

## 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,  
mushroom, tomato concasse & mozzarella

**ITALIANA (N)**  
Mortadella, gorgonzola cream, sundried tomatoes,  
black olive tapenade

**ROMANA (N)**  
Shredded chicken breast marinated in pesto sauce  
(basil leaves, oil & Parmesan), Mozzarella and  
courgette ribbons

## TARTS (made in house)

All @ 11

**SALMON**  
Crisp shortcrust pastry filled with creamed leeks,  
oak hot smoked salmon, dill & egg custard, served  
with a potato salad

**BUTTERNUT (V,N)**  
Walnut pastry case filled with egg custard,  
feta, roasted butternut squash, roasted  
red peppers, served with a mixed bean salad

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**