

cornerstone
AT *Dyson* PLACE
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
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
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
Tender stem broccoli, black garlic, crispy chilli <i>gf,v,vgn</i>	8.9
Stracciatella cheese, Yorkshire tomato, gordal olive, basil, pangrattato <i>gfoa,v</i>	10.5
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, pink onion <i>gf,v,vgn</i>	10
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 di rapa, chilli, parmigiana reggiano <i>gfoa</i>	17.9
Spring noodle salad; soy glazed tofu, black garlic, tender stem broccoli, spring summer vegetables, fresh herbs, soy, chilli 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>	20
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 rosemary and 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

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*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
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