

## SOURDOUGH TOASTIES All @ 9

**TINROOF 5 CHEESE BLEND (V)**  
With a side of chutney, sourdough

**CRISPY BACON & TINROOF 5 CHEESE BLEND**  
With a side of chutney, sourdough

**TUNA MELT**  
Tuna, mayonnaise, red onion, capers & dill,  
Tinroof 5 cheese blend, sourdough

## FOCACCIA TOASTIES All @ 9.5

**THE MEDI (V)**  
Roasted courgettes, aubergine, red pepper,  
mushroom, tomato concasse & mozzarella

**ITALIANA (N)**  
Mortadella, gorgonzola cream, sundried tomatoes,  
black olive tapenade

**ROMANA (N)**  
Shredded chicken breast marinated in pesto  
sauce (basil leaves, oil & Parmesan), Mozzarella  
and courgette ribbons

## SAVOURY BITES

**WELSH RAREBIT** 9  
Traditional recipe of cheese, egg,  
mustard & beer

**BUCK RAREBIT (V)** 11  
Traditional recipe of cheese, egg,  
mustard & beer, topped with poached eggs

**SOUP CUP AND WELSH RAREBIT (V)** 9.5  
A warming combo

**CROQUE MONSIEUR** 9  
French classic toasted sandwich of ham,  
bechamel, Dijon mustard & Gruyère cheese

**CROQUE MADAME** 10  
Same as above with an added St.Ewe fried egg

**TINROOF SAUSAGE ROLL** 7  
With wholegrain mustard mayonnaise

**SOURDOUGH TOAST BOARD** 4  
With butter, homemade marmalade  
or strawberry jam

## TARTS (made in house)

All @ 12

**SALMON**  
Crisp shortcrust pastry filled with creamed leeks,  
oak hot smoked salmon, dill & egg custard, served  
with a potato salad

**BUTTERNUT (V,N)**  
Walnut pastry case filled with egg custard,  
feta, roasted butternut squash, roasted  
red peppers, served with a mixed bean salad

PB Plant Based V Vegetarian GF Gluten-free N Nuts

### SUPPLIERS

St. Ewe Eggs, Lambton & Jackson Salmon, Secret Butcher, Jamie's Fruit & Veg, The Garrison Bakery,  
our own home grown vegetables (organic) from the Tin Roof gardens

OPEN 7 DAYS: 8.30-4

OPEN: BREAKFAST 8.30-11.30 MON-FRI | LUNCH 12-3 MON-FRI | BRUNCH ALL WEEKEND 8.30-3

COUNTER GRAZING ALL DAY