

HARVEY & BROCKLESS

the fine food co

SCOTLAND





Scottish chefs are spoiled for choice. From sparkling seafood and wild game to world-class beef, lamb and dairy, plus a tartan army of artisan producers, the country is home to some of the best food on the planet.

Getting it from the lochs, rivers and fields to restaurant kitchens is where Harvey & Brockless Scotland comes in. We offer next-day delivery from our own fleet of vans, which leave our Edinburgh depot five days a week.

The bounty of Scotland delivered to your doorstep.

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CHEESE

HIGHLAND FINE CHEESES

Highland Fine Cheeses is based close to the Dornoch Firth near Tain in Ross County, making it one of the country's most northerly cheese makers. The company buys its milk from local co-operatives and it is best known for traditional Scottish cheeses crowdie and caboc, plus the tangy Strathdon Blue.



STRATHDON BLUE SC110

Rory Stone is best known for making traditional Scottish cheeses, such as caboc and crowdie, but Strathdon has more in common with the kind of soft, spicy blues made by the French and Italians. Milder than Stilton with a golden paste dotted with pockets of greeny-blue mould, it is sweet, piquant and has a steely finish. Lovely with a wee dram of peaty whisky
Cow · P · V · 600g



BLUE MURDER SC081

Made by Highland Fine Cheeses in Tain, Blue Murder is a soft, creamy and mild blue with a thin, sticky, grey-white rind.
Cow · P · V · 675g



BLACK CROWDIE SC008

Believed to be first introduced by the Vikings in the 8th century. Black Crowdie or Gruth Dubh was traditionally eaten to balance the ill effects of drinking Scotch Whisky. Made with skimmed milk it is a creamy fresh soft cheese with a sour tang. Hand rolled in Scottish pinhead oatmeal and enhanced with spicy cracked black peppercorns.
Cow · P · V · 500g



CABOC SC016

Caboc is Scotland's oldest cheese. In danger of being abducted by a rival clan, Mariota de Ile escaped to Ireland, where she learned how to make cheese. On her return, she passed the recipe to her daughter. The recipe is still a secret and has been handed down from mother to daughter ever since. A creamy cheese made with double cream and rolled in toasted pinhead oatmeal.
Cow · P · V · 110g



TAIN SC083

A mild, cheddar style cheese with a pleasing, smoky aftertaste. A pasteurised cheese made using milk from six local herds of Ayrshire and Holstein Friesian cows.
Cow · P · V · 1kg

CAMBUS O'MAY

The Cambus O'May dairy is nestled amongst the Cairngorm Mountains in Royal Deeside where the climate is perfect for cheese-making. Started by farmers wife Barbara Reid, the family run dairy has been creating their range of artisan cheeses in the heart of Aberdeenshire for more than 50 years. The creamery is now run by Barbara's middle son Alex who continues the tradition of making cheeses to heritage family recipes. Made with unpasteurised milk from the dairy's own herd of Ayrshire cows, each of the cheeses is traditionally handcrafted delivering exceptionally pure flavour and texture.



CAMBUS O'MAY SC146

This cheese evolved after Alex Reid's mother Barbara struggled to get enough milk to make cheese in a single day, so she would blend curd from two separate days to make cheese. The cheese today is still hand-made and is hand-pressed into a muslin cloth bandage. A lovely marbled effect can be seen when the cheese is cut. It has strong dairy and rustic mountain flavours and a uniquely creamy texture.
Cow · UP · NV · 1.75kg



LAIRIG GHRU SC148

The Lairig Ghrù from Cambus O'May is named after the famous mountain pass through the Grampian Mountains and is one of their distinctive cheeses. A moist, crumbly, hard cheese with a pleasant lemony tang and full finish. This cheese has real depth of character and a salted rind.
Cow · UP · NV · 1.75kg

LOCHNAGAR SC143

Made in the shadow of the Auld Lochnagar mountain in the Cairngorms, this cheese has a fresh savoury flavour with a slightly nutty finish.
Cow · UP · NV · 1.5kg



AULD LOCHNAGAR SC150

Auld Lochnagar is named after a famous local landmark around Royal Deeside and the Cairngorms where the cheese is made. Matured up to 12 months, it is nutty, slightly savoury and really develops a depth of flavour and character as it becomes older.
Cow · UP · NV · 1.75kg

