



Dinner in the oldest house in Bath

Welcome to Sally Lunn's - the oldest house in Bath. Sally Lunn, a young French refugee, arrived in England over 300 years ago. She began to bake a rich, round and generous bread now known as the Sally Lunn Bun.



This bun became a very popular delicacy in Georgian England as its special taste and lightness allowed it to be enjoyed with either sweet or savoury accompaniments.

Many attempts have been made to copy our world famous Bun

The story of Sally Lunn's House starts long before the arrival of Sally Lunn in 1680. Excavations in the cellar of this timber framed building, firstly in the 1930s and, more recently in 1985, have produced many finds dating back through Bath's history to Roman times.

At the deepest level, the excavations on display in the north cellar reveal the Roman occupation. Here many box flue and other tiles have been found together with tesserae from floor mosaics, painted plaster from the walls, roof tiles and pieces of high quality Samian pottery.

Without doubt there was a Roman building on this site in which food was prepared and eaten.

This would take our tradition of hospitality and refreshment back nearly 1800 years to the period when the hot springs and the temple of the goddess Sulis Minerva attracted visitors from all over north-west Europe.

Later, following a fire that ran through the whole city in 1137, the abbey complex was rebuilt and the southern range of the buildings, now under Sally Lunn's House, would have contained the refectory and kitchen of the Benedictine monastery.

In the north cellar of Sally Lunn's House visitors can see the foundations, floor and stone walling of part of this medieval complex. Seven separate floor levels have been discovered, each containing bone pottery debris.

The oven beneath your feet was constructed outside the kitchen on the earliest medieval floor level with its mouth just projecting into the building.

The bread oven is of a design which originated in Rome around 100 B.C. and was still the normal type of construction until the early 17th century.

We can speculate that King John ate bread baked in our oven in 1207.

Traditionally a date of 1482 had been ascribed to this house. The timber for it was most probably sawn by George Parker who was clearly a fine craftsman, whose work has stood the test of time.

Sally Lunn's House is a unique reminder of pre-Georgian Bath.

It is powerfully evocative of the atmosphere of the ancient walled city, illustrated by Gilmore's fine map of 1694 showing Bath's narrow alleys and gabled roofs.

DINNER MENU

Starters

Today's homemade soup <i>Served with a quarter of a Sally Lunn Bun</i>	£4.50
Chicken liver pâté <i>Individual pâté made with cream & brandy served with toasted bun</i>	£4.95
Roasted nut terrine with red onion marmalade <i>A coarse terrine with hazelnuts, walnuts & almonds</i>	£4.50
Warm salad of smoked chicken, bacon & walnuts <i>With dressed mixed leaves, balsamic reduction</i>	£4.75
Lemon prawn cocktail <i>Prawns, mixed leaves & cherry tomatoes tossed in lemon & dill mayonnaise</i>	£5.00
Goats cheese toasted on our bun, with a sweet red pepper confit <i>Dressed mixed leaves, cherry tomatoes & red onion, balsamic reduction</i>	£4.65

Traditional Trencher Main Courses

Atop a trenched Sally Lunn Bun - served with fresh vegetables & potatoes

Cherry tomato roasted ratatouille with farmhouse Cheddar cheese. <i>Cherry Tomato, courgette, aubergine, onions & mixed peppers with fresh basil & mature Cheddar</i>	£8.95
Beef Bourguignon <i>Chunks of British beef steak slowly braised in a classic red wine, field and button mushroom & smoked bacon sauce.</i>	£10.50
8oz Sirloin Steak <i>Served with peppercorn or diane sauce</i>	£12.95
Chicken Huguenot <i>Breast of chicken supreme stuffed with leek and bacon in a smooth and creamy Portabella mushroom and Madeira sauce</i>	£10.85
Duck in a classic orange sauce <i>Large leg of duck seasoned with cracked black pepper and citrus zest, slowly cooked in it's own juices until 'confit'. Served with a tangy Orange and Cinnamon sauce</i>	£11.25
Pork Forestiere <i>Loin of pork in a creamy mushroom & tarragon sauce</i>	£10.75
Minted Lamb Shank <i>Part roasted 'shank' of lamb marinated and slowly braised in a gravy of it's own juices, perfectly flavoured with mint, redcurrant and honey</i>	£11.25
Salmon with white wine and basil sauce <i>Scottish salmon fillet in a creamy and indulgent sauce</i>	£10.95

Great Puddings

Apple Pie <i>Served with clotted cream or custard</i>	£3.98
Warm Chocolate Fudge Cake <i>Served with clotted cream</i>	£4.50
Raspberry Pavlova <i>Raspberries, raspberry purée and ice-cream set on meringue</i>	£5.28
Warm Treacle Tart <i>Made to one of our oldest recipes – Served with vanilla ice cream or custard</i>	£4.25
Bread & Butter pudding <i>Made with our Bun, currants & rasins – served with vanilla ice cream or custard</i>	£4.48
Cheeseboard; <i>A selection of your favourite cheeses served with crackers</i>	£5.40
	to share
	£8.68
Old fashioned baked Cheesecake <i>Very light and served with a rich raspberry coulis</i>	£5.08

DINNER MENU

The Trencher Tradition



Our evening menu requires a little explanation. Traditionally, a type of bread - known as "Trencher" was used before the invention of plates. Unlike plates (invented around 1500), the Trencher bread gets its flavour from the food and is eaten as part of the meal.

