



C R A F T B E E R S



**CASK &
BRISKET**



F I N E W I N E S

*You've been out & about in Glasgow
On your feet all day
So welcome back to the Doubletree
Where we hope you're having a pleasant stay*

*It's dreich outside and the rain won't cease
So 'mon into Cask and we'll get you a piece
It matters not from where you hail
The Scottish menu at Cask will tell our tale*

*Now you've probably heard we like a dram
It goes down nicely with our roast rump of lamb!
If you're in need of a drink come find your way
Our bar serves a great home brewed IPA
If the drink you like isn't on our shelf
Come and ask for a cocktail and we'll make it ourselves*

- Calum Gilhooly -

Social Bites

House Nachos £5.00

Our very own nacho recipe, lashings of melted cheese, salsa, guacamole & sour cream
Add beef chilli (£3)

Scottish Black Haggis Bon Bons £5.00

Peppercorn dip

Dirty Fries £5.00

Smothered in satay sauce, loaded with crushed cashews, crispy shallots and spring onions

Innis & Gunn Crispy Chicken Strips £7.50

A Scottish slant on a favourite nibble

Tempura Prawns "Sean Connery" Style £8.50

Sriracha mayo, lemon wedge

Mac(Intosh) and Cheese Bites £5.00

As it sounds, with a Scotch bonnet chilli jam

*The sharing of food
is the basis of social life*



Pieces (The way we pronounce Sandwich in Scotland) - Add soup of the day to your sandwich £3

Sandwiches (Toasted or Not)

£7.50

Served on brown or white bloomer with dressed salad leaves

Applewood hot smoked salmon

Cucumber ribbons and dill crème fraiche

Honey roast ham

with Isle of Mull cheddar and tomato chutney

Red pepper hummus

with roasted Mediterranean veg and rocket

Cheese and Pickle

Isle of Mull Cheddar and a wee dash of Branston

Open sandwiches

£7.50

Served on Steph's bread with dressed salad leaves

Crushed avocado

with baby gem and boiled egg

Peppered pastrami

with mustard mayonnaise, rocket and sliced gherkins

Roast chicken spiced mayonnaise

with red peppers and chives



Hot sandwiches

£9.50

Served on ciabatta bread with skinny fries

Mozzarella

with pesto and tomato

Goats cheese

with caramelised red onion and peppers

Speciality sandwiches

£12.00

Served on bread with skinny fries

Doubletree Glasgow club sandwich

Chicken, bacon, egg, tomato & mayo on a Triple Decker toasted sandwich

Steak & Jelly Piece

6oz steak, peanut butter and red currant jelly - our own creation

*Sandwiches are wonderful.
You don't need a spoon
or a plate!*

Tae Get Ye Started

House Soup

£6.00

Served with our very own Steph's bread

Pan Seared Scottish Scallops

£11.00

Parsnip & white chocolate puree, curry foam

Carpaccio of Beets, Goats Cheese & Avo' Mousse

£7.00

Pickled vegetables, pea shoot and chive salad

House Smoked Fish Cake

£9.00

Pea ketchup, lemon crème fraiche

Baked Rosemary & Garlic Portobello Mushroom

£7.00

Stuffed with pepperade, chive crème fraiche

Black Haggis Bon Bon

£8.00

Smoked potato, peppercorn cream

Egg & Avo' Toast

£7.00

Poached hens' egg, smash avocado, tomato bread,

crispy shallots – a pinch of yum

Pesto Linguine

£7.00

Wilted spinach, roasted tomatoes



*One cannot think well,
love well, sleep well,
if one has not dined well*

Tae Keep Ye Goin'

Classic Caesar Salad £10.00

Baby gem, parmesan, anchovies, croutons, caesar dressing

Add grilled chicken/hot, smoked, salmon (£4)

Super Food Salad £12.00

Broccoli, edamame, pink grapefruit, quinoa, pomegranate and pumpkin seeds, avocado, butternut squash, spinach leaves

Dressings - choose from balsamic & olive oil, raspberry vinaigrette, honey mustard

Vegetable Wellington £14.00

7 layers of goodness!

