

Cannon Fodder

Spring lunch and evening menu



Seasonal dishes

*starters/
light mains • main*

Beetroot cured salmon gravadlax with celeriac remoulade and pickled beetroot, served with bread and butter.
(gluten free available) 6.50 • 11.95

Fresh soup made in our kitchen and served with a homemade warm roll. (meat free) 5.95

Ham hock and pea croquettes with stokes piccalilli and pea shoots. 6.50 • 11.95

Sun sweet tomato and basil arancini with roasted red pepper puree and wilted spring greens.
(meat free) 6.50 • 11.95

Pan fried duck egg with chorizo hash and a creamy grain mustard sauce. 7.50 • 13.25

Spiced coconut, lime, honey and herb marinated chicken breast
with a herb yoghurt and stir fried vegetable noodles. (gluten free) 14.25

Goats cheese and red onion polenta with roasted ratatouille
and deep fried broccoli. (gluten free) 6.50 • 11.95

Smoked haddock, salmon and parsley fishcakes with mixed green vegetables and a fresh tomato salsa.
7.50 • 13.25

Cannon Fodder Favourites

*starters/
light mains • main*

Gunner's Daughter sausage and colcannon mash served with onion gravy
and a beer batter pudding. 7.95 • 14.25

Old Cannon beer battered cod and chips served with garden peas
and homemade chunky tartare sauce. 7.50 • 13.95

8oz Sirloin steak served with mushroom, tomato, and homemade onion rings.
Available with chips, sweet potato fries or salad. 19.25
Add cracked black pepper and mustard sauce 2.25

Old Cannon beef burger in a homemade bun with bacon and melted cheese served with chilli jam and
homemade onion rings. Available with chips, sweet potato fries or salad. 12.95

Sides

Chips 2.50

Mashed potato 2.50

Sweet potato fries 2.50

Baby potatoes 2.50

Seasonal vegetables 2.50

Green Salad 2.50

Onion rings 2.50

Homemade baked roll and butter 2.00

Sunday Roasts

Roast Sirloin of beef with homemade horseradish.
9.95 • 14.95

Roast Pork with homemade apple sauce
and sage & onion stuffing.
8.95 • 13.95

*Served with roast potatoes, homemade beer batter pudding,
seasonal vegetables and gravy.*

daily specials available at the fireplace

Food Allergies and Intolerances: Before you order your food and drinks please speak to a team member if you want to know about our ingredients

Book your table online – visit www.oldcannonbrewery.co.uk

Spring rolls - all 7.95

Homemade brown or white rolls with chips and side salad garnish.

Smoked ham hock and cheddar

Old Cannon Coronation chicken

Old Cannon hot smoked salmon, cracked black pepper and cream cheese.

Roasted red pepper, avocado and brie

Gunner's Daughter sausages and fried onions

Fruit and Dairy ices

The award winning local producers of our fruit and dairy ices are made on Manor Farm in Thurston and Alder Carr Farm in Needham Market. Both of these award winning family run businesses use the finest of natural ingredients, to create truly a delicious dessert!

Choose from: Vanilla, chocolate, strawberry, honeycomb, gooseberry and elderflower, passion fruit sorbet

1 scoop 2.50 2 scoops 4.25 3 scoops 5.95

Strawberry shot - Strawberry fruit ice with Tequila rose liqueur 4.50

Chocolate shot - Chocolate dairy ice with Bailey's Irish cream liqueur 4.50

small print

Bar opening: Mondays to Saturday 12 noon to 11pm, Sunday 12 noon to 10.30pm

Food service: Monday to Saturday 12 noon to 9pm – full Cannon Fodder menu and bar snacks, Sunday 12 noon to 3pm – full Cannon Fodder menu and traditional roast.



The Old Cannon Brewery, 86 Cannon Street, Bury St Edmunds, IP33 1JR tel: 01284 768769

email: drink@oldcannonbrewery.co.uk www.oldcannonbrewery.co.uk

facebook: the old cannon brewery twitter: theoldcannon

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Desserts

All of our desserts are created and made in our kitchen by our team of chefs. Why not team them with a glass of dessert wine, or a glass of Port to accompany your cheeseboard?

Adrian's cheesecake – ask about today's flavour 5.75

Warm rhubarb cake served with custard 5.75

Steamed chocolate pudding with chocolate sauce 5.75

Classic treacle tart served warm with vanilla ice cream 5.75

Blueberry and apricot cream meringue (*gluten free*) 5.75

English cheeseboard – 3 seasonal cheeses, with millers damsel wafers served with Suffolk sticky pickle 7.25

Hot Drinks

Pot of tea – breakfast, earl grey, green tea, peppermint 2.25

Cafetiere of freshly ground Blue Mountain blend coffee 2.25

Milky hot chocolate 2.50

Liqueur Coffee/hot chocolate 5.50

Jameson Irish Whisky

Courvoisier VS Brandy

Cointreau

Disaronno Amaretto

Drambuie

Grand Mariner

Tia Maria

Goslings Dark Rum

Bailey's Irish whiskey & cream liqueur

All items subject to availability. Our menu descriptions do not contain all ingredients, so please ask a member of the cannon crew if you have any specific requirements, or queries about allergens.

We accept visa, maestro, mastercard and cash payments. All prices include VAT at the current rate. 170307