

GLUTEN FREE MENU

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 and Katy Rodger's creme fraiche £12

Chicken liver parfait, gluten free crackers 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 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

Pistachio hummus with roasted Kind Oyster mushrooms and harissa £14

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

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

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 | MIXED LEAVES

EDINBURGH GIN
LIQUEUR CHILLED £4


Victor & Carina
CONTINI
CANNONBALL
RESTAURANT & BAR

GLUTEN FREE DESSERTS

'ALICE THE GHOST' KNICKERBOCKER GLORY £8
Classic Scottish ice cream sundae with seasonal fruit, vanilla ice cream,
raspberry sauce and whipped cream

CRÈME BRÛLÉE £8
Winter spiced brulee

BLOOD ORANGE POLENTA £7
Blood orange polenta with Edinburgh Elderflower Gin and grapefruit macaroon

CONTINI TIPSYPY ICE CREAM

Contini espresso and Madagascan vanilla ice cream with your choice of a 25ml of one of the below:
Glengoyne 10yo £10 / Cross Brew Coffee Liquer £10 / Scottish Raspberry Gin Liqueur £10

CANNONBALL CHEESEBOARD

SCOTTISH CHEESE SELECTION SERVED WITH GLUTEN FREE CRACKERS, DRIED FRUIT AND
NUTS AND HOMEMADE CHUTNEY

3 CHEESES £10 / 4 CHEESES £15

BONNET

Made in Ayrshire by Dunlop dairy. Semi hard cheese has a fruity taste but a reasonably strong flavour due to
it being aged for 6-8 months

ORKNEY GRIMBISTER

Crumbly and acidic cows milk cheese from the Orkney Islands. Floral and fruity notes with a creamy finish

ERRINGTON'S LANARK BLUE

Lanark Blue cheese is made from unpasteurised ewes milk from Errington's own flock of Lacaune ewes

KNOCKRAICH FARM CROWDIE

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

ERRINGTON'S ELRICK

A creamy, lemony, sharp cheese made from fresh raw goats milk

THE WESTRAY WIFE

Smooth, salty taste and hints of hay meadows, similar to Alpine cheese
Raclette and Morbier Made in the Orkney Islands and is fully organic



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