

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.

PETISCOS

Homemade sourdough & butter [v]	4
Catalan bread; toasted with olive oil, garlic and fresh tomato [vg]	4
Mediterranean olives marinated in herbs and spices [vg]	3.75
Ibérico cured meat selection (<i>serrano ham, pork loin, salami, chorizo</i>)	8
Canto cheeseboard: Tunworth, Lancashire Bomb, Harrogate Blue, 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
Pork skewers with harissa hummus & piquillo peppers	8
Classic Italian beef meatballs, tomato sauce & parmesan shavings	8
Braised ox cheek, crispy pancetta, celeriac & horseradish purée, & kale	11
Sweet and spicy chicken wings	7.5

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

SEAFOOD

Salt cod fritters with tartare sauce	6.5
Octopus lagareiro (<i>octopus, new potatoes, garlic & baby onions</i>)	10
Crispy fried squid with aioli	7
Griddled cod with a black olive crust and confit potatoes	9
Gambas al ajillo (<i>prawns with caramelised onions and red peppers in a garlic sauce</i>)	9 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 [vg]	5
Chargrilled heritage carrots, cannellini bean purée & toasted pumpkin seeds [vg]	5.5
Caramelised cauliflower in tomato and harissa spiced bean stew [vg]	5.5
Pisto (Spanish ratatouille), crispy fried duck egg and black truffle oil [v]	6.5
Roasted beetroot, ajo blanco sauce, dill and toasted almonds [vg]	5.5
Mushroom croquetas with black garlic mayo [vg]	6
Roasted butternut squash with spinach risotto [vg]	6.5

DESSERTS

Carrot cake with white chocolate sauce [v]	5.5
Almond tart & mascarpone mousse [v]	5.5
Benji's Vegan Truffles (<i>choice of</i>): chocolate & hazelnut, chocolate & orange, salted caramel & Biscoff, dark cherry [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 sorbet (<i>choice of</i>): lemon, blood orange [vg]	2.5
Pastel de nata (<i>handmade custard tart</i>) [v]	each 2.5 with ice cream 3.5

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.**