

CASK & VINE

HOT PLATES

Sicilian Meat Ragu Arancini	8.75
With tomato pesto and Parmigiano Reggiano	
Haggis Bon-Bons	8.95
With a whisky mayonnaise	
Sweet Chilli Squid Bites	6.5
Sweet Chilli Breaded Squid	

Bravas Fries	5.25
Skin-on Fries With Bravas Sauce	
Halloumi Fries	8.95
With Yoghurt and Mint Sauce and Pomegranate Seeds	

Ask about our children's option

PLATTERS AND PLATES

	Single	Sharer
Small Mixed Platter	16	
2 meats, 2 cheeses of your choice from the next page, bread and crackers. Some items have a supplement		
Charcuterie Or Cheese Platter	13	24
Enjoy a selection of 3 meats or cheeses of your choice from the next page		
Scottish Platter	19	35
Clava Brie, Guest Scottish Cheese, Great Glen Pork Salami, Great Glen Venison Salami, Haggis Bon Bons with a whisky mayonnaise, and Scottish Oatcakes		

Add just a Pâté to any platter
8

	Single	Sharer
Large Mixed Platter		38
3 meats, 3 cheeses of your choice from the next page, bread and crackers. Some items have a supplement		
Jamon Iberico (50g)		13
From pure-bred free range, acorn-fed, 100% Iberian breed black pigs. Cured for around 3 years		
Rocket, Roquito Peppers, Almonds and Blue Cheese Salad		12
Dressed with Arbequina Extra Virgin Olive Oil and Giusti Balsamic Vinegar of Modena Add Venison Salami 2.5		

Add another meat or cheese
Small 2 | Large 4

SEAFOOD

Enjoy the very best of Spanish tinned seafood. Served with toasted bread

Arroyabe Bonito del Norte Tuna in Olive Oil	12.5
Flavourful and soft belly tuna	

Arroyabe Galician Mussels in Escabeche	13.5
Plump, pickled mussels from Galician Rias Gallegas	



SCAN THE QR CODE TO VIEW THE ALLERGEN MENU.

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MEATS

SCOTLAND

Great Glen Scottish Pork Salami
From the heart of the Scottish Highlands.
Made from lean pork with a selection of herbs and spices.

Great Glen Scottish Venison And Green Pepper Salami 1.5/2.25
From the heart of the Scottish Highlands.
Pure Scottish Venison lightly spiced with green pepper

SPAIN

Arturo Sánchez Chorizo
From free-range, acorn-fed black Iberian pigs blended with smoked paprika and garlic.
Aged at least 4 months.

Iberico Salchichon
From 100% Iberian breed black pigs.
Peppery and rich.

Jamon Iberico 2/3
From free range, acorn-fed, 100% Iberian breed black pigs. Cured for over 2 years.
Nutty and melts in your mouth.

Martínez Somalo Jamon Serrano Reserva
14 month aged reserva Jamon from La Rioja region.

ITALY

Leoncini Mortadella 2001 Bologna I.G.P.
Made to the traditional specifications of the Bologna Mortadella Consortium: pure pork with pistachios.

Salame Milano
From Veneto, made with red wine, spices and peppercorns.

Spianata Piccante Salame
Typical Calabrian spicy salami with a flat shape.
Lean pork enriched with black pepper and spicy pepperoncino.

CHEESE

C - Cow's Milk **P** - Pasteurised
S - Sheep's Milk **UP** - Unpasteurised
G - Goat's Milk **V** - Vegetarian

SCOTLAND

Connage Dairy Clava Brie (PCV)
From the shores of the Moray Firth this shows earthy, creamy, grassy flavours.

SPAIN

Vega Mancha Cured Manchego Dop (PS)
Castile-La Mancha cheese cured for 6 months.
Intense nutty flavours with caramel and fruit.

La Peral Blue (PC)
A creamy salty blue cheese, from the Asturias region of Spain and aged up to 4 months.

