APÉRITIFS

Glass of House Champagne	9.95
served in a chilled glass with a fresh strawberry	
The Canny Man's Bloody Mary	8.75
as featured in Rick Stein's TV show "Food Heroes"	

STARTERS

A. Homemade soup of the day served fresh daily with bread basket and butter	4.75
B. Para Picar	7.95
marinated olives, manchego cheese, Serrano ham, tomato bread and sundried tomatoes	
E. Samantha's treat	7.95
Serrano ham served with fresh melon	
F. Sir Anthony	8.95
tiger prawns with cocktail sauce laid on lettuce with an avocado and pineapple salad	
G. La Ronde	7.50
pate served with toast, garnished with gherkins and tomato	
P. Chrysanthemum	6.95
tomato, mozzarella and crisp iceberg lettuce	

SEAFOOD

Our seafood is delivered fresh daily from Eddie's seafood market in Marchmont and George Campbell and Sons, Perthshire.

D. Scottish smoked salmon		8.95
served with diced onions, chopped egg, capers,	horseradish	and
soda hread		

L. Crab	9.95
fresh crab with an avocado and vinaigrette salad	

C. Oysters

2.50 per piece

served on a bed of ice with Captain Duncan's piquant sauce

W. Cocktail de Crevettes

large prawns in a homemade Marie Rose sauce, served on a bed
of lettuce

N. Mussels
steamed with white wine and chopped onion, served with

steamed with white wine and chopped onion, served with a bread basket

K. Tiger prawns 9.50
1/2 dozen served on a bed of ice with lemon and mayonnaise

T. Seafood platter 18.95

prawn marie rose, oyster, king prawn, smoked salmon, caviar garnished with lemon and a crisp green salad

M. Lobster (whole or half)

with garlic butter or thermidor

Market Price

Note: To guarantee availability we require 24 hours notice

SMØRREBRØD

Our SMØRREBRØD open sandwiches have been a mainstay of the Canny Man's for the last 20 years and all our ingredients are freshly prepared every day. All the sandwiches are cold and are served on soda bread (or rye bread if you prefer) garnished with lettuce, cucumber, tomato and egg. Although we have reduced the number, all your old favourites can still be prepared to order just ask a member of staff.

33. Sharp end

1. Smoked salmon garnished with prawns and cocktail sauce	10.50
3. Fresh chicken breast in a curry mayonnaise with asparagus garnish	9.50
4. Home cooked ham with our own cheesy potato salad and onion rings	9.50
6. Chicken salad chicken and potato salad garnished with cucumber	9.50
8. Cessford's favourite home cooked ham with mustard relish and croutons	9.50
9. Roast fillet rare, served with horseradish sauce and potato salad	10.50
10. Bombay eggs curried egg garnished with prawns and tiger prawns	9.50
11. Super prawn prawns with cocktail sauce garnished with caviar	9.50
13. Beef madras rare beef fillet, served with curry mayonnaise	10.50
17. 1871	9.50
roast pork served with crispy bacon and our own apple	sauce
19. Seafood medely prawns, smoked salmon, mussels and hollandaise sauce	10.50
20. Double decker ham and chicken topped with cheesy potato salad	9.50
23. Chris's real mchoy chicken with creamed mushrooms and sweet corn	9.50
27. The graduation finely grated cheese and coleslaw, chopped onion and p	7.95 ickle
28. La Petunia prawns garnished with hollandaise sauce laid on avoca	9.50 ado
30. Tropical cheese camembert with avocado, pineapple and chives	7.95
31. Coronation chicken chicken and pineapple with a curry mayonnaise	9.50

SIDE ORDERS 4.25 (each)

95. House salad 97. Hot jacket potato 98. Bread and olives with butter or sour cream and chives

creamy smoked haddock with egg slices and croutons	0.00
34. Tristan's snack egg mayonnaise served with slices of tomato	7.95
35. Bendinat poached salmon garnished with cucumber and hollandaise sa	10.50 uce
36. Medley rare fillet of beef and home cooked ham served with a tasty salad	10.50 potato
42. Fishy mix smoked haddock and tuna garnished with prawns and caviar	9.50
45. Old par tomato stuffed with smoked haddock and crispy bacon	9.50
46. Duchess smoked salmon, poached salmon with dill dressing and caper	10.50
49. Kerr's choice asparagus with tomato and a hollandaise sauce	7.95
51. Calcutta prawn prawns in a rich curry mayonnaise	9.50
62. Three tiered home cooked ham, cheese and coleslaw	9.50
63. Robin's choice chicken, rare fillet of beef and home cooked ham	9.50
OLIVIA'S ONE SMILE smoked salmon, poached salmon and prawns with cocktail mayonnaise	11.45
You donate £1 to Olivia Giles' 'One Smile' charity every you choose me. Last year you helped raise £1000 to help prosthetic limbs in her African clinics.	
70. The nixe smoked salmon garnished with tiger prawns and cocktail sau	10.50 ce
71. Surf and turf tender fillet of beef and tiger prawn with our own sauces	11.45
81. Tipster asparagus tips with chicken wrapped in mayonnaise sauce	8.95
83. Prawn supreme prawns served with poached salmon and mayonaise	10.50
86. Pa amb oli Majorcan delicacy includes Serrano ham and other delights	10.50
87. Andrew's favourite rare fillet of beef topped with béarnaise sauce	10.50

