

# Cornerstone

*Brunch, Lunch Menu*

## *Breakfast, Brunch*

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

## *Small Plates, Starters, Sharing*

Creamy stracciatella, Yorkshire heritage tomato, gordal olive, basil, sourdough	11
Bruschetta, ricotta salata, zucchini, roasted heirloom tomato, pesto, savoury granola	12
Crispy chicken, gochujang sauce, lime dip, spring onion, sesame	9.9
Crispy calamari, fresh lemon, Szechuan chilli aioli	12.5
King tiger prawns, garlic, chilli and white wine butter	14
Yellow fin tuna carpaccio, avocado, sesame, soy, lime, ginger salad	13

## Salads

Caesar salad; Little gem and oak leaf lettuce, our own Caesar dressing, shaved parmesan, toasted sourdough and smoked pancetta	
- With roasted chicken	17
- With grilled halloumi	16
Spring noodle salad; soy glazed tofu, black garlic, tender stem broccoli, spring summer vegetables, fresh herbs, soy, chilli lime dressing	17.5

## Pasta

Basil pesto, tagliatelle, lemon & pine nut pangrattato	16
King prawn tagliatelle, vine cherry tomato, white wine, chilli, garlic, parsley	18
Calamarata pasta, Tuscan salsiccia, cime de rapa, chilli, parmigiano reggiano	17.9

## Plates

Aubergine parmigiana; layers of baked aubergine, rich tomato sauce, fresh basil, buffalo mozzarella, parmigiano reggiano	19
Yorkshire-bred, 60 day salt aged sirloin steak, two fried eggs, dressed seasonal leaves, café de Paris butter (+ Add fries £3)	18

## Sides & Add Ons

Egg	2
Bacon	4
Sausage	4
Avocado	4
Halloumi	4
Skin on fries	3.99
Dressed seasonal green salad, extra virgin olive oil	5
Roasted rosemary and garlic potato, parmesan aioli	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