



Welcome to Cask and Vine

We invite you to relax, explore, and indulge.

We are proud to offer one of the finest selections in the city — with **over 200 Scottish whiskies** and **more than 100 wines** from around the world.

Our food menu showcases the best of artisan producers, carefully chosen to complement your glass. Expect bold, honest flavour from small-scale makers we admire including:

- **Arturo Sánchez** – Exceptional Ibérico meats, aged to perfection in Guijuelo, Spain.
- **Great Glen Charcuterie** – Highland wild venison and pork, delicately smoked.
- **Arroyabe** – Traditional Basque seafood conservas, packed with rich coastal character.
- **Connage Highland Dairy** – Organic cheeses crafted on a family farm near Inverness.
- **St Andrews Farmhouse Cheese Co.** – Raw milk cheeses with a Scottish sense of place.
- **Leoncini** – Authentic Italian cured meats, steeped in Parma's rich charcuterie traditions.
- **Vega Mancha** – Exquisite DO cheeses from La Mancha.

Our team is here to help you discover your next favourite dram, bottle, or bite — don't hesitate to ask for recommendations or tasting guidance.

Enjoy your visit!

Food

Hot Plates

Sicilian Meat Ragù Arancini 8.50
With tomato pesto and Parmigiano Reggiano

Bravas Fries 5.00
Skin-on Fries With Bravas Sauce

Haggis Bon-Bons 8.75
With a whisky mayonnaise

Halloumi Fries 8.75
With Yoghurt and Mint Sauce and Pomegranate Seeds

Ask about our children's option

Platters and Plates

Single Sharer

Mixed Platter 19.50 38.50
3 meats and 3 cheeses of your choice from the next page with bread and crackers

Charcuterie Or Cheese Platter 12.50 24.00
Enjoy a selection of 3 meats or cheeses of your choice from the next page
Add Another Meat or Cheese to any platter +2.50 +5.00

Jamon Iberico de Bellota 13.00
From pure-bred free range, acorn-fed, 100% Iberian breed black pigs. Cured for over 2 years.

Scottish Platter 19.00 35.00
Clava Brie, St Andrews Cheddar, 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 8.00

Rocket, Roquito Peppers, Almonds and Blue Cheese Salad 11.50
Dressed with Arbequina Extra Virgin Olive Oil and Giusti Balsamic Vinegar of Modena
Add Venison Salami +2.50

Seafood

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

Arroyabe Cantabrian Sardines in Olive Oil 12.00
Traditionally fished Cantabrian Sardines

Arroyabe Galician Mussels in Escabeche 13.50
Plump, pickled mussels from Galician Rias Gallegas

Arroyabe Bonito del Norte Tuna in Olive Oil 12.50
Flavourful and soft belly tuna

Pâtés

Served with oatcakes and Galloway Lodge Bramley Apple Chutney. Choose from:

ArteMonte Wild Boar 11.50

La Chinata Ibérico Pork Pâté with Cherries 12.75

Arran Scottish Tablet Ice Cream 4.00

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 (+0.50/1.00)

From the heart of the Scottish Highlands. Pure Scottish Venison lightly spiced with green pepper

SPAIN

MARTÍNEZ SOMALO JAMON SERRANO RESERVA

14 month aged reserva Jamon from La Rioja region.

ARTURO SANCHEZ CHORIZO

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

ARTURO SÁNCHEZ SALCHICON

From free-range, acorn-fed black Iberian pigs blended with black peppercorns. Aged at least 4 months.

ARTURO SÁNCHEZ LOMO IBÉRICO DE BELLOTA (+1.00/2.00)

From free-range, acorn-fed black Iberian pigs, cured for at least 6 months and dusted with De La Vera Spanish Paprika

JAMON IBERICO DE BELLOTA (+2.00/4.00)

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

ITALY

LEONCINI MORTADELLA 2001 BOLOGNA I.G.P.

Made to the traditional specifications of the Bologna Mortadella Consortium; pure pork with pistachios.

