

# CORNERSTONE

— @DYSON PLACE —

## Breakfast

Served until 12pm

### SELECTION OF PASTRIES

From 2.9

### ALPRO YOGHURT BOWL

With caramelized walnuts, our saffron honey and fresh berries GF,V,VE,N (7)

### CORNERSTONE BANANA BREAD

With fresh berries, vanilla mascarpone, caramelized walnuts and saffron honey V,N (7.5)

### HASH BROWNS

Our infamous roasted onion hash browns with sriracha fried eggs, avocado and wilted spinach GF,V(10)

## BRUNCH

Served 10am-3pm

### SMASHED AVOCADO ON SOURDOUGH TOAST

With poached eggs, tomato salsa and feta V (10.5)

### SMASHED AVOCADO, DUKKAH, RADISH AND POMEGRANATE. V,VE(9.5)

### CORNERSTONE BREAKFAST

Smoked sweet cured bacon, Italian sausage, roasted tomato, thyme roasted mushrooms, Cornerstone house beans on sourdough with poached eggs (12)

### CORNERSTONE VEGETARIAN

Tahini roasted sprouting broccoli, smashed avocado, saffron honey glazed halloumi, thyme roasted mushrooms, with Cornerstone house beans on sourdough with poached eggs. V (12)

### CORNERSTONE VEGAN

Tahini roasted sprouting broccoli, smashed avocado, roasted tomato, thyme roasted mushrooms with Cornerstone house beans on sourdough and herby dressing. V,VE (11.5)

### EGGS ROYALE

Smoked salmon on toasted sourdough with poached eggs, hollandaise sauce and dill. (12)

### HOUSE BORLOTTI BEAN RAGU ON TOAST

With ginger, smokey aubergine and tomato, smashed cashews and herby dressing V,V(9.9)

### CORNERSTONE BENEDICT

Trio of Italian cured meats, wilted spinach, poached eggs and hollandaise(11)

### NDUJA FRIED EGGS

Whipped feta, teriyaki glazed baby onion, salsa verde and pecorino on toasted sourdough (11.5)

### MIXED GARLIC AND TARRAGON MUSHROOMS

Poached egg, creme fraiche and shaved pecorino served on toasted sourdough V (10.9)

### HERITAGE TOMATO AND MOZZARELLA BRUSCHETTA

With black olive crumble and salsa verde V (11)

### CORNERSTONE'S REUBEN

House cured pastrami, American mustard, pickles, pickled shallot, chive and sauerkraut served on toasted sourdough(10.9)

### SUMMER PANZANELLA SALAD

Heritage tomato, focaccia croutons, pickled shallot and basil dip. V,VGN (12)

### STICKY KOREAN CHICKEN STACK

Sweet cured smoked bacon, smoked Applewood cheddar and poached egg served on a toasted crumpet (14)

### CORNERSTONE'S OWN LASAGNE

Roasted vegetables, spinach and mozzarella with red pepper, tomato and basil sauce and warmed rosemary focaccia V (15)

#### ADD ONS

AVOCADO (3)  
SALMON (3.5)  
BACON (2.5)  
SAUSAGE (2.5)  
MUSHROOM (2)  
HALLOUMI (3)

#### SIDES

TENDERSTEM (4.5)  
SUMMER ROCKET SALAD (4.5)  
BORLOTTI BEAN RAGU (5)  
FRIES (3.6)  
BBQ SALT FRIES (4.6)

V - Vegetarian. VE - Vegan. GF - Gluten-Free. DF - dairy-free.

N - Contains Nuts.

Our food is freshly prepared to order. We are unable to guarantee any food or drink is completely allergen-free so if you suffer from severe allergies, please speak to our duty manager upon arrival.

## HOT DRINKS

GOOD & PROPER TEA:  
English breakfast, Earl Grey, Jade Green, Peppermint, Lemongrass, Camomile (2.8)

LATTE (3.2)  
CAPPUCCINO (3.2)  
FLAT WHITE (3)  
AMERICANO (2.9)  
LONG BLACK (2.8)  
ESPRESSO (2.7)  
PICCOLO (2.9)  
MOCHA (3.7)  
HOT CHOCOLATE (3.6)  
VEGAN HOT CHOCOLATE (3.8)  
CHAI LATTE (3.6)  
TURMERIC LATTE (3.6)  
BEETROOT LATTE (3.6)  
SYRUPS: Caramel, Salted Caramel, Hazelnut, Vanilla, Butterscotch (0.6)

