

Cornerstone

Brunch, Lunch Menu

Breakfast, Brunch

Toasted banana bread, vanilla, white chocolate, poached rhubarb, raspberry, custard <i>gf,v</i>	13.5
House granola, pecan, toasted seeds, mint, seasonal fresh and dried fruits with Greek or Alpro yoghurt <i>gf,v,vgoa</i>	9
Cornerstone Breakfast; Sweet-cured smoked bacon, Tuscan sausage, roasted tomato and mushroom, poached eggs and Cornerstone beans on toasted sourdough <i>gfoa</i>	16.9
Vegetarian Breakfast; Smashed avocado, roasted tomato and mushroom, grilled halloumi, poached eggs, our sweet chilli sauce and Cornerstone beans on toasted sourdough <i>gfoa,v</i>	16.9
Vegan Breakfast; Smashed avocado, roasted tomato and mushroom, panelle chickpea fritter, garlic roasted potato, our sweet chilli sauce and Cornerstone beans on toasted sourdough <i>gfoa,v,vgn</i>	16.9
Henderson's rarebit on toasted crumpets, poached eggs, roasted vine heritage cherry tomato, dressed leaf salad <i>gfoa,v</i>	15.5
Sweetcorn fritters, poached egg, avocado and jalapeño salsa, Pico de Gallo, our sweet chilli sauce, chilli lime popcorn <i>gf,v,vgn</i>	14.5
Smashed avocado, grilled halloumi, poached eggs, sweet chilli sauce, with toasted seeds on toasted sourdough <i>gfoa,v</i>	14.5
Bacon & Eggs; Sweet-cured bacon, poached eggs, our bubble and squeak cakes, Cornerstone chilli oil, spring onion and crispy shallot <i>gf</i>	15.5

Small Plates, Starters, Sharing

Creamy stracciatella, Yorkshire tomato, gordal olive, basil, sourdough crumb <i>gfoa,v</i>	9.9
Bruschetta, ricotta salata, zucchini, roasted heirloom tomato, pesto, savoury granola <i>gfoa,v</i>	12
Crispy chicken, gochujang chilli sauce, sesame, lime dip	9.9
Crispy calamari, fresh lemon, Szechuan chilli aioli	9.9
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

Salads

Caesar salad; Little gem and oak leaf lettuce, our own Caesar dressing, shaved parmesan, toasted sourdough, smoked pancetta <i>gfoa</i>	
- With roasted chicken	17
- With grilled halloumi <i>v</i>	16
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

Pasta

Basil pesto, zucchini, tagliatelle, 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

Plates

Aubergine parmigiana; layers of baked aubergine, rich tomato sauce, fresh basil, buffalo mozzarella, parmigiano reggiano <i>gf,v</i>	19
Yorkshire-bred, 60-day salt aged sirloin steak, two fried eggs, dressed seasonal leaves, café de Paris butter (+ Add fries £3.5) <i>gf</i>	18

Sides & Add Ons

Egg <i>gf,v</i>	2
Bacon <i>gf</i>	4
Sausage <i>gf</i>	4
Avocado <i>gf,v,vgn</i>	4
Halloumi <i>gf,v</i>	4
Skin on fries <i>gf,v,vgn</i>	4
Dressed seasonal green salad, extra virgin olive oil <i>gf,v,vgn</i>	5.5
Roasted rosemary and garlic potato, parmesan aioli <i>gf,v,vgoa</i>	5.5



Have you tried our evening menu?

Please ask one of our servers to see our other menu full of exciting dishes, made to share, available from 4pm Tuesday through Saturday

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