LEONCINI COPPA NOSTRANA

From farmhouse pigs. Marinated with white wine, salt and black peppercorns, hand tied, and cured 4-6 months..

CLAI 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
S – sheep's milk
G – goat's milk

P – pasteurised
UP – unpasteurised
V – vegetarian

SCOTLAND

CONNAGE DAIRY CLAVA BRIE (P C V)

From the shores of the Moray Firth this shows earthy, creamy, grassy flavours.

SPAIN

VEGA MANCHA CURED MANCHEGO DOP (P S)

Castile-La Mancha cheese cured for 6 months. Intense nutty flavours with caramel and fruit.

THE DRUNKEN GOAT MURCIA AL VINO (P G)

Aged 2 months producing a creamy and lightly sweet cheese, it is then washed with red wine giving it a red bark and a light wine aroma

LA PERAL BLUE (P C)

A creamy salty blue cheese, from the Asturias region of Spain and aged up to 4 months

ITALY

DEFENDI SAN ANTONIO TALEGGIO (P C)

Young cheese from Bergamo that is delicate, creamy and sweet with a tangy finish

AURICCHIO PROVOLONE (P C V)

A young provolone, it shows a robust yet delicate creamy flavour

Sandwiches (available 12-5pm)

Served with rocket and roquito peppers in a cabernet sauvignon dressing

Leoncini Mortadella, Provolone and Rocket	10.00
Serrano Jamon Reserva, Manchego, Rocket and Garlic Oil	10.00
Clai Spicy Spianata, Brie and Rocket	10.00
Swap salad to Skin on Fries	+2.00

Snacking

Gordal Olives (Ve) <i>(Small or Large)</i>	4.75	7.50
Salted Catalan Almonds (Ve)	3.75	
Olives and Salted Catalan Almonds (Ve)	7.50	
Shore Scottish Seaweed Chips <i>Salt(Ve), Peking Duck (Ve)</i>	3.00	
Torres Potato Crisps <i>Truffle (Ve), Iberico Ham</i>	3.75	
San Carlo Crisps <i>Rustica (Ve), Tomato (Ve)</i>	3.50	

Bread and Oil (V)

	Bread+Oil	Oil
Barbera Lorenzo No.3 (Italy) <i>Made from Biancolilla olives from Sicily, it has a mild fruity flavour, well-rounded taste with light peppery finish.</i>	8.00	4.75
Centonzie Bioolio Organic Extra Virgin Olive Oil (Italy) <i>Made from the Nocellara del Belice olive, Centonzie is spicy and herbaceous, clear and persistent with a medium fruity flavour</i>	6.00	2.75
Brindisa Arbequina Extra Virgin Olive Oil (Spain) <i>Produced in Navarra, using 100% Arbequina olives. The finished oil is sweet and grassy with hints of green tomato and a light peppery aftertaste</i>	5.00	1.75
Brindisa North & South Olive Oil (Spain) <i>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</i>	4.90	1.65
Núñez de Prado Organic Extra Virgin Olive (Spain) <i>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</i>	5.35	2.10
Fuenroble Extra Virgin Olive Oil (Spain) <i>Made from Picual olives in the South East of Spain. Notes of fruited green olives, reminiscent of tomato, fig, apple, grass and unripe almond</i>	6.90	3.65
Summer Harvest Cold Pressed Rapeseed Oil (Scotland) <i>Hailing from Perthsire it offers a light, green buttery flavour</i>	5.10	1.85
Oil Flight <i>Explore the tastes of oil from Spain, Italy and Scotland; Núñez de Prado (Spain), Brindisa North & South (Spain) Summer Harvest (Scotland) and Centonze Bioolio (Italy)</i>	7.75	
Add Giusti 3 Medal Balsamic Vinegar of Modena	2.75	
Extra Bread	2.50	
Extra Pavesi Crackers	2.00	
Extra Oatcakes	2.75	