9.50

CHEESE 8.95

All our cheeses are sourced from Ian J Mellis cheese mongers. With over 20 years experience in supplying the best farmhouse cheeses you can be assured of the finest quality all year round.

Please ask for today's selection of cheese.

PUDDINGS with liqueur 7.95 / without 5.95

The Canny Man's has been serving the famous Luca's of Musselburgh ice cream topped with liqueur and fruit for many years. We have a wide range of liqueurs but here are a few suggestions...

103. Balencia

Luca's vanilla ice cream, chocolate sauce and banana laced with Crème de Bananes

105. Amaretto laced

Luca's vanilla ice cream, almond topping and Amaretto liqueur

109. Strawberry

fresh strawberries, Luca's vanilla ice cream with vodka

110. Bruce's Gingernut

Luca's vanilla ice cream, topped with The Red Squirrel Gingernut Liquer

112. Archers

sliced peaches, Luca's vanilla ice cream laced with peach schnapps

113. Dark side

Luca's vanilla ice cream and cherries laced with Cherry Heering

116. The old alliance

Luca's vanilla ice cream and biscuit laced with Morrison liqueur

DESERT OF THE DAY

Served with a scoop of Luca's vanilla ice cream

AFTER DINNER DRINKS

Sauternes (75ml)	6.00
Sweet wine appellation in Bordeaux made from grapes affected by 'noble rot'	
Vasques de Carvalho 10 year old tawny port wine (75ml) Rich dried plum, fig, toffee and dates. Lovely freshness to the finish and not a trace of heaviness despite the richness of the flavour profile.	7.00
Malt whisky of the month (35ml)	4.50
TEA AND COFFEE	

117. Coffee	2.50
freshly ground coffee served with biscuits and cream, top ups complimentary	
119. Espresso	2.25
a shot of the finest roast coffee	
120. Americano	2.50
espresso diluted with hot water	
122. Cappuccino	2.75
espresso coffee with frothy steamed milk	
123. Latte	2.75
espresso coffee with steamed milk	
124. Tea	2.50
selection of fine teas. English Breakfast, Earl Grey, Darjeeling,	
Peppermint and Green served with a biscuit	



The Canny Man's pub in Morningside is an Edinburgh institution established in 1871 and passed down through 5 generations of the Kerr family. It is a free house, as free as the wind as Mr Kerr used to say, therefore it has no connection with any brewery and only sells the best of each brewer's produce. The Canny Man's has developed a formidable reputation for its Bloody Mary, even gaining exposure on BBC's Saturday Kitchen show. If there is a better hangover cure we have not found it yet! This small family run bar in Edinburgh has catered to many dignitaries and celebrities over the years. With renouned seafood chef Rick Stein calling the Canny Man's "the best pub in the world!". Sadly, Watson Kerr passed away in September 2011 but his full page obituary in the Scotsman newspaper described him as an "extraordinary Edinburgh publican whose unique approach to hospitality brought his Canny Man's pub legendary status". His obituary hangs in the hallway. Mr Kerr's philosophy is still alive today in the form of his wife and two sons who continue to run the public house in the manner he desired.



In the event of you not having been thanked for your patronage, please accept my sincere thanks

Jas W Kerr.



EVENING À LA CARTE MENU

Our evening meals are inspired by the best of British cuisine and we are proud to present a menu that has a strong focus on seasonal ingredients from the best local suppliers.

Mon - Thurs: 2 courses 15.50, 3 courses 19.50 Fri and Sat: specially prepared A La Carte dishes

TRADITIONAL SUNDAY LUNCH

Available every Sunday served from 12.30 - 3.30pm.

Our tempting selection of roasts are served with fresh market vegetables and all the trimmings.

(vegetarian option available)

18.95 for 2 courses

22.95 for 3 courses

THE CANNY MAN'S WINE SOCIETY

Come along to our monthly society where we taste a variety of wines with commentary from experts in the field.

Whether your a novice or a connoisseur our wine tastings are an exciting opportunity to discover more about the fascinating world of wine in a relaxed and informal environment.



The Lane Hotel opened in May 2017 and is a stylish boutique hotel situated on Canaan Lane.

The hotel has 11 elegant rooms plus 1 apartment each with their own individual decor and style.

www.lanehotel.co.uk