ITALY

Defendi San Antonio Taleggio (PC)
Young cheese from Bergamo that is delicate, creamy and sweet with a tangy finish

Guest Cheeses

Ask what our current guest cheeses are!

**ENJOYED YOUR FOOD?
CHECK OUT OUR
TAKEAWAY DELI TO
ENJOY IT AT HOME.**

CASK & VINE

PÂTÉS

Served with Oatcakes, Pavesi and Cornichons. Choose from:

ArteMonte Wild Boar	11.5	ArteMonte Venison	11.5
La Chinata Ibérico Pork Pâté with Cherries	12.75		

SNACKING

Olives and Salted Catalan Almonds (Ve)	9.50	Salted Catalan Almonds (Ve)	3.95
Gordal Olives (Ve) Small or Large	6 9	Shore Scottish Seaweed Chips Salt (Ve), Peking Duck (Ve)	3.00
Torres Potato Crisps Truffle (Ve), Ibérico Ham	3.75	San Carlo Crisps Rustica (Ve), Tomato (Ve)	3.50

Arran Scottish Tablet Ice Cream 4.00

BOOK A WINE OR WHISKY TASTING

Discover carefully curated wine and whisky experiences, hosted by knowledgeable guides and tailored to your group.

Perfect for celebrations, corporate events or a relaxed evening of tasting and learning.

SCAN THE QR CODE
TO VIEW TASTING
OPTIONS AND BOOK.



CASK & VINE

BREAD AND OIL (✓)

	Bread+Oil	Oil
Barbera Lorenzo No.5 (Italy)	8.00	4.75

A single variety oil, from Nocellara del Belice, this is an intensely golden oil of noted creaminess with a delicately spiced aroma

Barbera Oilà (Italy)	7.00	3.75
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A single variety oil from Biancolilla, harmonic fruity flavour, well-rounded taste with light peppery notes

Oily (Greece)	6.00	2.75
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From family groves in the Peloponnese region of Greece, made from Koroneiki olives. This oil is bold, grassy and peppery

Diosas de Abril "Dulce Calma" (Spain) - Arbequina, Hojiblanca OR Picual	6.15	2.95
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"Dulce Calma" - Sweet Peace – describes these oils perfectly

Arbequina is delicate and fruity - ripe banana, pear, apple, and florals

Hojiblanca is light and fresh - fruity with notes of green olives and a delicate spiciness

Picual is a distinct oil - intense and slightly spicy

Brindisa North & South Olive Oil (Spain)	4.90	1.65
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Made from olives indigenous to the North of Spain, Arbequina, and the South, Picual. The oil is clean tasting with grass and tomato notes balanced by a touch of spice on the finish

	Bread+Oil	Oil
Núñez de Prado Organic Extra Virgin Olive (Spain)	5.35	2.10

Floral Picudo, sweet Hojiblanca and robust Picual olives from the Prado family's organic estates are cold-pressed. An organic oil with tropical flavours of passion fruit and papaya

Fuenroble Extra Virgin Olive Oil (Spain)	6.90	3.65
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Made from Picual olives in the South East of Spain. Notes of fruited green olives, reminiscent of tomato, fig, apple, grass and unripe almond

Summer Harvest Cold Pressed Rapeseed Oil (Scotland)	5.10	1.85
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Hailing from Perthshire it offers a light, green buttery flavour

Oils of the World Flight	8.85
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Explore the tastes of oil from Spain, Italy and Scotland; Brindisa North & South (Spain), "Oily" (Greece) Summer Harvest (Scotland) and Barbera Oilà (Italy)

Taste the Olive Flight	7.00
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Enjoy a taste of three single variety olive oils and explore the difference in taste between Arbequina, Hojiblanca and Picual

Extras

Giusti 3 Medal Balsamic Vinegar of Modena.....	2.75
Bread.....	2.75
Pavesi Crackers.....	1.50
Oatcakes.....	2.75