

CHEESE TOASTIES

All @ 9

TINROOF 5 CHEESE BLEND (V)

With a side of chutney, sourdough

TINROOF 5 CHEESE & ONION

Balsamic pickled onion, sourdough (V)

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

THE MEDI (V)

Roasted courgettes, aubergine, red pepper, mushroom, tomato concasse & mozzarella

ITALIANA (N)

Mortadella, gorgonzola cream, sundried tomatoes, black olive tapenade

SALAD BOWLS

All @ 4.5 EACH

GREEN GODDESS (PB/GF)

Baby gem, pickled shallots, green chillies, spring onions, herbs, toasted sesame seeds & walnuts, lime & maple dressing

COUSCOUS & QUINOA (PB/N)

With fresh orange, red onion, almonds & herbs

SAVOURY BITES

WELSH RAREBIT (V)

Traditional recipe of cheese, egg, mustard & beer

SOUP CUP AND WELSH RAREBIT (V)

A warming combo

CROQUE MONSIEUR

French classic toasted sandwich of ham, bechamel, Dijon mustard & Gruyère cheese

CROQUE MADAME

Same as above with an added St. Ewe fried egg

TINROOF SAUSAGE ROLL

With wholegrain mustard mayonnaise

SOURDOUGH TOAST BOARD

With butter, homemade marmalade or strawberry jam

RAINBOW SLAW (PB/GF)

Carrot, cabbage, radish, spring onion, chilli, fennel, edamame

GREEK ORZO SALAD (V)

Orzo, cucumber, tomato, red peppers, olives, corn, chickpeas, feta

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