AULD REEKIE SC141

Gently smoked over shavings from whisky barrels, this ode to Edinburgh is a cheddar-like cheese with a sweet tang and delicate smoky flavour.
Cow · UP · NV · 1.7kg



ARDMORE SC145

Handmade using unpasteurised cows' milk, this moist crumbly cheese is infused with Ardmore whisky to give a distinctive sharpness on the finish.
Cow · UP · NV · 1.5kg

STRATHEARN CHEESE COMPANY

Fledgling cheesemakers Drew Watson and Pierre Leger set up their dairy on the historical Cultybraggan - a former WWII prisoner of war camp near Comrie in Perthshire in 2016. Their Strathearn cheese was awarded a Gold medal at the World Cheese Awards in 2016.

STRATHEARN SC183

Made with pasteurised cow's milk and animal rennet, Strathearn is matured for four weeks and is washed every other day in a Glenturret 10 year old single malt whisky flavoured brine. Semi-soft in texture and quite lactic, the paste contrasts very well with the flavoursome rind.

Cow · P · V · 250g

LADY MARY SC185

Named after a local beauty spot along the river Earn, where wild garlic grows abundantly, Lady Mary is a fresh, lactic cheese made from cow's milk. Flavoured with locally foraged wild garlic and summer harvest, truffle infused rapeseed oil, it has a fresh lemony taste and subtle flavours of wild garlic and truffle, with a creamy and smooth texture.

Cow · P · V · 200g

ISLE OF MULL CHEESE CO.

Isle of Mull Cheese is based on Sgriob-ruadh Farm (Ski-Brua Farm) near Tobermory on the Isle of Mull in the Hebrides. Set up by Jeff and Chris Reade who moved to the derelict farm from Somerset in 1979, the dairy is now run by son Brendan. The farm has a mixed herd (the only dairy herd on the Island) of Friesian, Ayrshire, Jersey and Brown Swiss cows. Tobermory is famous for its whisky distillery and the cows are fed on a diet that includes spent grain husks, called 'draff' from the distillery.



ISLE OF MULL SC040

As invigorating as a walk along a windswept beach, Isle of Mull cheddar has a tangy flavour that is all its own. The Reade family make the cheese using raw milk from their own cows. Fed on a varied diet which includes grazing the islands lush grass. Their unique diet contributes to the clothbound cheddar's distinctive flavour: rich, savoury and salty with an earthy edge that echoes the island's peat soil. The cheese is matured for up to 18 months in underground cellars on the farm, which is powered by electricity produced from wind and water. The Reades eat theirs with Tobermory's Ledaig single malt whisky.

Cow · UP · NV · 1/8 3.3kg

HEBRIDEAN BLUE SC188

As blue cheeses go you don't get much bluer than this little number from Isle of Mull. Also known as Isle of Mull Blue, the cheese is aged for 12 weeks. It is the only blue cheese made in the Hebrides and certainly packs quite a punch. The intensity does change with the season - when the cows go inside for the winter, their silage is supplemented with the spent grain husks from Tobermory - which is said to give the cheese its characteristic spicy, feisty flavours.

Cow · UP · NV · 1.75kg





CONNAGE HIGHLAND DAIRY

Connage Highland Dairy is a traditional, family owned, fully organic business, situated in the small village of Ardersier, in the Scottish Highlands. In 2006, owners Jill and Calum Clark invested in a state-of-the-art cheese dairy. Since then, the business has been producing a delicious range of organic, handcrafted vegetarian cheeses using traditional techniques.



CLAVA BRIE ORGANIC SC123

Clava is named after the prehistoric burial cairns of Balnuaran of Clava a few miles from the Connage family farm, close to the shores of the Moray Firth. The very delicate curd is hand ladled into moulds and matured carefully in a temperature controlled store before being individually hand wrapped. A creamy soft cheese with a bloomy rind and earthy flavour.
Cow · P · V · 1.5kg

CONNAGE GOUDA ORGANIC SC128

A Scottish take on a Dutch classic. Sweet and creamy when young, developing a more robust flavour with age.
Cow · P · V · 1kg

CONNAGE SMOKED DUNLOP ORGANIC SC124

A creamy dunlop, matured for four months and smoked over whisky barrel shavings at the dairy to give a delicate, beguiling flavour.

