

**cornerstone**  
AT *Dyson* PLACE

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

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[www.cornerstonecoffeegroup.co.uk](http://www.cornerstonecoffeegroup.co.uk)

Please visit our website or email us at [info@cornerstonecoffeegroup.co.uk](mailto: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	4.3
Focaccia w/ EVOO & balsamic	4.9
Chilli and lime salted popcorn	3.5
Toasted focaccia, Henderson's rarebit, prosciutto, chive	6.5
Charcuterie; Today's selection of cured meats, Gordal olives, EVOO and balsamic, focaccia	16
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
Tender stem broccoli, black garlic, crispy chilli	8.5
Creamy stracciatella, Yorkshire heritage tomato, gordal olive, basil, sourdough	9.9
Bruschetta, ricotta salata, zucchini, roasted heirloom tomato, pesto, savoury granola	12
Sweetcorn fritters, avocado and jalapeño salsa, Pico de Gallo, our own sweet chilli sauce, chilli lime salted popcorn	10
Crispy chicken, gochujang sauce, lime dip, spring onion, sesame	9.9
Salt aged Yorkshire sirloin beef tartare, smoked aioli, shallot, yolk, sourdough	14
Basil pesto, tagliatelle, zucchini, 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
Spring noodle salad; soy glazed tofu, black garlic, tender stem broccoli, spring summer vegetables, fresh herbs, spring onion, with soy, chilli and lime dressing	17.5
Aubergine parmigiana; layers of baked aubergine, rich tomato sauce, fresh basil, buffalo mozzarella, parmigiano reggiano	19
Whole roasted, boneless sea bream, lemon, tomato, fennel, sea vegetables	31
Grain fed, roasted half chicken, creamy chicken sauce, seasonal buttered greens	25
Grilled Yorkshire-bred 60-day salt aged 280g lamb rump, artichokes, asparagus, broad beans, spring vegetables, salsa verde	34
1kg Yorkshire-bred Cote de Boeuf steak, 60 day aged in our butcher's Himalayan salt chamber, peppercorn sauce	72
Skin on fries	3.99
Roasted garlic potato, parmesan aioli	5
Dressed seasonal green salad, extra virgin olive oil	5

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