

LIGHT BITES

- SOUP OF THE DAY (PB)** 7.5
See specials board - served with Focaccia
- HUMMUS, WILD MUSHROOMS & CRACKERS (PB)** 12
Our creamy hummus, olive oil, roasted chickpeas, stir-fried chili & garlic wild mushrooms, crudites & homemade seeded crispbread
- FRITTATA (V)** 12
A deep frittata filled with peas, spring onions, spinach & goats cheese, pesto roasted potatoes, a fresh tomato and onion salad

BURGER

- All served with house chips
- TINROOF SIGNATURE BURGER** 17
Two smashed beef patties, pickled shallots, melted cheddar, house ketchup, beef tomato, lettuce in a brioche bun
- KOREAN STYLE CHICKEN BURGER** 16
Buttermilk twice fried chicken thighs, sweet chilli sauce, homemade kimchi, siracha mayo, lettuce, brioche bun
- FISH FINGER BAP** 16
Tender haddock strips coated in seasoned breadcrumbs, homemade tartare (may contain bones), lettuce and pickles, brioche bun

MAIN EVENT

- BUBBLE & SQUEAK (GF)** 15
A hearty mix of root vegetables & greens, hand cut smoked ham & St Ewes fried eggs
- HADDOCK MORNAY** 18
Flaked smoked & fresh haddock, spinach, Mornay sauce, poached egg, topped with mature Cheddar and crisp herbed crumb
Add buttered green vegetables 5
- AUBERGINE PARMIGIANA (V)** 15
Layered aubergine with slow cooked tomatoes, basil, aged parmesan and fior di latte mozzarella
- PAN FRIED SALMON (GF)** 18
Two fillets of salmon with crispy fried pesto potatoes and rustic vegetable ratatouille
- WILD MUSHROOM FILO BASKETS (PB/N)** 16
Sautéed wild mushrooms and thyme in cashew cream sauce with pickled shallots and toasted walnuts

PLATTERS

- SEAFOOD PLATTER** 22
A selection of fresh somked salmon, prawn cocktail, smoked fish pate, hot oak smoked salmon, tempura torpedo prawns, served with fresh crusty bread, seasonal salad, lemon and avocado wasabi dip
- TINROOF PLOUGHMAN'S** 18
A countryside plate of artisan cheeses, pickled garden vegetables, Tinroof chutney, ham hock terrine, mortadella & crusty bread

SIGNATURE SALADS

- 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
- BUDDHA BOWL (GF)** 18
Panfried cajun salmon, charred broccoli, pickled onions, Japanese seaweed, pickled ginger, edamame, quinoa & half avocado dressed in lemon, sesame & maple dressing
- VIETNAMESE CHICKEN SALAD (N)** 18
skewered marinated thigh, spiced peanut dip, salad of papaya, carrot, kohlrabi, grapefruit, chillies, springonion, leaf, and toasted peanuts in Asian dressing

SIDES

- HOUSE CHIPS** 5
- BUBBLE & SQUEAK** 5
- TOASTED FOCACCIA** 3
- 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

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