Cow · UP · V · 1.5kg

CLAVA SMOKED BRIE SC127

The smoked version of Clava Brie retains the bloomy rind, creamy centre and earthy flavour of the original, but has an added depth from being smoked over oak whisky barrel shavings.

Cow · P · V · 250g

CONNAGE DUNLOP ORGANIC SC121

A young Scottish cheddar style cheese, which is clothbound and aged for seven months. Creamy and nutty.

Cow · UP · V · 3kg

INVERLOCH CHEESE COMPANY

Isle of Kintyre cheeses have been made by David and Grace who set up Inverloch Cheese company 25 years ago at Leim Farm, on the beautiful Hebridean island of Gigha. They began making goats milk cheddar and later acquired a herd of Guernsey cows - so started making Drumloch cheddar with its distinctive creamy flavour and natural golden colour. Now, having left Gigha for Campbeltown, Argyll, the family source their milk from the Ayrshire dairy herd on the Ralston family farm in East Drumlembie.



APPLESMOKE SC109

Taking its name from the Norse for 'Gods Island', Gigha lies five miles off the west coast of Kintyre in the sound of Islay. The island is washed by the Gulf Stream and palm trees frame its white sandy beaches. The rich Ayrshire cows milk is perfect for creating Applesmoke Cheddar.
Cow · P · V · 900g

HOWGATE BRIE SC107

Made with the same rich, pasteurised Ayrshire cows milk from the Ralston family. Creamy with a lovely flavour even when young. A true artisan cheese, hand ladled and turned daily till ready.

Cow · P · V · 1.3kg

DUNLOP DAIRY

A traditional dairy based in Stewarton Ayrshire, making traditional farmhouse cheese with milk from their own small herds of Ayrshire cows and goats. The dairy has been based at the 18th Century Clerkland Farm since 1983. Since then, owner and cheesemaker Ann Dorward has invested considerably in improving and renovating the buildings to meet modern day standards for making consistently good farmhouse cheeses. The cheeses are still matured in the old stone shed however - with its two feet thick stone it is perfect for cheese maturing.

AILSAL CRAIG SC153

Ailsa Craig is a goats' milk soft cheese with a white bloomy rind shaped like a rock and named after the famous volcanic rock in the Firth of Clyde.

Goat · P · V · 200g

GLAZERT SC151

A goat log with a bloomy rind made with milk from the dairy's own herd. Named after the little burn which flows through the village of Dunlop. Fresh and chalky when young, developing a more goaty flavour when ripe.

Goat · P · V · 250g



TRADITIONAL AYRSHIRE DUNLOP PGI SC157

Cheesemaker Ann Dorward has revived the fortunes of this traditional Scottish cheese, not least by achieving Protected Geographical Indication (PGI) status for it in 2015. A hard pressed cheese that must be made in the region with milk from Ayrshire cows, it has a moister texture than cheddar and a flavour that ranges from mild and nutty at six months to aromatic with a slight sharpness at 12 months.

Cow · P · V · 3kg



PADDY'S MILESTONE SC155

Made by Dunlop Dairy in Ayrshire using milk from the dairy's own herd, Paddy's Milestone is a delightful, small rock-shaped soft cheese and gets its name from the local name for Ailsa Craig. The cheese has a distinctive, wrinkly rind and a creamy delicate flavour.

Cow · P · V · 200g

ST ANDREWS TRADITIONAL FARMHOUSE COMPANY

The Stewart family have farmed at Falside overlooking the Firth of Fife since the 1930s. Now run by husband and wife Robert Jane, they are the only artisan cheesemaker remaining in Fife. Their own herd of Holstein Friesian cows graze on fields where the heavy clay soil encourages lush green grass to grow – fanned by the salty breezes which carry seasonal mists inland to lick the golden fringes of the 'beggar's mantle'.



ANSTER SC180

Anster cheese takes its name from the local fishing town of Anstruther which lies a few miles along the coast. The cheese is made using milk from the dairy's own herd of Holstein Friesian cows. Based on a 'Cheshire' recipe, it is typically aged for two to four months and has a crumbly texture, which melts in the mouth to give a full flavour, and a lingering 'lemony' tang on the finish.

