LIGHT BITES

SOUP OF THE DAY (PB) 7.5
See specials board - served with Focaccia

BUTTERBEAN HUMMUS & FLATBREAD (N/PB) 12
Our creamy butterbean hummus, chargrilled tenderstem, panfried mushrooms, chili, lemon quinoa & couscous, toasted almonds & flatbread

FRITTATA (V) 12
A deep frittata, roasted butternut squash, crispy sage, cheddar, parmesan & pumpkin seeds served with a cherry tomato, pickled red onion and nigella seed salad

BURGER

All served with house chips

TINROOF SIGNATURE BURGER 18
Two smashed beef patties, pickled shallots, melted Cheddar, house ketchup, beef tomato, lettuce, brioche bun

CHICKEN SCHNITZEL BURGER 18
Crispy chicken escalope, melted Gruyere, crispy pancetta, mustard mayo, smashed avocado lettuce, brioche bun

FISH FINGER BAP (MAY CONTAIN BONES) 17
Tender haddock strips coated in seasoned breadcrumbs, homemade tartare, lettuce pickles, brioche bun

SIDES

HOUSE CHIPS 5

BUBBLE & SQUEAK 5

BREAD BOARD 5

BUTTERED GREEN VEGETABLES 5
Peas, broccoli, cabbage and green beans tossed in butter

MARINATED OLIVES 4

FRESH GARDEN SALAD 5
With a lemon and oil dressing

RAINBOW SLAW 5
Carrot, fennel, red cabbage, spring onion, chilli in a light mayonnaise

MAIN EVENT

BUBBLE & SQUEAK (GF) 15
A hearty mix of root vegetables & greens, hand cut smoked ham & St Ewes fried eggs

AUBERGINE PARMIGIANA (V) 16
Layered aubergine with slow cooked tomatoes, basil, aged parmesan, flor di latte mozzarella, focaccia

TINROOF CHICKEN & RIBS (GF) 20
Rotisserie chicken, sticky glazed pork ribs, crunchy rainbow slaw & chips, a side of TinRoof BBQ sauce

WILD MUSHROOM FILO BASKETS (PB/N) 16
Sautéed wild mushrooms and thyme in cashew cream sauce with pickled shallots and toasted walnuts

PENNE BOLOGNESE 16
Penne pasta, slow-cooked beef & pork ragù, Parmigiano Reggiano

SIGNATURE SALADS

TINROOF PLOUGHMAN'S (N) 19
A platter of artisan cheeses, pickled garden vegetables, tinroof chutney, ham hock terrine, half scotch egg, piccalilli & crusty bread

FALAFEL SALAD (PB) 17
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) 18
Marinated chicken breast, chopped mango & chilli, black rice, cashew nuts, smashed avocado, salad, mixed seeds and orange & mango vinaigrette.

BUDDHA BOWL (GF) 19
Panfried cajun salmon, charred broccoli, pickled onions, black rice, pickled ginger, edamame, quinoa & half avocado dressed in lemon, sesame & maple dressing

CHICKEN CAESER 18
Sliced roasted chicken, parmesan, sourdough croutons, fresh anchovies, Caesar dressing, and cos lettuce

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

PB Plant Based V Vegetarian GF Gluten-free N Nuts

LUNCHEON 12–3 MON–FRI