

# 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

Patatas bravas with spicy tomato sauce and aioli

## DESSERTS

Almond tart with mascarpone mousse

Pastel de nata (handmade custard tart)

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

Gambas al ajillo

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

Caramelised cauliflower in tomato & harissa spiced bean stew

Crispy fried baby squid with aioli

Griddled cod with a black olive crust & confit potatoes

Pan-Fried tenderstem broccoli with chilli & garlic

Patatas bravas with spicy tomato sauce and aioli

## DESSERTS

Almond tart with mascarpone mousse

Pastel de nata (handmade custard tart)

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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

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

Roasted butternut squash with spinach risotto

Pan-Fried tenderstem broccoli with chilli & garlic

Patatas bravas with spicy tomato sauce and aioli

## DESSERTS

Almond tart with mascarpone mousse

Pastel de nata (handmade custard tart)

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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

Pisto (Spanish ratatouille) & black truffle oil

Roasted butternut squash with spinach risotto

Pan-Fried tenderstem broccoli with chilli & garlic

Patatas bravas with spicy tomato sauce and aioli

## DESSERTS

Vegan chocolate tart with black cherry chantilly cream

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