Cow · UP · NV · 1.5kg

KATY RODGERS

Owned and managed by the Rodger family since 1955, Knockraich Farm is located in the beautiful Endrick Valley between the Trossachs and the Campsie Fells in Stirlingshire. The dairy milks a small herd of 60 British Friesian cattle, which are born and bred on the farm. The cattle are grazed outdoors throughout the summer and the milk produced goes directly into owner Katy Rodger's award-winning range of artisan dairy products. The farm's Courtyard Café offers delicious homemade food showcasing seasonal produce from the kitchen garden and Katy's wonderful dairy products.

KNOCKRAICH CROWDIE SC189

Made in Scotland using unhomogenised milk, Knockraich Crowdie is a delicious, light and creamy cheese perfect for spreading over toasted sourdough. Cow · P · V · 1kg

CRÉME FRAICHE DC114

If you're looking for an ultra creamy crème fraiche, then this is the one. We love to serve it as a refreshing alternative to cream to accompany Valrhona Itakuja dark chocolate tart. Cow · P · V · 1kg

CULTURED BUTTER DB206

Made in a traditional way by churning the cream and adding natural cultures used in the production of yoghurt. Lightly salted with a subtle tang, it's delicious spread generously on fresh, crusty bread. Cow · P · V · 200g x 8

NATURAL YOGHURT DY173

A completely natural yoghurt made with unhomeogenised full-fat cows' milk from the dairy's own herd of Freisan cows. Cow · P · 1kg

NATURAL YOGHURTS WITH MIXED FRUIT DY175

These colourful yoghurt pots are a stirred version of the farm's classic breakfast yoghurt pots. Creamy, tangy, fruity, delicious. 6 x 490g

NATURAL YOGHURTS WITH FRUIT COMPOTE DY175

4 flavours include:
Gooseberries
Rhubarb
Blackcurrants
Raspberries

These pretty little breakfast pots are a cult favourite with those in the know. All the goodness of Katy Rodger's 100% natural yoghurt, complemented with a top layer of delicious compote made with locally sourced fresh fruit. 12 x 120g

1. Cultured Butter (DB206), 2. Mixed Fruit Yoghurts (Flavours include Gooseberry, Rhubarb and Raspberry) (DY174) 3. Natural Yoghurt (DY173), 4. Creme Fraiche (DC114), 5. Knockraich Crowdie (SC189)



CURED MEAT & FISH

GREAT GLEN CHARCUTERIE

From salmon to whisky, the Scottish have long loved the aromatic appeal of smoky flavours. Great Glen Charcuterie in Roy Bridge in the Highlands is continuing this proud tradition with exquisite smoked wild venison, which is dry cured, oak smoked and matured for three months.

GREEN PEPPER AND VENISON SALAMI

CA385/CA387

Dry cured and oak smoked, locally sourced venison salami flavoured with green peppercorns. It has a distinctive gamey flavour with a little heat from the peppercorns.

1.4kg whole/90g sliced

VENISON CHORIZO CA383

Wild venison is a low-fat, low-calorie meat, not that you'd know it from this indulgent chorizo, which is rich and smoky with a delicate spicy heat. Adds soul to pasta sauces and paella or use to top a sourdough pizza.

5 x 85g

SMOKED VENISON, SLICED CA389

Prime cuts of local, wild venison are dry cured and oak smoked by hand, then matured for three months. Wonderful on its own, this also makes the most impressive canapés: try on an oatcake with cream cheese and redcurrant or wrapped around asparagus.

75g

CAMPBELLS & CO

Campbell & Co opened up the doors of their purpose built Heatherfield Smokehouse in 2017. Situated at The Heatherfield between Glasgow and Edinburgh, The company is overseen by Christopher Campbell and Ross Hastings who pride themselves on marrying modern engineering with traditional techniques and has grown to become an important supplier of premium grade smoked fish to chefs.

