

## LIGHT BITES

<b>SOUP OF THE DAY (PB)</b>	7.5
See specials board - served with Focaccia	
<b>HUMMUS, WILD MUSHROOMS &amp; CRACKERS (PB)</b>	10
Our creamy hummus, olive oil, roasted chickpeas, stir fried mixed forest mushrooms & chillies, served with crudités & homemade seeded crispbread	
<b>FRITTATA (V)</b>	12
Roasted courgettes, aubergine, red peppers, mushrooms, tomato & cheddar cheese, side of paprika smoked roasted potatoes	

## BURGER

All served with house chips

<b>TINROOF SIGNATURE BURGER</b>	17
Double smashed pure beef patties, balsamic pickled shallots, melted cheese, tinroof house ketchup & house mayo, brioche bun	
<b>KOREAN STYLE CHICKEN BURGER</b>	16
Buttermilk twice fried chicken thighs, sweet chilli sauce, homemade kimchi, siracha mayo, brioche bun	
<b>FISH FINGER BAP</b>	16
Tender haddock strips coated in seasoned breadcrumbs, shredded lettuce & homemade tartare (may contain bones), brioche bun	

## MAIN EVENTS

<b>BUBBLE &amp; SQUEAK (GF)</b>	15
A hearty mix of root vegetables & greens, on a plate of hand cut smoked ham & St Ewes fried eggs	
<b>FISH PIE</b>	19
Smoked haddock, salmon, white fish, king prawns, topped with cheesy mash (may contain bones)	
<b>AUBERGINE PARMIGIANA (V)</b>	15
Baked aubergine in tomato sauce, mozzarella, basil, focaccia	
<b>PAN FRIED SALMON</b>	17
Seared salmon with roasted paprika potatoes, pancetta wrapped french beans and a lemon & garlic butter	
<b>MUSHROOM BOURGUIGNON (PB)</b>	16
A vegan stew with lots of veggies cooked in a red wine broth served with a celeriac purée	

## MARKET PLATES

<b>STEW OF THE DAY</b>	MP
<b>PIE OF THE DAY</b>	MP
<b>CHEF'S CHOICE OF THE DAY</b>	MP
<b>ADD MIXED VEGETABLES</b>	
Buttered peas, broccoli, green beans, & cabbage	5

SEE SPECIALS BOARD

## SIGNATURE SALADS

<b>FALAFEL SALAD (PB)</b>	16
Herb falafels, tahini cream, mango chutney, mixed seeds quinoa & giant couscous, mixed leaf, cucumber, cherry tomatoes, pickled balsamic shallots, rainbow slaw	
<b>MALAYSIAN CHICKEN SALAD (GF/N)</b>	17
Marinated seared chicken, mango, cashew nuts, avocado, carrot, leaf, rocket, seeds, orange mango dressing	
<b>BUDDHA BOWL (GF)</b>	17
Panfried cajun salmon, charred broccoli, pickled onions, Japanese seaweed, pickled ginger, edamame, quinoa & half avocado dressed in lemon, sesame & maple dressing	

## SIDES

<b>HOUSE CHIPS</b>	5
<b>BUBBLE &amp; SQUEAK</b>	5
<b>TOASTED FOCACCIA</b>	4
<b>MIXED VEGETABLES</b>	5
Buttered peas, broccoli, green beans, & cabbage	
<b>MARINATED OLIVES</b>	4
<b>FRESH SALAD BOWLS</b>	4.5
See counter grazing	

## 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

PB Plant Based V Vegetarian GF Gluten-free N Nuts

**LUNCHEON 12-3 MON-FRI**