

CANTO

SUNDAY MENU

NIBBLES

Homemade sourdough bread with butter 4

Mediterranean olives marinated in herbs & spices (vg) 3.75

Catalan bread; toasted with olive oil, garlic & fresh tomato (vg) 4

2 COURSES £23 3 COURSES £27

Includes starters, mains & desserts

STARTERS

Cured meat selection: serrano ham, pork loin, salami & chorizo

Aged Manchego with crystal bread & truffle honey

Gambas al ajillo (4 prawns with caramelised onions & red peppers in a garlic sauce)

Jamón croquetas

Crispy fried baby squid with aioli

Sweet & spicy chicken wings

Mushroom croquetas with black garlic mayo (vg)

Caramelised cauliflower in tomato & harissa spiced bean stew (vg)

MAINS

Grilled whole sea bream with roasted new potatoes, tenderstem broccoli & vinho verde sauce

All roasts served with roasted potatoes, Yorkshire pudding, root veg mash, Savoy cabbage & gravy

Half chicken

Beef sirloin

Pork belly

Field mushroom wellington (v/vg*)

*without Yorkshire pudding

SIDES

Creamy mashed potato (vg) 5

Blood orange glazed heritage carrots (vg) 4.5

Manchego cauliflower cheese 5.5

Pan-fried tenderstem broccoli with chilli & garlic (vg) 5.5

Yorkshire pudding (v) 1.5

DESSERTS

Almond tart & mascarpone mousse (v)

Carrot cake with white chocolate sauce (v)

Sticky toffee pudding with Cornish clotted cream (v)

Pastel de nata with ice cream (v)

Benji's vegan truffle selection (three units) (vg)

Cheeseboard: Tunworth, Lancashire Bomb, Harrogate Blue & Kidderton Ash with crackers, Yorkshire chutney & quince jelly (+£3 supplement)

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 for tables of 6 or more. 100% of tips go to our team.

www.cantorestaurant.com