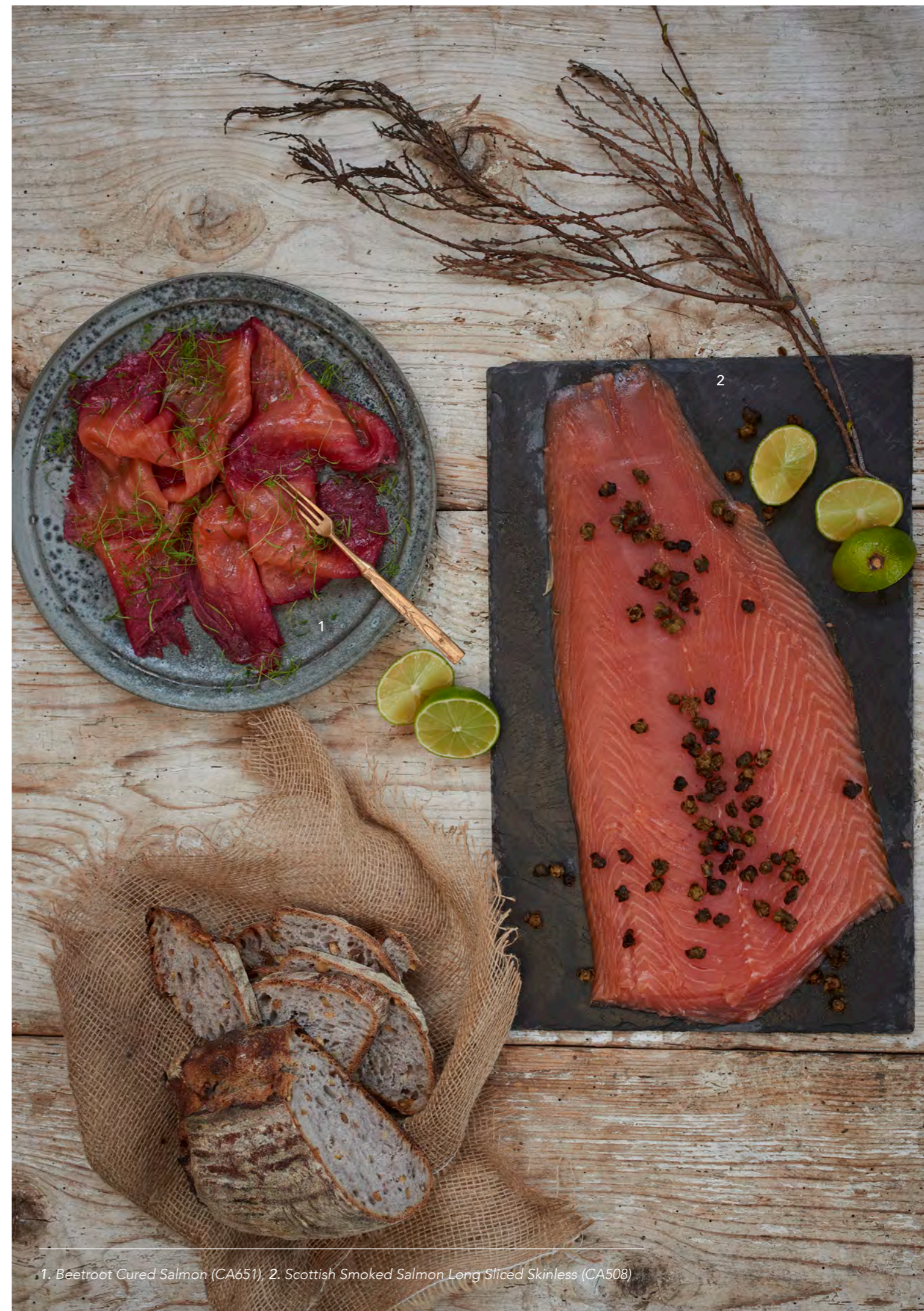
Campbells & Co select only premium grade fish direct from the source, to ensure freshness and sustainability.

The salmon is filleted on site before being dry cured and slowly smoked over oak in purpose built, modern kilns. The whole process takes place over a period of seven days.

SCOTTISH SMOKED SALMON LONG SLICED (SKINLESS) CA508

Quality, consistency and flavour are the hallmarks of Campbells' smoked salmon. The fillets are sliced lengthways with a firm texture and good balance between salt and smoke, which doesn't overpower the delicate flavour of the fish.

