

LIGHT BITES

SOUP OF THE DAY (PB)	7.5
See specials board - served with Focaccia	
HUMMUS, WILD MUSHROOMS & CRACKERS (PB)	10
Our creamy hummus, olive oil, roasted chickpeas, stir fried mixed forest mushrooms & chillies, served with focaccia & homemade seeded crispbread	
FRITTATA (V)	10
Roasted courgettes, aubergine, red peppers, mushrooms, tomato & cheddar cheese, side of paprika smoked roasted potatoes	

BURGER

All served with house chips	
TINROOF SIGNATURE BURGER	17
Double smashed pure beef patties, balsamic pickled shallots, melted cheese, tinroof house ketchup & house mayo, brioche bun	
KOREAN STYLE CHICKEN BURGER	15
Buttermilk twice fried chicken thighs, sweet chilli sauce, homemade kimchi, siracha mayo, brioche bun	
FISH FINGER BAP	15
Tender haddock strips coated in seasoned breadcrumbs, shredded lettuce & homemade tartare (may contain bones), brioche bun	

MAIN EVENTS

BUBBLE & SQUEAK (GF)	14
A hearty mix of root vegetables & greens, on a plate of hand cut smoked ham & St Ewes fried eggs	
FISH PIE	19
Smoked haddock, salmon, white fish, king prawns, topped with cheesy mash (may contain bones)	
AUBERGINE PARMIGIANA (V)	15
Baked aubergine in tomato sauce, mozzarella, basil, focaccia	
PAN FRIED SALMON	17
Seared salmon with roasted paprika potatoes, pancetta wrapped french beans and a lemon & garlic butter	
MUSHROOM BOURGUIGNON (PB)	16
A vegan stew with lots of veggies cooked in a red wine broth served with a celeriac purée	

MARKET PLATES SEE SPECIALS BOARD

STEW OF THE DAY	19
PIE OF THE DAY	18
CHEF'S CHOICE OF THE DAY	MP
ADD MIXED VEGETABLES	
Buttered peas, broccoli, green beans, & cabbage	5

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)	17
Panfried cajun salmon, charred broccoli, pickled onions, Japanese seaweed, pickled ginger, edamame, quinoa & half avocado dressed in lemon, sesame & maple dressing	

SIDES

HOUSE CHIPS	5
BUBBLE & SQUEAK	5
TOASTED FOCACCIA	4
MIXED VEGETABLES	5
Buttered peas, broccoli, green beans, & cabbage	
MARINATED OLIVES	4
FRESH SALAD BOWLS	4.5
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