BRUNCH

	HALF	FULL
FULL MONTY St. Ewe eggs any style, sausage, smoked streaky bacon, house beans, slow roasted tomatoes, flat field mushroom, sourdough toast	10	15.5
UNCLE REG (V) St. Ewe eggs any style, flat field mushroom, slow roasted tomatoes, house beans, bubble & squeak, sourdough toast	9	14.5
PETER EGAN (N/PB) Spicy vegan bean patties, 'scrambled egg' (tofu), house beans, flat mushroom, fresh spinach, slow roasted tomatoes & roasted breakfast potatoes	9	14
BUBBLE & SQUEAK (GF) A hearty mix of root vegetables & greens, on a plate of hand cut smoked ham & St Ewes fried eggs		15

CHICKEN SCHNITZEL BURGER 18
Crispy chicken escalope, melted gryere, crispy pancetta, mustard mayo, smashed avocado & lettuce in a brioche bun

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

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

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

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.

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

BUTTERMILK PANCAKES
3 fluffy pancakes

Fresh apple & blackberry compote with toasted oats & almonds 12

Plain & maple syrup (V) 10

Crispy bacon & maple syrup 12

Fresh banana, chocolate drops & salty caramel sauce (V) 12

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

EGGS ANY STYLE SERVED WITH SOURDOUGH 7.5

ADD ONS:

Smoked streaky bacon 4.5
Burnham Bangers
Lambton & Jackson smoked salmon

Smashed avocado 3.5
Spicy vegan patties (N)
Bubble & squeak
St. Ewe eggs

Home-baked beans 2.5
Slow roast tomato
Flat field mushroom

EVERYTHING MUFFIN 12
Smashed sausage pattie, fried St Ewes egg, crisp pancetta, gruyere cheese & house ketchup with roasted breakfast potatoes

DOUBLE IT with an extra sausage pattie & Pancetta 15

CLASSIC BENEDICT 12
Muffin, poached St. Ewe eggs, hand cut ham and Hollandaise sauce

ROYALE BENEDICT 12
Muffin, poached St. Ewe eggs, smoked salmon & hollandaise sauce

FLORENTINE BENEDICT (V) 10
Muffin, poached St. Ewe eggs, wilted spinach and hollandaise sauce

AVO TOAST (PB) 9
Smashed avocado on sourdough with chilli lemon oil & mixed seeds

ADD ONS:

Poached St. Ewe eggs 3.5
Crumbled feta cheese 3.5
Cherry tomatoes & balsamic pickled shallots 3.5
Stir fried mixed forest mushrooms, garlic and parsley 3.5

WINTER PORRIDGE (V/GF/N) 9
Creamy oats, warm soaked apricots, figs, prunes and raisins, Greek yoghurt and hazelnuts (vegan option available)

TINROOF GRANOLA (PB/N) 9
Homemade cranberry granola, autumn compote, Greek or coconut yoghurt

SIDES

HOUSE CHIPS 5

BUBBLE & SQUEAK 5

BREAD BOARD 5

MARINATED OLIVES 4

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

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

FRESH GARDEN SALAD 5
With a lemon and oil dressing

PB Plant Based V Vegetarian GF Gluten-free N Nuts

WEEKEND MENU 8.30-3

Tin Roof

COUNTER GRAZING

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 and dill, Tinroof 5 cheese blend, sourdough

FOCACCIA TOASTIES All 9.5

THE MEDI (V)
Roasted courgettes, aubergine, red pepper, red onion, tomato ragu & mozzarella

FUNGHI (N)
Roasted garlic and thyme mushrooms, artichokes & creamy brie

ROMANA (N)
Shredded chicken beast marinated in pesto sauce (basil leaves, oil & Parmesan), Mozzerella and courgette ribbons

SAVOURY BITES

WELSH RAREBIT (V) 9
Traditional recipe of cheese, egg, mustard & beer

SOUP CUP AND WELSH RAREBIT (V) 9.5
A warming combo

BUCK RAREBIT (V) 12
Traditional recipe of cheese, egg, mustard & beer, topped with poached eggs

