

# CANNONBALL

## RESTAURANT & BAR

CANNONBALL HOUSE, EDINBURGH

December 2022

### APPETISERS

Sultana bread   whipped butter   Blackthorne sea salt	£4
Pacific Oysters	3   6
Natural or Kitchen Garden herb crumb	£10/£18
Findlay's of Portobello haggis cannonball   pickled turnip   Glengoyne cream	£10

### STARTERS

Shetland mussel chowder   parsley powder	£10
Chicken liver parfait   Ramsay of Carluke Bacon   warm brioche	£12
Roast chicory   celeriac   walnut   compressed apple   spiced crumb	£12
Trio of salmon   compressed cucumber   toasted carraway	£15

### MAINS

Roast North Sea cod   Kitchen Garden Jerusalem artichoke   black garlic	£28
Borders pork belly   pear   parsnip puree   cavolo nero	£28
Simpsons Pheasant   cashew crumb   squash   roasted sprouts	£28
Herb crusted hake   savoy cabbage   salsify   lemon beurre blanc	£27
East Lothian Cauliflower steak   curried yogurt   crispy sea herbs   golden sultana	£26

### DESSERT & CHEESE

Contini Christmas pudding   vanilla custard (optional banana rum flambe - £5 supplement)	£10
Chocolate Cannonball   stem ginger   Katy Rodgers creme fraiche (optional whisky flambe - £5 supplement)	£10
Crème Brûlée   mace sugar   candied pistachios	£9
St Andrews Cheddar   Kitchen Garden chutney   oatcakes	£9
Lanark Blue cheese   Victor's honey   walnuts   oatcakes	£9

\* A discretionary service charge of 10% will be included on your final bill \*

December 2022

Tasting £70

Paired Wine £50

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## RESTAURANT & BAR

CANNONBALL HOUSE, EDINBURGH

Sultana bread | whipped butter | Blackthorne sea salt

Seasonal Amuse bouche

Aperitif

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Shetland mussel chowder | parsley powder

2019 Casablanca Chardonnay, Montes Alpha, Chile (14%) 125ml

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Chicken liver parfait | Ramsay of Carluke Bacon | warm brioche

2019 Marlborough Pinot Noir, Tinpot Hut, New Zealand (13%) 125ml

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Borders pork belly | pear | parsnip puree | cavolo nero

2019 Riesling, Domaine Rolly-Gassmann, Alsace, France (13.5%) 125ml

or

Roast North Sea cod | Kitchen Garden Jerusalem artichoke | black garlic

2019 'O Rosal' Albariño, Santiago Ruiz, Galicia, Spain (12.5%) 125ml

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St Andrews Cheddar | Kitchen Garden chutney | oatcakes

2016 Unfiltered Late Bottled Vintage Port, Sandeman, Portugal (20%) 50ml

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Chocolate Cannonball | stem ginger | Katy Rodgers crème fraîche

2019 Recioto Della Valpolicella, Corte Giara, Veneto, Italy (13%) 50ml

or

Crème Brûlée | mace sugar | candied pistachio

Lang Brothers Banana Rum (37.5%) 25ml

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December 2022

Vegetarian Tasting £70

Paired Wine £50

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CANNONBALL HOUSE, EDINBURGH

Sultana bread | whipped butter | Blackthorne sea salt

Amuse bouche

Glengoyne 10yo 25ml

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East Lothian potato soup | potato skin powder | crispy onions

2019 Casablanca Chardonnay, Montes Alpha, Chile (14%) 125ml

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Roast chicory | celeriac | walnut | compressed apple | spiced crumb

2019 Marlborough Pinot Noir, Tinpot Hut, New Zealand (13%) 125ml

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East Lothian Cauliflower steak | curried yogurt | crispy sea herbs | golden sultana

2019 Riesling, Domaine Rolly-Gassmann, Alsace, France (13.5%) 125ml

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Lanark Blue | Kitchen Garden chutney | oatcakes

2016 Unfiltered Late Bottled Vintage Port, Sandeman, Portugal (20%) 50ml

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Chocolate Cannonball | stem ginger | Katy Rodgers crème fraîche

2019 Recioto Della Valpolicella, Corte Giara, Veneto, Italy (13%) 50ml

*or*

Crème Brûlée | mace sugar | candied pistachio

Lang Brothers Banana Rum (37.5%) 25ml

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## Cannonball Christmas Menu

3 Course Menu with Homemade Bread £50pp

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### STARTERS

Shetland mussel chowder | parsley powder

Chicken liver parfait | Ramsay of Carluke Bacon | warm brioche

Roast chicory | celeriac | walnut | compressed apple | spiced crumb

### MAINS

Roast turkey | dauphinoise | Phantassie carrots & sprouts | star anise bread sauce

Roast North Sea cod | Kitchen Garden Jerusalem artichoke | black garlic

East Lothian Cauliflower steak | curried yogurt | crispy sea herbs | golden sultana

### DESSERT & CHEESE

Contini Christmas pudding | vanilla custard  
(optional Lang Brothers Banana Rum flambé - £5 supplement)

Crème Brûlée | mace sugar | candied pistachios

St Andrews Cheddar | Lanark Blue cheese | Kitchen Garden chutney | oatcakes

### SIDES & EXTRAS

Pacific Oysters

| 6 Natural or Kitchen Garden herb crumb

£10/£18

3

Hand cut chips | mayonnaise

£5

East Coast seasonal greens

£5

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