

## Snacks and Appetisers

- 4.2** Nocellara olives (gf,v,vgn)
- 3.9** Roasted lemon and rosemary almonds (gf,v,vgn)
- 4.8** Toasted focaccia
  - o With extra virgin olive oil and balsamic (gfoa,v,vgn)
  - o With Cafe de Paris butter (gfoa)
- 6.2** Khobez flatbread, garlic hummus and chilli oil (v,vgn)
- 4.5** Chickpea fries with sweet chilli dip (gf,v,vgn)
- 6.5** Burrata, toasted seeds, citrus salt and bail oil (gf,v)
- 5.6** Roasted chorizo, red wine and honey glaze (gf)
- 5.6** Toasted focaccia, cheese rarebit, chive and cotto ham (gfoa)
- 14** Charcuterie of the day, mixed pickles and toasted focaccia (gfoa)

## Small Plates

### Vegetables

- 9.2** Caramelised parsnip, pickled pear, toasted hazelnut, popped caper, pumpkin seed and miso sauce with fresh herbs (crisp parsnip skin) (gf,v,vgn)
- 11** Creamy burrata, roasted and pickled beetroot, candied walnut, orange (gf,v)
- 9.2** Roasted delicata pumpkin, almond sauce, figs and gremolata (v,vgn)
- 9.9** Pickled beetroot, black garlic glazed baby onion, Jerusalem artichoke, toasted pumpkin seed, dill and citrus haricot bean hummus (sesame oil, orange) (gf,v,vgn)

### Seafood

- 12** King tiger prawns, white wine, garlic, parsley, lemon and rose harissa butter with toasted focaccia (gfoa)
- 11.5** Cured trout, crispy tostada, jalapeno mignonette, yoghurt and orange (gfoa)

### Meat

- 12** Steak tartare, smoked aioli, Jerusalem artichoke, yolk, pickled shallot and leek top gremolata (gf)

- 9.5** Crispy chicken, gochujang sauce, lime dip, spring onion, sesame

- 10** Venison ragu fritters, parmesan, cherry and juniper jam (gf)

- 11** Spiced Italian salsiccia sausage, buttery polenta, smoked cheese, tomato ragu, pancetta and sage (gf)

## Plates & Pasta

- 17** Fried panisse chickpea fritter, cavolo nero, spring onion, lime and curry sauce (gf,v,vgn)
- 27** Dry aged sirloin steak, red wine sauce, Jerusalem artichoke, cafe de Paris butter and black garlic teriyaki glazed baby onion (gf)
- 22** Venison ragu, creamy mashed potato, smoked scamorza cheese, chive and pancetta pangrattato (gf)
- 17** Citrusy garlic hummus, roasted delicata pumpkin, Szechuan chilli oil, radicchio, herb salsa and soy glazed seeds (gf,v,vgn)
- 17.5** Pappardelle pasta, creamy wild mushroom, pancetta, black pepper, yolk and parmesan (vg)

- 24** Roasted porchetta, braised hispi cabbage, pancetta, roasted chestnut, pickled pear and pork jus (gf)

- 24** Roasted spatchcock chicken, roasted root vegetables and chicken gravy (gf)

- 27** Roasted halibut, curried velouté, cavolo nero, fresh herbs and mussels (gf)

- 19** Buttery polenta, wild mushroom and Henderson's stroganoff, crème fraiche and gremolata (gf,v)

### Sides

- 3.9** Fries
- 4.2** Miso roasted potato with lime mayonnaise (v,gf)
- 4.5** Braised hispi cabbage, pancetta and chestnut (gf)
- 4.2** Buttered cavolo nero with chilli oil (v,gf)

GF Gluten Free  
GFOA Gluten Free Option  
V Vegetarian  
VG Vegetarian Available  
VGN Vegan  
VGOA Vegan Available



Scan to see our evening menu  
**BOOK NOW!**



corner  
stone

## Private Dining, Large Parties and General Enquiries

Cornerstone is big on milestones. Our space provides an option that can work no matter the occasion, with the option to hire either the upstairs mezzanine or the entire venue. Our events team can help you create a custom menu that best reflects the moment. There is a range of sit-down, private dining or buffet options that can be tailored to your requirements, as well as standard packages.

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[www.cornerstonecoffeegroup.co.uk](http://www.cornerstonecoffeegroup.co.uk)  
[@cornerstoneatdysonplace](https://www.instagram.com/cornerstoneatdysonplace)  
0114 698 2679

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.



Scan to see our  
evening menu  
**BOOK NOW!**