Courgette, aubergine, butternut squash, sweet potato, pepper, celeriac and mushroom on a tomato fondue

Pumpkin Tortellini £13.00

Roasted peppers, artichoke, confit tomato, parmesan & olive shard

Pan Seared Sea Bream £17.00

Caponata (aubergine stew)

Fish and Chips £15.00

Haddock, crispy batter, peas and Casks' own goodbye sauce

Roast Rump of Scotch Lamb £18.00

Rosemary Jus (picked from our very own garden), sweet potato fondant, green beans

Thistly Cross Cider & Garlic baked, belly of Pork £16.00

Chorizo & paprika roasties, apple puree

Pan Roasted Chicken stuffed with Black Haggis £15.00

Peppercorn cream, clapshot and honey roasted root vegetables

Glaswegian Chicken Curry £15.00

Our chef Ian's secret recipe served with rice, garlic coriander naan and a shot of Cask on the side

Signature dish

24-Hour Braised Brisket (GF) £15.00

Our executive chef's very own slow cooked brisket of beef, packed full of flavour!!

Encrusted with pancetta, mushroom and caramelised onion smoked potato, heather honey carrots, rich beef jus

Steaks – all aged for 28 days

10oz Rib eye	£24.00
8oz Sirloin	£24.00
6oz Fillet	£28.00
16oz Cote de Beouf	£35.00

All served with rosemary and garlic roasted mushroom, confit tomato and your choice on any side

Add peppercorn, diane or bearnaise sauce £3

Sides/Accompaniments £4.00

Basil mash

Rocket & parmesan salad

Seasonal greens

Onion rings

Sweet potato fries

French fries

Mac n cheese

Garlic flatbread



*Some hae meat and canna eat,
and some wad eat that want it;
but we hae meat and we can eat
and sae the lord be thankit.*

- Robert Burns

Burgers

All Burgers are served in a toasted brioche bun, with relish, lettuce and fries. Double up on the pattie for an extra £5

Classic £14.00

6oz Beef Pattie

Gourmet £16.00

6oz Beef Pattie, applewood smoked cheddar, streaky bacon

Highlander £16.00

6oz Beef Pattie, black Haggis, tattie scone, peppercorn sauce

Brisket £17.00

6oz Beef Pattie, BBQ pulled brisket, crispy onions, cheese sauce

Colonel £14.00

Buttermilk chicken, applewood smoked cheddar, streaked bacon

S.H.A (Sweet Home Avocado) £14.00

Spicy bean burger topped with heaps of avocado and melted vegan cheese

*You can't buy happiness but you can buy pizza
and that's kind of the same thing*

Pizzas 12" pizza served in a Double Tree box

Classic Margherita £12.00

Additional toppings (£1.50 each)

chicken, peperoni, ham, pineapple, onions, mushrooms, peppers or jalapenos

Smokey BBQ Brisket £15.00

Slow cooked beef brisket with a smokey BBQ sauce, onions, peppers, mozzarella, tomato base

Full Scottish £15.00

Black haggis, sausage, bacon, mushrooms, topped with fried egg, mozzarella and red or brown sauce

Vegan Dream £15.00

Vegan cheese, spinach, artichoke, heritage tomatoes, on a tomato base

A wee puddin'

All our desserts are freshly made by our award winning patisserie team

Irn Bru Baked Alaska £6.00

Irn Bru ice cream, italian meringue, buckfast jelly

Coconut & Chocolate Mousse £6.00

Scottish berries

Mango Crème Brulee £6.00

Homemade shortbread

Steph's own Sticky Toffee Pudding £6.00

Butterscotch sauce, vanilla bean ice cream

Exotic Fruit £6.00

Passionfruit sorbet, rosewater syrup

Heather Cream Cheesecake £6.00

Chocolate, crème fraiche

Selection of Scottish Cheese £6.00

Arran oaties, quince jelly

Life is Short, Eat Dessert First



Wine List

Champagne & Bubbles

	Glass	Bottle
Conti D'Arco Prosecco (Italy) Fresh apples, pears and a hint of white peach	£7.50	£31.00
Bolla Sparkling Rosé (Italy) Fresh and fruity with a hint of strawberry	£7.50	£31.00
Mercier Brut (France) Undertones of apple, pear and white blossom	£9.95	£48.00
Veuve Cliquot Yellow Label (France) Biscuity honey finish with a lingering sweetness		£75.00
Laurent Perrier Rosé (France) A symphony of berry aromas with a gently-rounded, tender finish		£95.00

