

CANTO

www.cantorestaurant.com @cantomcr

Canto is our take on classic Mediterranean tapas. All our dishes are small plates, and as a guide we recommend 5-6 dishes to share between 2 people.

TIPSY TAPAS

3 select tapas dishes and unlimited fizz, bellinis, house lager or house wine for 90 minutes. £35 per person

Available Saturday 12-3pm

See separate menu for full details. Must be prebooked.

PETISCOS

Homemade sourdough & butter [v]	4
Catalan bread; toasted with olive oil, garlic and fresh tomato [vg]	4
Marinated olives with orange & thyme	3.75
Burrata, fresh pesto & crostinis	7
Ibérico cured meat selection (<i>serrano ham, pork loin, salami, 'chorizo'</i>)	8
Canto cheeseboard: Tunworth, Lancashire Bomb, Blue Monday, Kidderton Ash with crackers, Yorkshire chutney & quince jelly	9

MEAT

Chargrilled peri peri chicken	8.5
Prego (<i>beef steak & caramelised onion on caco bread</i>)	8.5
Mini chorizo, potatoes, fried egg and crispy shallots	8
Jamón croquetas	6.5
Spicy chicken skewers with roasted peppers and onions	7.5
Classic Italian beef meatballs, tomato sauce & parmesan shavings	8
Braised pig's cheek, Manchego cheese mash, savoy cabbage and crispy pancetta	10
Sweet and spicy chicken wings	7.5

SEAFOOD

Salt cod fritters with tartare sauce	6.5
Octopus lagareiro (<i>octopus, new potatoes, garlic & baby onions</i>)	10
Crispy fried baby squid with aioli	7
Grilled salmon pil pil and cavolo nero	9
Gambas al ajillo (<i>prawns with caramelised onions and red peppers in a garlic sauce</i>)	with 4x prawns 9 with 6x prawns 12

VEGETABLES

Pan-fried Tenderstem broccoli with chilli and garlic [vg]	5.5
Roasted potatoes with brava sauce and aioli [v]	5
Chargrilled sweet potato with tzatziki [vg]	5.5
Caramelised cauliflower with romesco sauce [vg]	5.5
Mushroom croquetas with black garlic mayo [v]	6
Heritage tomato & red onion salad with moscatel dressing [vg]	5.5

DESSERTS

Carrot cake with white chocolate sauce [v]	6
Almond tart & mascarpone mousse [v]	6
Benji's Vegan Truffles (<i>choice of</i>): chocolate & hazelnut, chocolate & orange, salted caramel & Biscoff, after dinner [vg]	each 2
Selection of three truffles	5.5
Box of six truffles	10
Home-made ice cream (<i>choice of</i>): toasted barley, salted caramel, chocolate, vanilla, pistachio [v]	3
Home-made lemon sorbet [vg]	2.5
Home-made blood orange sorbet [vg]	2.5
Pastel de nata (<i>handmade custard tart</i>) [v]	each 2.5 with ice cream 3.5

[v] Vegetarian [vg] Vegan **Takeaway dishes are indicated by the symbol**

Due to processes within our kitchen, all dishes may contain traces of nuts and/or gluten. Please inform your server if you have any food allergy or intolerance so they can provide further information. Please note we use the same fryers to cook multiple dishes, please ask if you have any questions about cross contamination.

An optional 10% service charge will be added to the final bill. **100% of tips go to our team.**