

CANTO

GROUP MENU

£35 PER HEAD

(applicable for parties of 7 or more)

Homemade sourdough with butter

Ibérico meat selection (Serrano ham, pork loin, salami, chorizo)

Mushroom croquetas with black garlic mayo

Gambas al ajillo

(prawns with caramelised onions & red peppers in a garlic sauce)

Prego (beef steak & caramelised onions on cacio bread)

Caramelised cauliflower in tomato & harissa spiced bean stew

Peri Peri chicken

Pan-fried tenderstem broccoli with chilli & garlic

Roasted potatoes with brava sauce & aioli

DESSERTS

Almond tart with mascarpone mousse

Benji's chocolate truffles

All dishes are subject to availability and we reserve the right to replace unavailable dishes with a similar item.
Due to processes within our kitchen environment, all dishes may contain traces of nuts and/or gluten. Please inform your server if you have any food allergy, intolerance or sensitivity so they can provide further information on ingredients and preparation procedures.
Please note, we use the same fryers to cook multiple dishes, please ask if you have any questions about cross-contamination.

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CANTO

PESCATARIAN MENU

£35 PER HEAD

(applicable for parties of 7 or more)

Homemade sourdough with butter

Cheese selection (Lancashire bomb, Harrogate blue, quince, fig, Yorkshire chutney & crackers)

Mushroom croquetas with black garlic mayo

Crispy fried baby squid with aioli

Caramelised cauliflower in tomato & harissa spiced bean stew

Gambas al ajillo

(prawns with caramelised onions & red peppers in a garlic sauce)

Griddled cod with a black olive crust & confit potatoes

Pan-Fried tenderstem broccoli with chilli & garlic

Roasted Potatoes with brava sauce & aioli

DESSERTS

Almond tart with mascarpone mousse

Benji's chocolate truffles

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CANTO

VEGETARIAN MENU

£35 PER HEAD

(applicable for parties of 7 or more)

Homemade sourdough with butter

Cheese selection (Lancashire bomb, Harrogate blue, quince, fig, Yorkshire chutney & crackers)

Mushroom croquetas with black garlic mayo

Roasted beetroot, ajo blanco sauce, dill & toasted almonds

Caramelised cauliflower in tomato & harissa spiced bean stew

Chargrilled heritage carrots, cannellini bean purée
& toasted pumpkin seeds

Pisto (Spanish ratatouille), crispy fried duck egg & black truffle oil

Pan-Fried tenderstem broccoli with chilli & garlic

Roasted potatoes with brava sauce & aioli

DESSERTS

Almond tart with mascarpone mousse

Benji's chocolate truffles

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CANTO

VEGAN MENU

£35 PER HEAD

(applicable for parties of 7 or more)

Homemade sourdough with olive oil

Mediterranean olives marinated in herbs & spices

Mushroom croquetas with black garlic mayo

Roasted beetroot, ajo blanco sauce, dill & toasted almonds

Caramelised cauliflower in tomato & harissa spiced bean stew

Chargrilled heritage carrots, cannellini bean purée
& toasted pumpkin seeds

Roasted butternut squash with spinach risotto

Pan-Fried tenderstem broccoli with chilli & garlic

Roasted potatoes with brava sauce & aioli

DESSERTS

Two of Benji's chocolate truffles

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