

cornerstone
AT *Dyson* PLACE

*Italian Born, Shaped By Travel,
Inspired By Culture*

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www.cornerstonecoffeegroup.co.uk

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

Cornerstone

Evening Menu

Inspired by our love for family style dining in Italy, for all to share and enjoy

We recommend a couple of the larger dishes to go with some pasta and a selection of smaller plates

Gordal olives <i>gf,v,vgn</i>	4.3
Focaccia w/ EVOO & balsamic <i>gf,v,vgn</i>	4.9
Chilli and lime salted popcorn <i>gf,v,vgn</i>	3.5
Toasted focaccia, Henderson's rarebit, prosciutto, chive <i>gfoa</i>	6.5
Charcuterie; Today's selection of cured meats, gordal olives, EVOO and balsamic, focaccia <i>gfoa</i>	16
Crispy calamari, fresh lemon, Szechuan chilli aioli	12
King tiger prawns, garlic, chilli and white wine butter <i>gf</i>	14.5
Yellow fin tuna carpaccio, avocado, sesame, soy, lime, ginger salad <i>gf</i>	13.5
Tender stem broccoli, black garlic, crispy chilli <i>gf,v,vgn</i>	8.5
Creamy stracciatella, Yorkshire tomato, gordal olive, basil, sourdough <i>gfoa,v</i>	9.9
Bruschetta, ricotta salata, zucchini, roasted heirloom tomato, pesto, savoury granola <i>gfoa,v</i>	12
Sweetcorn fritters, avocado and jalapeño salsa, Pico de Gallo, our own sweet chilli sauce, chilli lime salted popcorn <i>gf,v,vgn</i>	10
Crispy chicken, gochujang chilli sauce, sesame, lime dip	9.9
Salt aged Yorkshire sirloin beef tartare, smoked aioli, shallot, yolk, sourdough <i>gfoa</i>	14
Basil pesto, tagliatelle, zucchini, lemon & pine nut pangrattato <i>gfoa,v</i>	16.5
King prawn tagliatelle, vine cherry tomato, white wine, chilli, garlic, parsley <i>gfoa</i>	18.5
Calamarata pasta, Tuscan salsiccia, cime de rapa, chilli, parmigiano reggiano <i>gfoa</i>	17.9
Spring noodle salad; soy glazed tofu, black garlic, tender stem broccoli, spring summer vegetables, fresh herbs, spring onion, with soy, chilli and lime dressing <i>v,vgn</i>	17.5
Aubergine parmigiana; layers of baked aubergine, rich tomato sauce, fresh basil, buffalo mozzarella, parmigiano reggiano <i>gf,v</i>	19
Whole roasted, boneless sea bream, lemon, tomato, fennel, samphire <i>gf</i>	31
Grain-fed, roasted half chicken, creamy chicken sauce, seasonal buttered greens <i>gf</i>	25
Yorkshire-bred 60-day salt aged 280g lamb steak, artichokes, asparagus, broad beans, spring vegetables, salsa verde <i>gf</i>	34
1kg Yorkshire-bred Cote de Boeuf steak, 60 day aged in our butcher's Himalayan salt chamber, peppercorn sauce <i>gf</i>	72
Skin on fries <i>gf,v,vgn</i>	4
Roasted garlic potato, parmesan aioli <i>gf,v,vgoa</i>	5.5
Dressed seasonal green salad, extra virgin olive oil <i>gf,v,vgn</i>	5.5

Please inform your server of any allergies, dietary requirements or food intolerances