERS

Scottish Oysters, served au natural, with red wine vinegar and shallot dressing or lemon and tabasco
3 FOR £10 OR 6 FOR £18

Seared Isle of Mull king scallop served with Isle of Mull Cheddar cheese fondue,
Peelham Farm chorizo and wild garlic £12

White onion soup with crispy leeks and roasted red onion £6.50

Dickson's of Cockenzie handcut smoked salmon, lemon, Katy Rodger's creme fraiche and dill crust £12

Three Heatherfield haggis Cannonballs served with Seville Orange marmalade,
Uncle Roy's mustard and crème fraîche £8

Chicken liver parfait, brioche and apricot chutney £9

Whipped Biggar blue goats cheese with rhubarb compote and watercress £7

HOT SHELLFISH PLATTER £38PP

Scottish lobster served with Scottish mussels and clams cooked in a garlic,
parsley and white wine butter sauce

MAINS

Ayrshire pork belly with Stornoway Black Pudding,
Carroll's Heritage potatoes and blood orange £17.50

Roasted breast of free range chicken with bok choy,
caramelized onions and Uncle Roy's mustard £18

Fillet of Scottish hake with buttered broccoli and sauce vierge £18

Rose harissa lamb rump with charred hispi cabbage, pistachio hummus and pomegranate £23

Potato dumplings with celeriac puree, oyster mushrooms and toasted almonds £15

Fish and chips. Battered sustainable white fish of the day, hand-cut chips,
classic tartare sauce and pea purée £17

Lobster Thermidor mac and cheese. Macaroni in a creamy brandy
and Isle of Mull cheese sauce with fresh Scottish lobster meat £28

8oz Inverurie ribeye dry aged on the bone for 32 days.
Served with hand-cut chips and peppercorn sauce £33

SIDES £4 EACH

HAND CUT CHIPS | BUTTERED GREENS | BREAD & BUTTER | MIXED LEAVES

CANNONBALL
RESTAURANT & BAR

**TASTE OF SCOTLAND
MENU**

3 COURSES £33 PER PERSON OR
5 COURSES £50 PER PERSON
5 COURSES WITH MATCHED WINES
AN ADDITIONAL £35 PER PERSON

White onion soup with crispy leeks and roasted red onion

2017 Chenin Blanc Anjou VdP du Val de Loire 'Wally', Les Caves de la Loire, Loire, France (11.5%)

Dickson's of Cockenzie handcut smoked salmon, lemon, Katy Rodger's creme fraiche and dill crust

2017 Côtes de Gascogne IGP, Domaine de Saint-Lannes, South West France, France (12%)

Ayrshire pork belly, Stornoway Black Pudding, Carroll's Heritage potatoes and blood orange

2016 'Hécula' Monastrell DO Yecla, Familia Castaño, Murcia, Spain (14%)

Scottish artisan cheese

Errington's Biggar Blue and Knockraich Farm Crowdie

Glenfiddich 12yo [40%]

Chocolate mousse and chocolate sponge with cherry gel and chantilly cream

2018 Mount Horrocks 'Cordon Cut' Riesling, Clare Valley, South Australia (11.5%)

**TASTE OF SCOTLAND
VEGETARIAN MENU**

3 COURSES £33 PER PERSON OR
5 COURSES £50 PER PERSON
5 COURSES WITH MATCHED WINES
AN ADDITIONAL £35 PER PERSON

White onion soup with crispy leeks and roasted red onion

2017 Chenin Blanc Anjou VdP du Val de Loire 'Wally', Les Caves de la Loire, Loire, France (11.5%)

Whipped Biggar blue goats cheese with rhubarb compote and watercress

2018 Chardonnay Rebula, Gasper, Slovenia (12.5%)

Potato dumplings with celeriac puree, oyster mushrooms and toasted almonds

2016 'Hécula' Monastrell DO Yecla, Familia Castaño, Murcia, Spain (14%)

Scottish artisan cheese

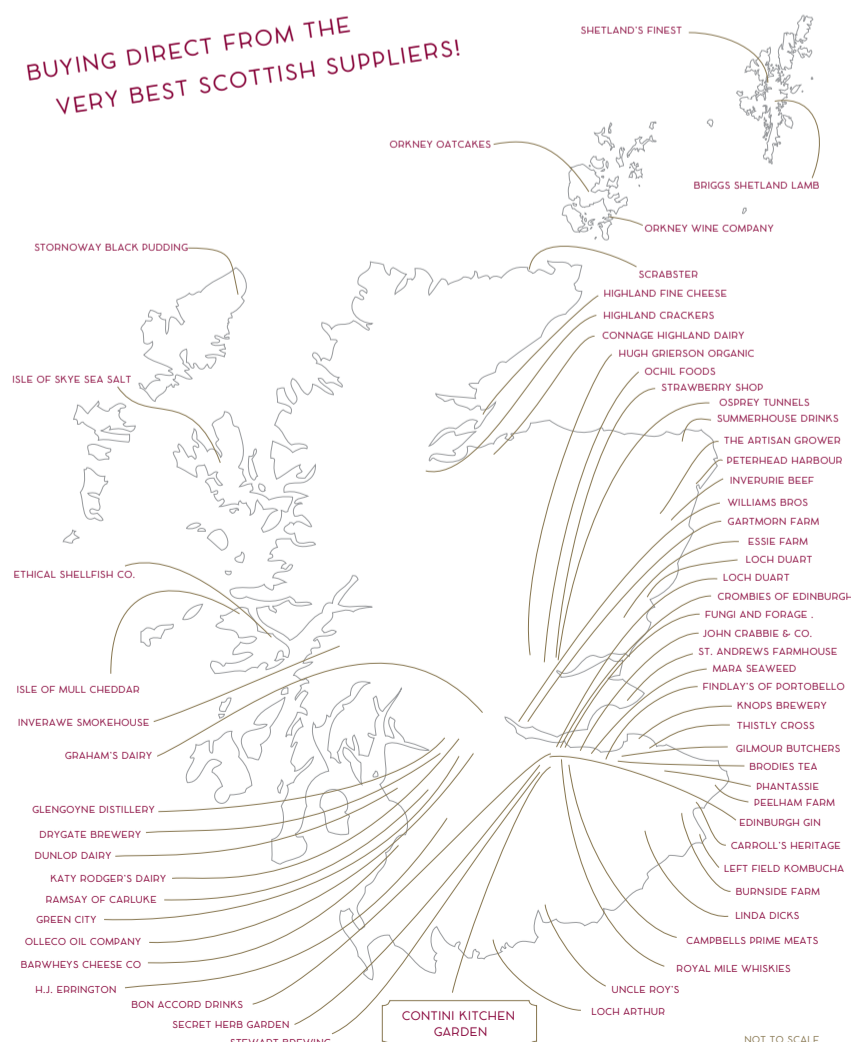
Errington's Biggar Blue and Knockraich Farm Crowdie

Glenfiddich 12yo [40%]

Chocolate mousse and chocolate sponge with cherry gel and chantilly cream

2018 Mount Horrocks 'Cordon Cut' Riesling, Clare Valley, South Australia (11.5%)

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



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