1kg whole



1. Beetroot Cured Salmon (CA651), 2. Scottish Smoked Salmon Long Sliced Skinless (CA508)





ACCOMPANIMENTS

We all love a Stockan's oatcake, but we think that Peter's Yard authentic Swedish crispbread crackers have a Nordic appeal that complements our range of Scottish cheeses and cured meats very nicely. Coupled with our Croxton Manor chutneys, using ingredients from British hedgerows, there's a perfect home grown pairing for each cheese in our range.

STOCKAN'S

Based in the harbour town of Stromness, Stockan's has been baking traditional Scottish oatcakes in the Orkney Islands for over 100 years. Made with wholegrain Scottish oats, that are naturally high in fibre, they are crisp, crumbly, savoury and decidedly wholesome.

STOCKAN'S OATCAKES
BI017 · 100g x 36

PETER'S YARD

The Scandinavians have been eating 'knäckebrödn' (crispbread) since the 1500s, but the joys of these crunchy rye crackers are still relatively new to British foodies. Pioneered over here by Peter's Yard, the crispbreads are made to an authentic Swedish recipe, using sourdough, fresh milk, rye flour, whole wheat flour and honey.

CRISPbread SOURDOUGH CA383 105g x 12

CRISPbread LARGE 'CD' STYLE
BI133 · 220g x 8

CRISPbread MIXED PACK BI135
Original Sourdough, Spelt & Fig and Charcoal & Rye
105 x 12

CROXTON MANOR

BLACKBERRY & SLOE GIN CONSERVE CP237
A celebration of British hedgerows, Blackberry & Sloe Gin Conserve has a racy tartness and plummy depth - the perfect partner for rich creamy cheeses.

1kg

CARAMELISED APPLE & ONION CHUTNEY CP142
A great foil for the lactic tang of crumbly British territorials, such as Wensleydale or Caerphilly.

1kg

COMFY ONION MARMALADE CP051
There's a reason why goat's cheese and onion marmalade is a classic combo. The sweetness of the onion balances the acidity of the cheese and marries with its earthy creaminess. We recommend our Clara goats' cheese.

1kg

FARMHOUSE PICKLE CP228
Cheddar is the obvious choice but also provides a great counterpoint to sweet and nutty cheeses, such as Comté.

1kg

FIG & LIQUORICE PRESERVE CP228
Sweet, sticky and with a wonderful spicy note from the liquorice, this unctuous preserve is great with bold statement cheeses. Savoury, salty hits such as Isle of Mull Cheddar work perfectly.

1kg

GOOSEBERRY & NETTLE RELISH CP229

There's an aromatic, leafy quality to our Gooseberry & Nettle Relish, which makes it a winner with floral, grassy goat and ewes' milk cheeses.

1kg

PLUM & GINGER CONSERVE CP073
Bursting with plums and a feisty ginger kick, this great all rounder works with everything from cheddars to blue cheese.

1kg

SMOKED CHILLI JELLY CP150
Brings an intriguing smoky, spicy edge to vintage cheddars or aged Manchegos.

1kg

SPICED PEAR & NIGELLA SEED CHUTNEY CP083
As pretty as it is delicious, our spiced pear chutney is dotted with fragrant nigella and fennel seeds. Sweet, spicy and soothing, serve with salty blues and creamy soft cheeses as well as a pungent washed rind like Maida Vale.

1kg

SUNDRIED TOMATO & RED PEPPER CHUTNEY CP085 1kg

Embrace the sun-soaked flavours of the Mediterranean by serving this tangy chutney with oozy Italian buratta and mozzarella.

1kg

1. Crispbread Large 'CD' Style (BI133), 2. Toast for Cheese Catering Mix (BI106) pictured here Apricot, Pistachios & Sunflower Seeds and Cherries, Almonds & Linseeds, 3. Tomato & Red Pepper Relish (CP085), 4. Ragstone (EG038), 5. Plum & Ginger Chutney (CP073), 6. Chilli Jam (CP041), 7. Croxton Manor Stilton (EB076), 8. Bittersweet Orange Set Fruit Conserve (CP186), 9. Caramelised Apple Set Fruit Conserve (CP175)



For a full list of items please refer to our Price List.
For further information about any of the products in this brochure
or for assistance with placing an order please contact your local
account manager or call our customer support team.

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