White Wine

	175ml	250ml	Bottle
Borsari Inzolia (Italy) Fresh and light with lemon and peach fruit notes	£5.00	£6.75	£19.50
Luis Felipe Edwards Sauvignon Blanc (Chile) Herbaceous aromas and a touch of lime sorbet, melon and passion fruit.	£5.50	£7.50	£22.95
Corte Vigna Pinot Grigio (Italy) Light floral style with racy, balanced fruit	£5.75	£8.00	£22.95
Kleine Zalze Chenin Blanc (South Africa) Soft and creamy, tropical fruit flavours with notes of spring blossom and honey	£5.75	£8.00	£22.95
Short Mile Bay Chardonnay (Australia) Fermented in stainless steel and bottled early to retain the freshness; citrusy with a crisp finish	£6.25	£8.25	£23.95
Dashwood Sauvignon Blanc (New Zealand) Brimming with zesty grapefruit, lime and Meyer lemon	£6.50	£8.75	£24.95
Chablis, Paul Deloux (France) Notoriously dry Burgundy. Matured without oak to preserve the characteristic flinty style			£38.00
Sancerre Les Collinettes, Joseph Mellot This wine is stylish and racy, with the classic blackcurrant leaf and gooseberry character			£42.00

Red Wine	175ml	250ml	Bottle
Ayrum Tempranillo (Spain) Cherry-red, very smooth with blackberry and plum fruit; the tannins are light and finish soft	£5.00	£6.75	£19.50
Berri Estates Shiraz (South Australia) Dark berry fruit flavours and juicy, soft tannins, mingled with a light touch of oak on the finish	£5.50	£7.50	£21.95
Luis Felipe Pinot Noir (Chile) Fruity flavours complemented with a smoky character, gained from a period of ageing in oak barrels	£5.50	£7.50	£22.95
La Campagne Merlot (France) Lots of full plummy fruit and soft, rounded tannins	£5.75	£7.95	£23.50
Faustino VII, Rioja Tinto (Spain) A well rounded wine with a subtle touch of oak to balance the lively fresh fruit flavours	£5.50	£8.25	£24.95
Portillo Malbec (Argentina) A Fruity nose, enhanced by hints of plum, blackberries and a touch of vanilla	£6.25	£8.50	£26.95
Côtes du Rhône, M. Chapoutier (France) Aromas of red fruits, mainly morello cherry, and spice such as liquorice and white pepper			£38.00
Châteauneuf-du-Pape, Les Bartavelles (France) Rich and deep with mature and velvety tannins reminiscent of fruitcake and plum pudding			£42.00
Rosé Wine	175ml	250ml	Bottle
Vendange White Zinfandel (California) A medium-sweet rosé made using Zinfandel grapes from the North Central Valley	£5.00	£7.25	£20.95
Corte Vigna Pinot Grigio Rosé A slightly medium-dry rosé, fermented in steel producing a most attractive medium-dry wine	£5.50	£7.50	£22.95

Whisky

Lowland

Auchentoshan 12yr	£6.00
Auchentoshan 3 Wood	£12.00
Auchentoshan American Oak	£7.00
Glenkinchie 12yr	£6.50

Speyside

Glenlivet Founders Reserve	£6.00
Dalwhinnie 15yr	£6.00
Glenfiddich 12yr	£6.50
Glenfiddich 15yr	£7.50
Glenfiddich 18yr	£12.50
Balvenie Double Wood 12yr	£7.50
Macallan 10yr	£6.00

Highland

Dalmore 12yr	£6.50
Glenmorangie 10yr	£6.50
Oban 14yr	£6.50
Tomatin 12yr	£6.00

Islands

Laphroaig 10yr	£6.50
Lagavulin 16yr	£7.50
Highland Park 12yr	£6.50
Highland Park 18yr	£12.50
Talisker 10yr	£6.50
Bowmore 12yr	£6.50
Bunnahabhain 12yr	£6.50
Jura 10yr	£6.50

Craft Ales, Lager & Cider

Bottled

Budweiser (Missouri)	£4.85	Rekorderlig Mango & Raspberry (Sweden)	£5.00
Peroni (Italy)	£4.85	Rekorderlig Strawberry & Lime (Sweden)	£5.00
Corona (Mexico)	£4.85	Rekorderlig Passionfruit (Sweden)	£5.00
Stella Cidre Apple (Belgium)	£5.00	Rekorderlig Wild Berries (Sweden)	£5.00
Stella Cidre Raspberry (Belgium)	£5.00	Becks Blue	£3.75

Craft Beers

Local:

