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
Perello Gordal olives (vg)	6
Pan con tomate (vg)	8
Sourdough bread with olive oil and balsamic or butter (v/vg)	6
Canto Charcuterie Board - A selection of Jamón Serrano, Aged Manchego and Luna Negra goats cheese served with cornichons, orange blossom honey and olive torta	12
Mezze Platter - Toasted pitta with tzatziki, tirokafteri (spicy red pepper feta dip) and burnt onion hummus (v)	10

FISH & SHELLFISH

Salt cod fritters with tartar sauce (2 units)	6.5
Calamares fritos with lemon alioli	11
Gambas a la Sriracha; Tiger prawns in a white wine & sriracha sauce	15
Seared Cod Loin with charred corn purée and crispy chorizo	14

To access our allergen menu please scan the QR Code.

MEAT

Braised ox cheek ragù with tagliatelle	15
4oz Beef Sirloin with pica-pau sauce	15
Spiced lamb & beef koftas with tzatziki	11
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 (2 units)	6.5

VEGETABLES

Patatas Bravas; Crispy potatoes with spicy tomato sauce and aioli (v/vg)	9
Cauliflower florets with parsley hummus and chimichurri (vg)	9.5
Roasted carrot rice with spinach and red chilli pesto (v/vg)	10
Homemade gnocchi with roasted squash purée, sage pesto and feta (v)	11
Mushroom croquetas with black garlic alioli (2 units) (vg)	6
Tenderstem broccoli with Ajada (chilli, garlic and smoked paprika) (vg)	9.5

DESSERTS

Leite Creme; A Portuguese take on crème brûlée (v)	8.5
Chocolate mousse with peanut brittle (vg)	8.5
Coffee & walnut sponge with salted caramel, coffee mascarpone and mocha créme anglaise (v)	8.5
Pistachio ice cream sandwich (v)	8.5
Selection of ice creams from Cheshire Farm Ice Cream (v) Double Chocolate, Vanilla, Salted Caramel, Pistachio and Honey Comb	6
Homemade sorbets (vg) Piña Colada, Peach or Blood Orange	4
Pastel de nata (v)	5

with ice cream (+1.5)
with dark forrest topping and ice cream (+2.5)
with hazelnut praline topping and ice cream (+2.5)
with pistachio & white chocolate topping and ice cream (+2.5)

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.