

CHEESE TOASTIES

All @ 8.5

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

ROMANA
Parma Ham, tomato, sundried tomato,
5 cheese blend, focaccia

ITALIANA (N)
Mozzarella, pesto, sliced mortadella, focaccia

THE MEDI (V)
Roasted Italian vegetables, basil, Flor di latte,
focaccia

SAVOURY BITES

WELSH RAREBIT (V) 8.5
Traditional recipe of cheese, egg,
mustard & beer

SOUP CUP AND WELSH RAREBIT (V) 8.5
a warming combo

CROQUE MONSIEUR 8.5
French classic toasted sandwich of ham,
bechamel Dijon mustard & Gruyère cheese

CROQUE MADAME 9.5
same as above with an added St. Ewe fried egg

TART (V/N) 6
warm butternut, feta, red pepper, egg,
carrot jam in a walnut pastry case

QUICHE 6
kiln roasted salmon, new potatoes,
fried leeks & dill

TINROOF SAUSAGE ROLL 6
Wholegrain mustard mayonnaise

SOURDOUGH TOAST BOARD 4
with butter homemade marmalade
or strawberry jam

SALAD BOWLS

All @ 4 EACH

TOMATO SALAD (PB/GF)
Mixed tomato, pickled red onion,
basil and rocket

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

RAINBOW SLAW (PB/GF)
Carrot, cabbage, radish, spring onion, chili,
fennel, edamame

GREEK ORZO SALAD (V)
Orzo, cucumber, tomato, red peppers, olives,
corn, chickpeas, feta

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