

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
Traditional recipe of cheese, egg,
mustard & beer

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 6
Wholegrain mustard mayonnaise

SOURDOUGH TOAST BOARD 4
With butter homemade marmalade
or strawberry jam

SALAD BOWLS All @ 4.5

GREEN GODDESS (PB/GF)
Baby gem, pickled shallots, green
chillies, spring onions, herbs,
toasted sesame seeds & walnuts,
lime & maple dressing

COUSCOUS & QUINOA (PB/GF/N)
With fresh orange, red onion,
almonds and herbs

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

CAKES

SWEET DOUGHS

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

HOT CAKES

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

LAYER CAKES

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

TARTS

LEMON MERINGUE PIE (V) 6 Crisp pastry case filled with a fresh lemon curd topped with a mountain of torched meringue	BURNT BASQUE CHEESECAKE (V) 6 Originated in San Sebastian brought to Maldon. A creamy smooth cheesecake caramelised on top	BLACK CHERRY BAKEWELL (V/N) 6 Traditional Bakewell why change perfection
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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
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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
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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 CAMEL 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
FULL MONTY	10	15
St. Ewe eggs any style, sausage, smoked streaky bacon, house beans, slow roasted tomatoes, flat field mushroom, sourdough toast		
UNCLE REG (V)	9	14
St. Ewe eggs any style, flat field mushroom, slow roasted tomatoes, house beans, bubble & squeak, sourdough toast		
PETER EGAN (N/PB)	9	14
Lentil and bean patties 'scrambled egg' (tofu), house beans, flat mushroom, fresh spinach, slow roasted tomatoes & roasted breakfast potatoes		
BUBBLE & SQUEAK (GF)		15
A hearty mix of root vegetables & greens, on a plate of hand cut smoked ham & St Ewes fried eggs		
FRITTATA (V)		10
Roasted courgettes, aubergine, red peppers, mushrooms, tomato & cheddar cheese, side of paprika smoked roasted potatoes		
HUMMUS, WILD MUSHROOMS & CRACKERS (PB)		10
Our creamy hummus, olive oil, roasted chickpeas, stir fried mixed forest mushrooms & chillies, served with focaccia & homemade seeded crispbread		
TINROOF SIGNATURE BURGER		17
Double smashed pure beef patties, balsamic pickled shallots, melted cheese, tinroof house ketchup & house mayo, brioche bun		
FISH FINGER BAP		15
Tender haddock strips coated in seasoned breadcrumbs, shredded lettuce & homemade tartare (may contain bones), brioche bun		
PAN FRIED SALMON		17
Seared salmon with roasted paprika potatoes, pancetta wrapped french beans and a lemon & garlic butter		
AUBERGINE PARMIGIANA (V)		15
Baked aubergine in tomato sauce, mozzarella, basil, focaccia		
KOREAN STYLE CHICKEN BURGER		15
Buttermilk twice fried chicken thighs, sweet chilli sauce, homemade kimchi, siracha mayo, brioche bun		
FALAFEL SALAD (PB)		16
Herb falafels, tahini cream, mango chutney, mixed seeds quinoa & giant couscous, mixed leaf, cucumber, cherry tomatoes, pickled balsamic shallots, rainbow slaw		
MALAYSIAN CHICKEN SALAD (GF/N)		17
Marinated seared chicken, mango, cashew nuts, avocado, carrot, leaf, rocket, seeds, orange mango dressing		
MUSHROOM BOURGUIGNON		16
A vegan stew with lots of veggies cooked in a red wine broth served with a celeriac purée		
TOASTED WAFFLES (V)		11
Toffee banana, toasted hazelnuts, mascarpone & caramel sauce		
BUTTERMILK PANCAKES		
3 fluffy pancakes		
Plain & maple syrup		10
Crispy bacon & maple syrup		12
Fresh banana, chocolate buttons & sauce		12
Fresh blueberries, berry compote & mascarpone		12

EGGS ANY STYLE SERVED WITH SOURDOUGH	7
ADD ONS:	
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	
EVERYTHING MUFFIN	12
Smashed sausage pattie, fried St Ewes egg, crisp pancetta, gruyere cheese & house ketchup with roasted breakfast potatoes	
TURKISH EGGS (V)	12
Shakshuka, a pan full of smoky tomato and red pepper stew, spinach, St. Ewe eggs and crumbled feta with focaccia toast	
TINROOF GRANOLA (PB/N)	8.5
Homemade cranberry granola, berry compote, fresh blueberries, Greek or coconut yoghurt	
CLASSIC BENEDICT	11
Muffin, poached St. Ewe eggs, hand cut ham and Hollandaise sauce	
ROYALE BENEDICT	12
Muffin, poached St. Ewe eggs, smoked salmon & hollandaise sauce	
FLORENTINE BENEDICT (V)	10
Muffin, poached St. Ewe eggs, wilted spinach and hollandaise sauce	
AVO TOAST (PB)	9
Smashed avocado on sourdough with chilli lemon oil & mixed seeds	
ADD ONS:	
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

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

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