

Cannon Fodder

Winter lunch and evening menu



Seasonal dishes

*starters/
light mains • main*

Smoked beetroot, bacon, little gem and toasted goat's cheese salad with a mustard dressing.
(gluten free, meat free available) 6.50 • 11.95

Spiced cream of parsnip soup made in our kitchen and served with a homemade warm roll. (meat free) 5.95

Ale braised pork shoulder with chorizo and winter root vegetables
served with apple and parsley mash. 14.75

Moules marinières in a homemade white wine, garlic, parsley and cream sauce served with a homemade
warm roll. (gluten free available) 7.50 • 13.25

Poached chicken breast served on a winter vegetable and wild mushroom broth. 14.25

Baked cod with a herb crust served on wilted kale with roasted fennel, red onion
and balsamic tomatoes. 14.25

Butternut squash and sage pilaf with mozzarella, parmesan and toasted pine nuts.
(gluten free, meat free) 6.50 • 11.95

Locally sourced hand crafted pie with roasted potatoes and seasonal vegetables. 13.95
(ask about today's flavour)

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

Thai yellow seafood and vegetable curry with fragrant rice.
(gluten free, meat free option available) 7.95 • 14.25

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.oldercannonbrewery.co.uk

Winter rolls - all 7.95

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

Smoked ham hock and cheddar

Pork belly, with beer cured bacon and apple sauce

Old Cannon hot smoked trout, watercress and dill mayonnaise

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
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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

Sticky Toffee Pudding served with custard 5.75

Lemon and honey poached peaches with peach melba ice cream and toasted coconut
(gluten free) 5.75

Cranberry and lime bread and butter pudding served with custard 5.75

Chocolate brownie with chocolate sauce and vanilla ice cream 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
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Cafetiere of freshly ground Blue Mountain blend coffee	2.25
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Milky hot chocolate	2.50
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Liqueur Coffee/hot chocolate	5.50
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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. 161212