CROQUE MONSIEUR 9
French classic toasted sandwich of ham, bechamel Dijon mustard & Gruyère cheese

CROQUE MADAME 10
Same as above with an added St. Ewe fried egg

TINROOF SAUSAGE ROLL 7
Wholegrain mustard mayonnaise

SOURDOUGH TOAST BOARD 4
With butter, homemade marmalade or strawberry jam

SMOKED SALMON PÂTÉ 9
With pickled cucumber, lemon, chives and sourdough toast

CAKES

SWEET DOUGHS

CROISSANT (V)	3.5
PAIN AU CHOCOLAT (V)	3.5
SULTANA & CINNAMON APPLE BUN (V)	5
FRUIT SCONE & BUTTER (V)	4.5
ADD vanilla buttercream	2
CHOCOLATE CHIP (GOOEY) COOKIE (V)	4

HOT CAKES

TOASTED TEACAKE & BUTTER (V) 4.5

TOASTED BANANA BREAD (V) 6
Two slices with cinnamon brown sugar butter

LAYER CAKES

VICTORIA SPONGE (V) 4.5
Layered with homemade strawberry jam & vanilla buttercream

COFFEE WALNUT (V/N) 5
Coffee and walnut nib sponge layered with coffee buttercream

COCONUT & MANGO 6
Coconut sponge, tropical mango curd & toasted coconut

BANOFFEE 6
Banana layered sponge, salted caramel, whipped toffee frosting

AUTUMN APPLE & HONEY (N) 6
Spiced apple cake, Tinroof Honey & cinnamon frosting

Our bakery produces all cakes from scratch, using high-quality ingredients. Slices of cake can be boxed to take away. Whole cake prices are available at the counter, or online. A 48 hour notice is required.

TARTS

LEMON MERINGUE PIE (V) 6
Crisp pastry case filled with a fresh lemon curd topped with a mountain of torched meringue

BURNT BASQUE CHEESECAKE (V) 6.5
Originated in San Sebastian brought to Maldon.
A creamy smooth cheesecake caramelised on top

BLACK CHERRY BAKEWELL (V/N) 6
Traditional Bakewell why change perfection

LOAVES & TRAYBAKES

BILLIONAIRE SHORTBREAD (V) 6
Biscuit base, rich gooey caramel, white, milk and dark chocolate layered in a bar

CARROT CAKE (N/V) 5.5
Packed full of carrot, spices and sultanas topped with a cream cheese buttercream & granola

ZESTY LEMON 5.5
Soft lemon sponge, sharp lemon curd and citrus frosting

TIRAMISU BROWNIES 6
Dark chocolate brownie, layers of espresso soaked sponge fingers, Kahlua (contains alcohol), mascapone & cocoa

FREE FROM: GLUTEN

WHITE CHOCOLATE & PISTACHIO CAKE (GF/N 6
Layers of pistachio & lemon sponge, white chocolate and buttercream

ORANGE & ALMOND (GF/N) 5.5
A moist cake made with whole oranges and almonds topped with a orange juice icing

CHERRY CHEESECAKE CHOCOLATE BROWNIE (GF) 6.5
Fudgy chocolate brownie, baked vanilla cheesecake & pitted black cherries

FREE FROM: VEGAN

CHOCOLATE & PEANUT BRITTLE (N) 6.5
Rich chocolate cake, chocolate frosting & shards of salty peanut brittle

NUTTY CHOCOLATE OREO BUNDT (N) 5.5
Dark chocolate bundt, peanut butter frosting & crushed oreos

PUMPKIN & BISCOFF (PB) 6
Spiced pumpkin sponge, layered Biscoff buttercream & caramelised biscuit crumb

PB Plant Based V Vegetarian GF Gluten-free N Nuts We cannot guarantee our cakes are nut-free

WEEKEND MENU 8.30–4