

# CANNONBALL

## RESTAURANT & BAR

CANNONBALL HOUSE, EDINBURGH

### STARTERS

Roasted Phantassie summer squash soup | chilli | ginger | Katy Rodgers creme fraiche

Steelhead Smoked Trout | Katy Rodgers creme fraiche | Amalfi lemon | capers

Findlays of Portobello haggis cannonball | pickled turnip | Glengoyne cream

### MAINS

Crab-crusted hake | samphire | pickled mussel | mussel emulsion | saffron potatoes

Blackmounts Goats cheese | Butter roast potato | broad beans | Kitchen Garden lovage

Braised Campbells Gold ox cheek | Phantassie carrot | house brown sauce | pommes Anna  
(£5 supplement)

### DESSERTS (£10 supplement)

Dark chocolate cannonball | black cherries puree | Katy Rodger's crème  
fraîche

Lemon curd | mace meringue | sable | raspberry tuile

Anster Cheddar | Kitchen Garden chutney | oatcakes

*Thank you, we are proud to feature seasonal and locally sourced ingredients in our dishes, supporting sustainable practices and celebrating Scotland's rich and natural larder. Your purchase supports the educational and artistic activities of the REMT. Please note that we add an optional 10% gratuity to all our bills and is payable at your discretion. Please be assured that all tips go directly to our team. Our team is always most grateful.*