

When dining with us, we recommend sharing a selection of plates, something from the grill, larger plates, or pasta, then enjoying them as they arrive at your table.

Nibbles

Gordal olives 🍷 🍴 🌿	4.3
Focaccia w/ EVOO & balsamic 🍷 🍴 🌿	4.9
Toasted focaccia, Henderson's rarebit, Prosciutto 🍷 🌿	6.5
Charcuterie; Today's selection of cured meats, gordal olives, toasted focaccia 🍷 🌿	15

Garden

Tender stem broccoli, black garlic ketchup, crispy chilli 🍷 🍴 🌿	8.5
Sweetcorn Fritters, jalapeño salsa, pomegranate, lime, radish 🍷 🍴 🌿	10
Whipped goat's cheese bruschetta, orange, roasted beetroot, savoury granola 🍷 🍴 🌿	12

Sea

Crispy calamari, fresh lemon, szechuan chilli aioli	12.5
Tiger prawns, white wine, lemon, garlic, parsley, focaccia 🍷 🌿	14
Lime cured trout, beetroot, orange, horseradish, crème fraîche 🍷 🌿	12

Farm

Crispy chicken, gochujang sauce, lime dip, spring onion, sesame	9.9
Himalayan salt aged Yorkshire sirloin beef tartare, smoked aioli, shallot, yolk, sourdough 🍷 🌿	13.9
Tuscan sausage, plum tomato, cannellini beans, cime de rapa, parmesan, focaccia 🍷 🌿	12

Pasta

Wild mushroom & fresh truffle tagliatelle, crispy sage 🍷 🌿	18.5
Tuscan sausage, cime de rapa, chilli, parmesan 🍷 🌿	17.9

Plates

Roasted cauliflower, romesco sauce, pickled raisins, almond flakes, ezme salsa 🍷 🍴 🌿	17.5
Butter poached cod fillet, caramelised shallot, roasted sweet peppers, plum tomato sauce 🍷 🌿	28
60 day salt aged roasted lamb shoulder, roasted root vegetables, cannellini beans, salsa verde 🍷 🌿	25
Aubergine parmigiana; layers of baked aubergine, rich tomato sauce, fresh basil, mozzarella and parmesan 🍷 🌿	18.5

Grill

Chargrilled chicken breast, chicken mushroom sauce, seasonal greens and buttery mash 🍷 🌿	23
Whole, boneless, grilled sea bream, salsa verde, parsley, shallot, lemon 🍷 🌿	29
Yorkshire-bred, salt aged 227g sirloin steak, padrón peppers and peppercorn sauce 🍷 🌿	28
1kg Yorkshire-bred, salt aged Côte de Boeuf sharing steak, sea salt and rosemary, with Café de Paris butter (for two +) 🍷 🌿	70
Or with peppercorn sauce (+2.5)	

Sides

Skin on fries 🍷 🍴 🌿	3.9
Charred padrón peppers, sea salt 🍷 🍴 🌿	4.5
Garlic and rosemary roasted potato with parmesan aioli 🍷 🍴 🌿	4.5

Our meat is 60-day aged in our butcher's Himalayan salt chamber, using individually selected animals that meet strict requirements and standards, intensifying their flavour even further - a must.

Gluten Free 🌿
Gluten Free Option 🍷 🌿

Vegetarian 🍷
Vegetarian Available 🍷 🌿

Vegan 🍷
Vegan Available 🍷 🌿

If you have a food allergy, dietary requirement or intolerance, please let a member of our team know on arrival.

cornerstone
AT *Dyson* PLACE

*Italian born. Shaped by travel.
Inspired by culture*

0114 698 2679

@cornerstoneatdysonplace

www.cornerstonecoffee.co.uk

Please visit our website or email us at info@cornerstonecoffee.co.uk
for event space and private party hire, menu updates and more.