

CANTO

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Canto is our take on classic Mediterranean tapas. All our dishes are small plates and as a guide we recommend 2-3 dishes per person.

PARA PICAR

Padrón peppers with garlic and Maldon sea salt (vg)	7
Our own-recipe marinated olives with chilli, lemon, garlic, Seville oranges, oregano and basil (vg)	6
Pan con tomate (vg)	7.5
Sourdough bread with olive oil and balsamic or butter (v/vg)	6
Canto Charcuterie Board - A selection of Jamón Serrano, Aged Manchego and Picos Blue Cheese. Served with cornichons, orange blossom honey and olive torta	12
Mezze Platter - Toasted pitta with whipped feta and chilli honey, baba ganoush, beetroot hummus (v)	10

FISH & SHELLFISH

Salt cod fritters with tartar sauce (4 units)	10
Calamares fritos with lemon alioli	11
Gambas a la mango: Tiger prawns with mango and chilli sauce (4 units)	14
Grilled whole sea bream with orange and basil butter sauce, liliput capers and charred lime <i>(please be aware of fish bones within the dish)</i>	16



To access our allergen menu please scan the QR Code.

Due to processes within our kitchen environment, we cannot guarantee the total absence of allergens. 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. All prices are inclusive of VAT. An optional 12.5% service charge will be added to the bill. Our team receive 100% of tips which are fully/fairly distributed amongst our team. [v] Vegetarian [vg] Vegan [v/vg] Can be made vegan to order Menu and prices are subject to availability and change.

MEAT

Braised ox cheek with celeriac purée and parnsip crisps	15
Charred pork belly with roasted apple purée, pickled cucumber & mustard jus	15
Spiced lamb and beef meatballs with fritada sauce	10
Chorizo with roasted new potatoes, sobrasada sauce and pea shoots	12
Chargrilled peri peri chicken: Head Chef João's family recipe	12
Jamón Ibérico croquetas (4 units)	10

VEGETABLES

Crispy potatoes with mojo verde and mojo rojo (vg)	8.5
Cauliflower florets with harissa spiced carrot purée and walnut dukkah (vg)	9.50
Charred asparagus and pea rice with alioli and basil oil (v/vg)	10
Homemade gnocchi with confit tomato sauce and Gran Moravia (v)	10
Mushroom croquetas with black garlic alioli (4 units) (vg)	10
Tenderstem broccoli with Ajada (chilli, garlic and smoked paprika) (vg)	9.5

DESSERTS

Tiramisú: Layers of mascarpone mousse infused with italian spiced wine, lady fingers biscuit in arabica coffee syrup (v)	8.5
Almond tart with mascarpone mousse (v)	8.5
Chocolate tart with caramel and puffed rice base, served with miso & caramel ice cream (vg)	8.5
Selection of ice creams from Cheshire Farm Ice Cream (v) <i>Double Chocolate, Vanilla, Salted Caramel, Pistachio and Honey Comb</i>	6
Homemade sorbets (vg) <i>Lemon, Red Berries and Morello Cherry</i>	4
Pastel de nata (v) <i>with ice cream (+1.5)</i>	5.5