

LIGHT BITES

SOUP OF THE DAY (PB)	7.5
Served with toasted focaccia	
SUMMER FRITTATA (V)	12
Feta, courgette, new pots, peas & herbs, leaves & tomato, bruschetta	
HUMMUS, WILD MUSHROOMS & CRACKERS (PB)	9
Creamy hummus topped with pan-fried mixed mushrooms, green salsa. Crudités & homemade seeded crispbread	

MAIN EVENT

BUBBLE & SQUEAK (GF)	14
With hand cut ham & fried St Ewe eggs	
TINROOF BURGER	15
Double patties topped with our special cheese recipe, red onion, lettuce, TR ketchup, in a brioche bun & chips	
FISH FINGER BAP	14
Tender fish strips in breadcrumbs, served in a brioche bun, with lettuce, tartare sauce chips (may contain bones)	
FISH PIE	18
Smoked haddock, salmon, white fish, king prawns topped with cheesy mash and peas (may contain bones)	

HOUSE SPECIALS

SEARED SALMON FILLETS (GF)	17
Seared salmon with ratatouille and rice	
TINROOF BBQ RIBS	20
Pork ribs marinated & slow roasted in our BBQ sauce fries & Rainbow 'slaw'	
AUBERGINE PARMIGIANA (V)	14
Baked aubergine in tomato sauce, mozzarella basil, focaccia	
KOREAN STYLE CHICKEN BURGER	14
Twice fried chicken in sesame & sweet chili topped with kimchi, hot mayo and chips	

BOARDS

TINROOF MEZZE (PB)	16
Hummus, pan fried mushrooms, herb oil, tzatziki, falafel, pickled red cabbage, mango chutney & tahini cream dressing, mixed seeds, carrot & celery batons, seeded crisp bread	
TINROOF ANTIPASTI (N)	17
Baby Burrata, herb oil, prosciutto ham, salami & mortadella sausage (CONTAINS NUTS), ratatouille, marinated olives, sundried tomatoes, artichokes, toasted focaccia	
TINROOF SEAFOOD PLATTER	22
Peel'n'eat prawns, smoked salmon, anchovies on toast, kiln roasted salmon, prawn cocktail and avocado, smoked mackerel paté, sourdough toast	

SIGNATURE SALADS

FALAFEL SALAD (PB/GF)	15
Tahini cream dressing, mango chutney, mixed seeds, quinoa, leaf, cherry tomatoes, cucumber, carrot, radish, coriander and pickled cabbage	
MALAYSIAN CHICKEN SALAD (GF/N)	16
Marinated seared chicken, mango, cashew nuts, avocado, carrot, leaf, rocket, seeds, orange mango dressing	
GOATS CHEESE, PARMA HAM & PEAR SALAD (N)	15
Pecan, butternut squash, green leaf, walnuts, croutons, blackberry vinaigrette	
VIETNAMESE GRILLED PRAWN SALAD (N)	15
Papaya, kohlrabi, apple, carrot, pomegranate, grapefruit, peanuts, mixed leaves Asian dressing	
BUDDHA BOWL (GF)	16
Cajun salmon, charred broccoli, pickled onion & ginger edamame, Wakame quinoa, avocado & lemon sesame dressing	

SIDES

ALL @4

CHIPS	TOASTED FOCACCIA	STEAMED RICE	WARM RATATOUILLE
BUBBLE & SQUEAK	STEAMED BROCCOLI, PEAS & CARROTS	MARINATED OLIVES	SALAD BOWLS (SEE COUNTER GRAZING)

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