## COLD DRINKS

COCA COLA (3)

COCA COLA DIET (3)

STILL/SPARKLING WATER (2.7)

SAN PELLEGRINO:  
*Lemon, Orange, Pomegranate* (2.9)

LEMONAID (VGN):  
*Passion Fruit, Lime* (3.2)

STEEP SODA (VGN):  
*Hibiscus Lemonade, Lime And Cucumber Or Ginger* (2.9) Please ask for seasonal flavours

FRESHLY SQUEEZED ORANGE JUICE (3.9)

SHAKES:  
*Cookies & Cream* (4.5)  
*Intense Chocolate (Vgoa)* (4.5)

SMOOTHIES:  
*Strawberry, Papaya & Peach* (4.5)  
*Pineapple, Papaya & Mango* (4.5)  
*Spinach, Apple & Lime* (4.5)

GIN

MALFY ORIGINAL AND FEVER TREE MEDITERRANEAN TONIC (9.5)

MALFY INFUSED LEMON GIN AND FEVER TREE TONIC (9.5)

BEEFEATER STRAWBERRY GIN AND FEVER TREE TONIC (9.5)

(All gins served with 50ml standard measure)

## WINES

### REDS

TERRABUONA' MONTEPULCIANO D'ABRUZZO DOP. Italy (6.2/8.5/22)

NIEL JOUBART PATRYSBULT PINOTAGE. South Africa (6.8/9.2/27)

\*PASSO DEL SUD APASSIMENTO ROSSO PUGLIA IGT. Italy (6.8/9.2/27)

ANGLIANICO DEL BENEVENTANO IGT RINOMATA CANTINATO MABACCO. Italy International Commended Wine Winner Challenge, silver medal International wine and spirit competition (6.8/9.2/27)

PRUNUS D'ÃO TINTO. Portugal (28)

CÔTES-DU-RHÔNE-VILLAGES, CHÂTEAU D'AIGUEVILLE. France (30)

SAPERAVI TBVILVINO. Georgia (33)

### WHITES

TERRABUONA TREBBIANO D'ABRUZZO DOP. Italy (6.2/8.5/22)

PINOT GRIGIOT DOC COLLEVENTO 921. Italy (6.8/9.2/25)

\*PECORINO BIANCO IGT TERRE SABELLI ABRUZZO. Italy\* (6.8/9.2/27)

SAUVIGNON BLANC SOTTOVECE. Italy (6.8/9.2/27)

QUERCUS PINOT BIANCO. Slovenia (6.8/9.2/28)

WHITE RABBIT RIESLING. Germany (28)

GAVI DI GAVI DOCG, 'CONTE DI ALARI'. Italy (30)

SERA DE ESTRELA ALBARIÑO. Spain (33)

### ROSE

PINOT GRIGIO ROSE IGT MATERANNA VENETO. Italy (6.8/9.2/25)

M DE MINUTY CÔTES DE PROVENCE ROSÉ. France (34)

### BUBBLES

PROSECCO CASA GHELLER VALDOBBIADENE DOCG. Our silver award winning drink. Masters prosecco, 2020/2021. (7.2/29)

CHAMPAGNE DRAPPIER CARTE D'OR BRUT (70)

## COCKTAILS

ESPRESSO MARTINI  
Vodka, Kahlua, Northstar espresso, sugar syrup (10)

PEACHY BUM  
Vodka, peach schnapps, lemon juice, pineapple juice, sugar syrup (9.5)

### SUMMER SPRITZERS

APEROL SPRITZ  
Aperol, prosecco, soda (9.5)

CAMPARI SPRITZ  
Campari, strawberry syrup, lemon juice, prosecco (9.5)

CORNERSTONE SPRITZ  
Vermouth, elderflower, lemon juice, mint, cucumber, prosecco, soda (9.5)

LEMON SPRITZ  
Lemoncello, prosecco, san pallagrino lemon (9.5)

*All spritzers available as jugs from 25.*

SPACE CADET  
Chambord, fresh raspberries, gin, pineapple, raspberry syrup, prosecco (10)

MARGHARITA  
Triple sec, tequila, salt, lime (9.5)

BLOODY MARY  
Vodka, tomato juice, celery salt, Tabasco, Hendersons (9.5)

NEGRONI SPAGLIATO/NEGRONI  
Prosecco/Gin, sweet Vermouth, Campari (10)

