

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)

Breakfasts

7.9 House granola, hazelnut, toasted seeds, seasonal fresh and dried fruits, mint, Greek or Alpro yoghurt (v,vgoa)

15.5 The Cornerstone; Sweet-cured smoked bacon, Tuscan sausage, garlic roasted tomato, thyme roasted mushroom, poached eggs and Cornerstone baked beans with toasted sourdough (gfoa)

15.5 The Vegetarian; Smashed avocado, garlic roasted tomato, thyme roasted mushroom, grilled halloumi, poached eggs, zhoug sauce and Cornerstone baked beans with toasted sourdough (v,gfoa)

15.5 The Vegan; Smashed avocado, garlic roasted tomato, thyme roasted mushroom, chickpea fritter, miso roasted potato, zhoug sauce and Cornerstone baked beans with toasted sourdough (v,vgn,gfoa)

13.5 Croque madame with Italian cotto ham, red Leicester, mature cheddar and mustard rarebit, topped with fried egg (gfoa)

14 Bacon and eggs; Sweet cured bacon, fried eggs, crispy shallot, spring onion, Cornerstone chilli oil on our own bubble and squeak cakes (gfoa)

Toasts & Salads

- 14** Smashed avocado, lime cured trout, jalapeno salsa and poached eggs on toasted sourdough (gfoa)
- 14** Roasted chorizo, poached eggs, sweet, smokey roasted pepper, sriracha, wilted greens and lime creme fraiche on toasted sourdough (gfoa)
- 13** Garlic hummus, poached eggs, seasonal greens, crispy shallot and crispy Szechuan chilli oil served on toasted sourdough (v,gfoa)
- 14** Mixed wild mushrooms, creamy Henderson's sauce, poached eggs and zhoug on toasted sourdough (v,gfoa)
- 14** Creamy burrata, roasted and pickled beetroot, candied walnut, orange and toasted focaccia (gf,v)
- 14** Smoky red pepper shakshuka, Khobez flatbread with rose harissa, garlic yoghurt, poached eggs, crumbled feta and green chilli salsa (v,gfoa)

Plates & Bowls

15 Dry aged sirloin steak sandwich, crispy shallot, Café de Paris butter (gfoa)

- o Add fries

22 Venison ragu, creamy mashed potato, smoked scamorza cheese, chive and pancetta pangrattato (gf)

17 Fried panisse chickpea fritter, cavolo nero, spring onion, lime and curry sauce (gf,v,vgn)

17.5 Pappardelle pasta, creamy wild mushroom, pancetta, black pepper, yolk and parmesan (vg)

17 Citrusy garlic hummus, roasted delicata pumpkin, Szechuan chilli oil, radicchio, herby salsa and soy glazed seeds (gf,v,vgn)

Sides

- 2** Egg
- 3** Beans
- 3.9** Fries
- 4** Sausage
- 3** Halloumi
- 3.5** Avocado
- 2** Mushroom

Brunch Cocktails

- 9.5** Mimosa
- 9.5** Bloody Mary
- 10** Aperol Spritz
- 10** Lemon Spritz
- 10** Espresso Martini

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.

www.cornerstonecoffeegroup.co.uk
[@cornerstoneatdysonplace](https://www.instagram.com/cornerstoneatdysonplace)
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Please visit our website or email us at info@cornerstonecoffeegroup.co.uk for event space and private party hire, menu updates and more.



Scan to see our
evening menu
BOOK NOW!

