

# Tin Roof

## COUNTER GRAZING

### CHEESE TOASTIES All @ 9

TINROOF 5 CHEESE BLEND (V)	With a side of chutney, sourdough
TINROOF 5 CHEESE & ONION (V)	Balsamic pickled onion, sourdough
CRISPY BACON & TINROOF 5 CHEESE BLEND	With a side of chutney, sourdough
TUNA MELT	Tuna, mayonnaise, red onion, capers and dill, Tinroof 5 cheese blend, sourdough

### FOCACCIA TOASTIES All @ 9

ITALIANA (N)	Mortadella, gorgonzola cream, sundried tomatoes, black olive tapenade
THE MEDI (V)	Roasted Italian vegetables, basil, tomato, mozzarella focaccia

### SAVOURY BITES

WELSH RAREBIT (V)	9	CROQUE MADAME	10
Traditional recipe of cheese, egg, mustard & beer		Same as above with an added St. Ewe fried egg	
SOUP CUP AND WELSH RAREBIT (V)	9.5	TINROOF SAUSAGE ROLL	6
A warming combo		Wholegrain mustard mayonnaise	
CROQUE MONSIEUR	9	SOURDOUGH TOAST BOARD	4
French classic toasted sandwich of ham, bechamel Dijon mustard & Gruyère cheese		With butter homemade marmalade or strawberry jam	

### SALAD BOWLS All @ 4.5

GREEN GODDESS (PB/GF)	9	RAINBOW SLAW (PB/GF)	6
Baby gem, pickled shallots, green chillies, spring onions, herbs, toasted sesame seeds & walnuts, lime & maple dressing		Carrot, cabbage, radish, spring onion, chilli, fennel, edamame	
COUSCOUS & QUINOA (PB/GF/N)	9	GREEK ORZO SALAD (V)	6
With fresh orange, red onion, almonds and herbs		Orzo, cucumber, tomato, red peppers, olives, corn, chickpeas, feta	

## CAKES

### SWEET DOUGHS

CROISSANT (V)	3.5
PAIN AU CHOCOLAT (V)	3.5
SULTANA & CINNAMON APPLE BUN (V)	4.5
FRUIT SCONE & BUTTER (V)	4.5
served with butter, homemade jam & clotted cream	6.5
CHOCOLATE CHIP (GOOEY) COOKIE (V)	4

### HOT CAKES

TOASTED TEACAKE & BUTTER (V)	4.5
TOASTED BANANA BREAD (V)	6
Two slices with cinnamon brown sugar butter	

### LAYER CAKES

VICTORIA SPONGE (V)	4.5
Layered with homemade strawberry jam & vanilla buttercream	
COFFEE WALNUT (V/N)	5
Coffee and walnut nib sponge layered with coffee buttercream	
COOKIE & CREAM (V)	6
Rich chocolate sponge, oreo cookie crumb and a vanilla buttercream	
COCONUT AND BERRY (V)	6
Coconut sponge filled with mixed berry compote and coconut cream finished with coconut shag	
APPLE PIE CAKE (V)	6
Burnt butter sponge filled with apple compote, vanilla buttercream and coated with pie crumb	
RED VELVET CAKE (V)	6
Layers of red velvet sponge with cream cheese buttercream & dark chocolate drizzle	

### TARTS

LEMON MERINGUE PIE (V)	6	BURNT BASQUE CHEESECAKE (V)	6	BLACK CHERRY BAKEWELL (V/N)	6
Crisp pastry case filled with a fresh lemon curd topped with a mountain of torched meringue		Originated in San Sebastian brought to Maldon. A creamy smooth cheesecake caramelised on top		Traditional Bakewell why change perfection	

### FREE FROM: VEGAN

STRAWBERRY & PISTACHIO (N/PB)	6
Moist sponge layered with vegan buttercream dribbled with a strawberry water ice topped with crushed pistachios	
LEMON & BLUEBERRY BUNDT (PB)	5.5
Lemon sponge filled with fresh blueberries	

### LOAVES & TRAYBAKES

BILLIONAIRE SHORTBREAD (V)	5.5
Biscuit base, rich gooey caramel, white, milk and dark chocolate layered in a bar	
CARROT CAKE (N/V)	5.5
Packed full of carrot, spices and sultanas topped with a cream cheese buttercream & granola	
SEASONAL FRUIT PAVLOVA SPONGE (N/V)	6
Light sponge topped with poached fruit & crisp meringue	

### FREE FROM: GLUTEN

CHOCOLATE FUDGE (GF/N)	6
Rich chocolate and dense layer cake	
ORANGE & ALMOND (GF/N)	5.5
A moist cake made with whole oranges and almonds topped with a orange juice icing	
RASPBERRY S'MORES BROWNIE (GF)	5.5
Brownie loaded with raspberry compote topped with torched meringue	
PECAN & SALTED CARAMEL BROWNIE (GF/V/N)	5.5
Rich chocolate brownie drizzled with gooey caramel and toasted pecans	

Our bakery produces all cakes from scratch, using high-quality ingredients. Slices of cake can be boxed to take away.

