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, red onion, tomato ragu & mozzarella

FUNGHI(N)
Roasted garlic and thyme mushrooms, artichokes & creamy brie

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

TINROOF SCOTCH EGG 8
St. Ewe Egg, seasoned sausage meat wrapped in panko crumbs and house piccalilli

SMOKED SALMON PATE 9
With pickled cucumber, lemon, chives and sourdough toast

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