

# CANTO

## VEGETARIAN MENU

£35 PER HEAD  
(available for parties of 7 or more)

Homemade sourdough with butter

Cheese selection (Lancashire bomb, Harrogate blue, quince, fig, apple and chilli chutney & crackers)

Mushroom croquetas with black garlic mayo

Roasted beetroot with ajo blanco sauce and toasted almonds

Harissa spiced roasted butternut squash, cavolo nero sauce and pumpkin seeds

Caramelised cauliflower with puy lentil stew and caponata

Patatas bravas with spicy tomato sauce and alioli

### DESSERT

Almond tart with mascarpone mousse

Pastel de nata (handmade custard tart)

Due to processes within our kitchen, all dishes may contain traces of all allergens.  
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.