Whole cake prices are available at the counter, or online. A 48 hour notice is required.

PB Plant Based V Vegetarian GF Gluten-free N Nuts

## WEEKEND MENU 8.30-4

# Tin Roof

## BRUNCH

	HALF	FULL
<b>FULL MONTY</b>	10	15
St. Ewe eggs any style, sausage, smoked streaky bacon, house beans, slow roasted tomatoes, flat field mushroom, sourdough toast		
<b>UNCLE REG (V)</b>	9	14
St. Ewe eggs any style, flat field mushroom, slow roasted tomatoes, house beans, bubble & squeak, sourdough toast		
<b>PETER EGAN (N/PB)</b>	9	14
Lentil and bean patties 'scrambled egg' (tofu), house beans, flat mushroom, fresh spinach, slow roasted tomatoes & roasted breakfast potatoes		
<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>FRITTATA (V)</b>	10	
Roasted courgettes, aubergine, red peppers, mushrooms, tomato & cheddar cheese, side of paprika smoked roasted potatoes		
<b>HUMMUS, WILD MUSHROOMS &amp; CRACKERS (PB)</b>	10	
Our creamy hummus, olive oil, roasted chickpeas, stir fried mixed forest mushrooms & chillies, served with focaccia & homemade seeded crispbread		
<b>TINROOF SIGNATURE BURGER</b>	17	
Double smashed pure beef patties, balsamic pickled shallots, melted cheese, tinroof house ketchup & house mayo, brioche bun		
<b>FISH FINGER BAP</b>	15	
Tender haddock strips coated in seasoned breadcrumbs, shredded lettuce & homemade tartare (may contain bones), brioche bun		
<b>PAN FRIED SALMON</b>	17	
Seared salmon with roasted paprika potatoes, pancetta wrapped french beans and a lemon & garlic butter		
<b>AUBERGINE PARMIGIANA (V)</b>	15	
Baked aubergine in tomato sauce, mozzarella, basil, focaccia		
<b>KOREAN STYLE CHICKEN BURGER</b>	15	
Buttermilk twice fried chicken thighs, sweet chilli sauce, homemade kimchi, siracha mayo, brioche bun		
<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>MUSHROOM BOURGUIGNON</b>	16	
A vegan stew with lots of veggies cooked in a red wine broth served with a celeriac purée		
<b>TOASTED WAFFLES (V)</b>	11	
Toffee banana, toasted hazelnuts, mascarpone & caramel sauce		
<b>BUTTERMILK PANCAKES</b>		
3 fluffy pancakes		
Plain & maple syrup	10	
Crispy bacon & maple syrup	12	
Fresh banana, chocolate buttons & sauce	12	
Fresh blueberries, berry compote & mascarpone	12	

<b>EGGS ANY STYLE SERVED WITH SOURDOUGH</b>	7
<b>ADD ONS:</b>	
Smoked streaky bacon	4.5
Burnham Bangers	
Lambton & Jackson smoked salmon	
Smashed avocado	3.5
Spicy vegan patties (N)	
Bubble & squeak	
St. Ewe eggs	
Home-baked beans	2.5
Slow roast tomato	
Flat field mushroom	
<b>EVERYTHING MUFFIN</b>	12
Smashed sausage patty, fried St Ewes egg, crisp pancetta, gruyere cheese & house ketchup with roasted breakfast potatoes	
<b>TURKISH EGGS (V)</b>	12
Shakshuka, a pan full of smoky tomato and red pepper stew, spinach, St. Ewe eggs and crumbled feta with focaccia toast	
<b>TINROOF GRANOLA (PB/N)</b>	8.5
Homemade cranberry granola, berry compote, fresh blueberries, Greek or coconut yoghurt	
<b>CLASSIC BENEDICT</b>	11
Muffin, poached St. Ewe eggs, hand cut ham and Hollandaise sauce	
<b>ROYALE BENEDICT</b>	12
Muffin, poached St. Ewe eggs, smoked salmon & hollandaise sauce	
<b>FLORENTINE BENEDICT (V)</b>	10
Muffin, poached St. Ewe eggs, wilted spinach and hollandaise sauce	
<b>AVO TOAST (PB)</b>	9
Smashed avocado on sourdough with chilli lemon oil & mixed seeds	
<b>ADD ONS:</b>	
Poached St. Ewe eggs	3.5
Crumbled feta cheese	3.5
Cherry tomatoes & balsamic pickled shallots	3.5
Stir fried mixed forest mushrooms, garlic and parsley	3.5

## SIDES

<b>CHIPS</b>	5	<b>MIXED VEGETABLES</b>	5
BUBBLE & SQUEAK	5	Buttered peas, broccoli, green beans, & cabbage	
TOASTED FOCACCIA	4	<b>SALAD BOWLS</b>	4.5
MARINATED OLIVES	4	(See today's selection)	

## 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

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# WEEKEND MENU 8.30-3