Innis & Gunn (Edinburgh)	£4.95
Brewdog Punk IPA (Aberdeenshire)	£4.95
Joker IPA (Alloa)	£5.75
Caesar Augustus (Alloa)	£5.75
Drygate Ax Man Rye IPA (Glasgow)	£5.75
Drygate Gladeye (Glasgow)	£5.75
Harviestoun Schiehallion (Stirlingshire)	£4.95
Ola Dubh 12 Year Old (Stirlingshire)	£9.95

International:

Furstenberg (Germany)	£6.50
Hop Lager (Ireland)	£4.95
Einstok White Ale (Iceland)	£5.50
St Stefanus Blonde (Belguim)	£5.95

Vodka

Vladivar	£4.00
Absolut	£4.50
Grey Goose	£5.00

Gin

Beefeater	£4.00
Bombay Sapphire	£4.50
Tanqueray	£4.50
Hendricks	£5.00
Caorunn	£5.00
Eden Mill Original	£4.75
Eden Mill Love	£5.00
Sipsmith	£5.00
Sipsmith Sloe	£5.00
Botanist	£5.20
Daffy's	£5.20
Edinburgh Gin	£5.00
Edinburgh Rhubarb & Ginger	£4.50
Edinburgh Raspberry	£4.50
Rock Rose	£5.00
Pinkster	£5.00
Makar	£4.75
Brockmans	£4.75
Pickerings	£4.75

Rum

Bacardi	£4.00
Havana 3yr	£4.50
Havana 7yr	£5.00
Malibu	£4.00
Morgan's Spiced	£4.00

Whisk(e)y

Famous Grouse	£4.00
Monkey Shoulder	£4.50
Canadian Club	£4.00
Jim Beam	£4.00
Sazerac Rye	£4.75
Rittenhouse Rye	£4.50
Jack Daniels	£4.50
Jameson's	£4.50

Brandy

Martell VSOP	£5.00
Hennessy	£5.00
Courvoisier	£5.00

Tequila

Jose Cuervo Gold	£4.50	Café Patron	£5.00
Patron Silver	£5.00		

Liqueurs

Southern Comfort	£4.50	Tia Maria	£4.50
Baileys	£4.00	Kahlua	£4.50
Glavya	£4.50	Pernod	£4.50
Drambuie	£4.50	Maraschino Cherry Liqueur	£4.50
Disaronno	£4.50	Creme de Griottes Chocolat	£4.50
Cointreau	£4.50		

Aperitifs

Martini Extra Dry	£4.00	Rinquinquin	£4.50
Martini Rosso	£4.00	Campari	£4.00
Cinzano	£4.00	Aperol	£4.00

Port and Sherry

Graham's Port	£4.50	Hidalgo Faraon Oloroso	£4.50
Croft Original	£4.50		
Harvey's Bristol	£4.50	Trian Hidalgo Pedro Ximenex	£5.00

Cocktails

All syrups made in house by our dedicated bar staff

Cask & Brisket £10.00
Sazerac Rye, Innis & Gunn Beer Reduction, Crème de Griottes Chocolat, Barrel Aged Bitters

Gin Thyme £9.00
Caorunn Gin, Red Apple Syrup, Lemon Juice, Smoked Thyme

R & R £9.50
Bacardi Superior, Chambord, Raspberry & Rosemary Syrup, Lime Juice

Cucumber Cooler £9.00
Hendricks Gin, Pink Peppercorn Syrup, Mint, Lime Juice

Copper Top £9.00
Blueberry Puree, Confi D'Arco Prosecco

Salted Caramel Espresso Martini £9.50
Grey Goose, Espresso, Tia Maria, Salted Caramel, Cream

Mojito/Daquiri £8.00
Standard - Pineapple/Raspberry/Red Apple/Blueberry

Cask Bar Old Fashioned £9.00
Buffalo Trace, Circular Syrup*, Barrel Aged Bitters, Orange Oils

French Martini £8.00
Vladivar Vodka, Chambord, Pineapple Juice

Cosmopolitan £9.00
Absolut Citron, Cointreau, Lime, Cranberry Juice

Margarita £9.00
Patron Silver, Lime Juice, Pineapple Syrup, Cointreau

*the juice from every orange that is used for peel is made into cask bar old fashioned syrup

Mocktails

Shampagne £5.00
Champagne & Clove Syrup, Elderflower Cordial, Lemon Juice, Soda Water

Coconut Cooler £5.00
Coconut Syrup, Lime Juice, Pineapple Juice

We encourage you to try the Cask Bar originals but we are more than happy to accommodate cocktail requests.

