

CANTO

GROUP MENU

£38 PER HEAD
(available for parties of 7 or more)

Solo Bread Bakery sourdough with butter

Ibérico meat selection

Mushroom croquetas with black garlic mayo

Salt cod fritters with tartare sauce

Peri Peri chicken

Roasted cauliflower with lentil stew, Italian caponata and cavolo nero crisps

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

£38 PER HEAD
(applicable for parties of 7 or more)

Solo Bread Bakery sourdough with butter

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

Mushroom croquetas with black garlic mayo

Salt cod fritters with tartare sauce

Gambas Pil Pil (prawns with garlic & chilli, served with Solo Bread Bakery focaccia)

Roasted cauliflower with lentil stew, Italian caponata and cavolo nero crisps

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

£38 PER HEAD

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Solo Bread Bakery sourdough with butter

Mediterranean olives marinated in herbs and spices

Mushroom croquetas with black garlic mayo

Padron peppers with Maldon salt

Roasted aubergine layered with goats cheese, piquillo peppers,
confit tomato and onions

Cavolo nero risotto, with harissa butternut squash

Roasted cauliflower with lentil stew, Italian caponata and cavolo
nero crisps

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

£38 PER HEAD

(applicable for parties of 7 or more)

Solo Bread Bakery sourdough with butter

Mediterranean olives marinated in herbs and spices

Mushroom croquetas with black garlic mayo

Padron peppers with Maldon salt

Roasted aubergine with piquillo peppers, confit tomato and onions

Cavolo nero risotto, with harissa butternut squash

Roasted cauliflower with lentil stew, Italian caponata and cavolo nero crisps

Patatas bravas with spicy tomato sauce and aioli

DESSERTS

Chocolate Tart on a Biscoff base, served with orange ice cream

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