SPICED AND STORMY  
Spiced rum, ginger beer, lime, and angastoura bitters (9.5)

DISARONNO SOUR  
Disaronno, bourbon, lemon, sugar, dash of bitters (9.5)

PORNSTAR MARTINI  
Vodka, passoa, lime juice, pineapple juice, sugar syrup (9)

## BEERS & CIDER

DRAFT:  
BIRRA MORETTI (2.9/5.2)  
GREEN MOUNTAIN IPA (2.7/5)

BOTTLED:  
ICHNUSA SARDINIAN LAGER (4.7)

*Weekly Beers from Thornbridge Brewery and Chantry Brewery (From 4.7)*

OLD MOUT CIDER KIWI & LIME (5)

STRAWBERRY & POMENGRANATE (5)

ZERO FIVE LOW ALCOHOL (4.2)

MORETTI ZERO % (4.2)

# CORNERSTONE

— @DYSON PLACE —

## DINNER AT CORNERSTONE

4pm until Late

### APPETISERS AND BAR SNACKS

Nocellara olives GF,V,VE (3.9)  
Mixed spiced, salted and roasted nuts GF,V,VE (4)  
Warm Welbeck breads and rosemary EVOO V,VE (4.5)  
Warmed Welbeck focaccia and Nduja honey butter (4.7)  
Polenta crusted halloumi fries with preserved lemon sauce GF,V (5)

### SMALL PLATES/STARTERS

You can always go tapas style and just skip your mains!

GRILLED ASPARAGUS  
Blue stilton and miso with fresh herbs GF,V (8)

BEEF KOFTA  
Sumac, tzatziki and quince amba (9)

STICKY KOREAN CHICKEN BITES (8)

CORNERSTONE'S PASTRAMI  
Roasted hazelnuts, baby radish, pickles and mustard dill cream (8.5)

BUFFALO MOZZARELLA SALAD  
Heritage tomato, salsa verde, black olive and caper crumble V (8.5)

BAKED FETA AND NDUJA SAUSAGES SAUCE GF (8.5)

KIMCHI FRITTERS  
Spring onion aioli GF,V,VE (7.9)

GARLIC AND CHILLI PRAWN BRUSCHETTA (9)

SMOKEY AUBERGINE  
Tomato, ginger and borlotti bean ragu with herb dressing and roasted cashews. GF,V,VE,N (7.9)

CORNERSTONE CHARCUTERIE SELECTION  
Salami spianata picante, smoked spec, coppa, stilton, parmesan, Nocellara olives and warmed Welbeck focaccia (15)

## LARGER PLATES/MAINS

CHICKEN SCHNITZEL  
Gremolata, pickled shallots, roasted anchovy potato and aioli (17)

ROASTED BUTTERNUT SQUASH  
Sage polenta, spinach pesto, crispy potato and herb dressing. GF,V,VE,N (15)

POTATO GNOCCHI AND ASPARAGUS  
Tomato and olive salsa, smoked cheddar GF,V (15)

CIDER BRAISED PORK BELLY  
Burnt apple puree, potato terrine, crispy pork and cider sauce. GF (20)

CORNERSTONE'S OWN VEGETABLE LASAGNE  
Roasted vegetables, spinach and mozzarella with red pepper, tomato and basil sauce and warmed Welbeck focaccia V (15)

DRY AGED 10oz BEEF SIRLOIN  
Teriyaki glazed baby onions, crispy potato, wild mushrooms and a porcini and peppercorn sauce. GF (27)

PAN FRIED SEABASS  
Crushed potatoes, roasted leek and white wine sauce and samphire. GF (23)

ROASTED COD  
Crushed jersey royals, tomato salsa and asparagus (23)

RIGATONI PASTA WITH NDUJA SPICY SAUSAGE AND TOMATO AND RED PEPPER SAUCE (15)

BEEF BRISKET BURGER  
Smoked cheese rarebit, pickles and fries (17)

### SIDES

ROASTED TENDER STEM BROCCOLI WITH WALNUT OIL AND CARAMELIZED WALNUT (5)

SUMMER ROCKET SALAD, RED PEPPER, BLACK OLIVE AND MINT DRESSING (4.5)

CRUSHED JERSEY ROYALS WITH CHIVE AND CONFIT GARLIC BUTTER (4)

FRIES (3.6)

BBQ SALTED FRIES (4.6)

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