

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

- ITALIANA (N)**
Mortadella, gorgonzola cream, sundried tomatoes, black olive tapenade All 9.5
- THE MEDI (V)**
Roasted courgettes, aubergine, red pepper, mushroom, tomato concasse & mozzarella
- ROMANA (N)**
Shredded chicken breast marinated in pesto sauce (basil leaves, oil & Parmesan), Mozzarella 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)** 11
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** 6
Wholegrain mustard mayonnaise
- SOURDOUGH TOAST BOARD** 4
With butter homemade marmalade or strawberry jam

TARTS (MADE IN HOUSE)

- SALMON**
Crisp shortcrust pastry filled with creamed leeks, oak hot smoked salmon, dill & egg custard, served with a potato salad
- BUTTERNUT (V,N)**
Walnut pastry case filled with egg custard, feta, roasted butternut squash, roasted red peppers, served with a mixed bean salad

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 ONS:**
- Homemade jam & clotted cream 2
- CHOCOLATE CHIP (GOOEY) COOKIE (V)** 4
- BLUEBERRY, ORANGE CHEESECAKE BRIOCHE BUN** 5

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
- COOKIE & CREAM (V)** 6
Rich chocolate sponge, oreo cookie crumb and a vanilla buttercream
- COCONUT AND BERRY (V)** 6
Coconut sponge filled with mixed berry compote and coconut cream finished with coconut shag
- RED VELVET CAKE (V)** 6
Layers of red velvet sponge with cream cheese buttercream & dark chocolate drizzle
- PASSIONFRUIT & RASPBERRY CHIFFON (V)** 6
A perfect summer cake with fruit & light sponge

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
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

FREE FROM: VEGAN

- CHOCOLATE AND RASPBERRY LAYER CAKE (N/PB)** 6
Yes! It IS vegan
- LEMON & BLUEBERRY BUNDT (PB)** 5.5
Lemon sponge filled with fresh blueberries

LOAVES & TRAYBAKES

- BILLIONAIRE SHORTBREAD (V)** 5.5
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
- STRAWBERRY SHORTCAKE (N/V)** 6
Layers of fresh strawberries and cream between vanilla sponge
- ALMOND TEACAKE** 5
Rich almond sponge filled with berry compote and a mascarpone and fresh berry topping

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
- RASPBERRY S'MORES BROWNIE (GF)** 5.5
Brownie loaded with raspberry compote topped with torched meringue
- PECAN & SALTED CARAMEL BROWNIE (GF/V/N)** 5.5
Rich chocolate brownie drizzled with gooey caramel and toasted pecans

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.

Add ice cream or cream, for an extra 1.5

WE CANNOT GUARANTEE OUR CAKES ARE NUT-FREE

PB Plant Based V Vegetarian GF Gluten-free N Nuts

WEEKEND MENU 8.30-4

Tin Roof

BRUNCH

	HALF	FULL
FULL MONTY	10	15
St. Ewe eggs any style, sausage, smoked streaky bacon, house beans, slow roasted tomatoes, flat field mushroom, sourdough toast		
UNCLE REG (V)	9	14
St. Ewe eggs any style, flat field mushroom, slow roasted tomatoes, house beans, bubble & squeak, sourdough toast		
PETER EGAN (N/PB)	9	14
Lentil and bean patties 'scrambled egg' (tofu), house beans, flat mushroom, fresh spinach, slow roasted tomatoes & roasted breakfast potatoes		
BUBBLE & SQUEAK (GF)		15
A hearty mix of root vegetables & greens, on a plate of hand cut smoked ham & St Ewes fried eggs		
FRITTATA (V)		12
A deep frittata filled with peas, spring onions, spinach & goats cheese, pesto roasted potatoes, a fresh tomato and onion salad		
HUMMUS, WILD MUSHROOMS & CRACKERS (PB)		12
Our creamy hummus, olive oil, roasted chickpeas, stir fried mixed forest mushrooms & chillies, served with crudités & homemade seeded crispbread		
TINROOF SIGNATURE BURGER		17
Two smashed beef patties, pickled shallots, melted cheddar, house ketchup, beef tomato, lettuce in a brioche bun, house chips		
FISH FINGER BAP		16
Tender haddock strips coated in seasoned breadcrumbs, homemade tartare (may contain bones), lettuce and pickles, brioche bun, house chips		
PAN FRIED SALMON (GF)		18
Two fillets of salmon with crispy fried pesto potatoes and rustic vegetable ratatouille		
AUBERGINE PARMIGIANA (V)		15
Layered aubergine with slow cooked tomatoes, basil, aged parmesan and flor di latte mozzarella		
KOREAN STYLE CHICKEN BURGER		16
Buttermilk twice fried chicken thighs, sweet chilli sauce, homemade kimchi, siracha mayo, lettuce, brioche bun, house chips		
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		
WILD MUSHROOM FILO BASKETS (PB/N)		16
Sautéed wild mushrooms and thyme in cashew cream sauce with pickled shallots and toasted walnuts		
BUTTERMILK PANCAKES		
3 fluffy pancakes		
Plain & maple syrup (V)		10
Crispy bacon & maple syrup		12
Fresh banana, chocolate drops & salty caramel sauce (V)		12
Fresh mixed berries, berry compote & mascarpone (V)		12

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	
TURKISH EGGS (V)	12
Shakshuka, a pan full of smoky tomato and red pepper stew, spinach, St. Ewe eggs and crumbled feta with focaccia toast	
TINROOF GRANOLA (PB/N)	8.5
Homemade cranberry granola, berry compote, fresh mixed berries, Greek or coconut yoghurt	
CLASSIC BENEDICT	11
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
SIDES	
HOUSE CHIPS	5
BUBBLE & SQUEAK	5
TOASTED FOCACCIA	3
MARINATED OLIVES	4
BUTTERED GREEN VEGETABLES	5
FRESH GARDEN SALAD	5
Peas, broccoli, cabbage and green beans tossed in butter	
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	

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