The use of Trencher breads remained popular in Georgian England - perhaps the most famous of all being the Sally Lunn Bun, enjoyed here at Sally Lunn's House for over 300 years. Our historic menu offers main courses served in the Trencher tradition with a generous slice of Sally Lunn Bun. All include today's selection of fresh vegetables and a plate!

*We are sorry but due to the size and nature of our kitchens and bakery we cannot guarantee that anything on this menu is completely free from nuts.
We do not knowingly use GMOs.*

Today's specials

Starter

Smoked salmon, cream cheese & dill with toasted bun £5.08

Mains

Mushroom Stroganoff (v) £9.98

Chicken Breast, creamy three mustard sauce £11.12

Lamb Knuckle, root vegetable gravy £12.18

Gammon Hock, honey mustard sauce £12.88

Table wine

<i>Red or Dry White Marcel Hubert – Vin du Pays – France -</i>	175ml Glass	£3.78
	250ml Glass	£4.98
	Bottle 75cl	£13.88

Red wines (75cl) By the bottle

Masseo Rosso, Umbria. Italy. 2009/10 <i>Unmistakably Italian, red cherry flavour with the Merlot's blackberry note. Nicely balanced.</i>	£15.00
Alto Plano Carmenere, Central Valley. Chile. 2008/09 <i>A soft, easy-drinking wine with plenty of red fruit such as stewed plum and damsons</i>	£16.50
Tin Roof Shiraz Cabernet, South Eastern. Australia. 2010 <i>A soft fruity red designed for easy drinking with ripe berry fruit and gentle spicy flavours.</i>	£17.00
Aires Andinos Malbec, Mendoza. Argentina. 2009/10 <i>Deep violet in colour, the wine exudes smooth black fruit on the palate.</i>	£17.50
Los Bailadores Rioja, Rioja. Spain. 2010 <i>Violet in colour and soft and fruity in style.</i>	£18.00
Pavillon Trois Arches Merlot, Vin de Pays d'Oc. France. 2010 <i>Deep ruby red, charming nose of red berries and sweet spice.</i>	£18.50
Otterbrook Mill Shiraz, South Eastern. Australia. 2009 <i>A great example of Aussie Shiraz – smooth & showing notes of plum and dark berry fruits.</i>	£19.50

White wines (75cl) By the bottle

Alfredini Garganega Pinot Grigio, Veneto. Italy. 2010 <i>Dry with a fruity bouquet and a lovely, refreshing finish.</i>	£15.00
Bantry Bay Chenin, Western Cape. South Africa. 2009/10 <i>Has notes of tropical and citrus fruit on the nose and a palate of lychees and melon with a fresh, lingering finish.</i>	£16.00
Chemin des Dames Demi Sec, Vin de Pays. France. 2009/10 <i>With an intense bouquet of peach and apricot flavours with hints of grapefruit. The palate is round and smooth with an elegant structure.</i>	£16.00
Five Foot Track Chardonnay, South Eastern. Australia. 2011 <i>Subtle citrus fruit aromas are balanced with hints of tropical fruits. Finished with a lovely soft hint of butter.</i>	£16.50
Frascati Superiore, Cantina San Marco. Italy. 2009/10 <i>Light in feel with a scent of fresh green apples and ripe white grapes, enhanced with distinctly floral tones.</i>	£17.00
Baron de Baussac Viognier, Vin de Pays d'Oc. France. 2010 <i>This wine has a brilliant colour of luminous green-hued gold. Typical Viognier flavours of peach, apricot and almond.</i>	£18.00
Fernlands Sauvignon Blanc, Marlborough. New Zealand. 2009 <i>The essence of what Marlborough does best. A vibrant yet perfectly balanced wine.</i>	£19.95
Villa Sandi Prosecco Frizzante NV, DOC, Italy <i>Gently sparkling and off-dry style. Very pale in colour, with floral and citrus fragrances. Crisp and clean with small bubbles and aromas of pear and honeydew melon.</i>	£18.95

Rose wines (75cl) By the bottle

Blushmore White Zinfandel, California. USA. 2010 <i>An off dry</i>	£16.00
Torre Alta Pinot Grigio Rosé, Veneto. Italy. 2009 <i>Dry, soft and well-balanced - demonstrates just why Pinot Grigio Rosé is so popular.</i>	£17.00

Beers

Lager – ask your server for details	£3.35
Bitter – <i>please ask about our special guest ales</i>	£3.58
Stout – Guinness (4.3% abv)	£3.18
Old English Cider	£3.55
Gin & Tonic, Barcardi, Vodka & coke,	£3.78
Pimms & Lemonade mixers	£3.58

Soft drinks

Orange or Apple Juice	£2.18
Traditional sparkling cloudy Lemonade	£2.08
Traditional Dandelion & Burdock	£2.08
Coca-cola, Diet Coca-cola or Lemonade	£2.08
Mineral Water- 1 Litre	£3.78
Mineral Water – 250ml	£2.08
Ginger Beer	£2.08

Freshly roasted coffees per cup or cafetiere

Sally Lunn House Blend	£1.98
Cappuccino	£2.88
Espresso, Double Espresso	From £1.98
Latte	£2.88
Mocha	£2.88
Liqueur coffee –Brandy, Baileys or Jamesons	£4.25
A Cafetière of Windsor Blend (<i>full bodied blend from 3 Central American estates</i>), Jane Austen Blend (<i>lightly roasted Central American and Kenyan AA</i>), Royal Blend (<i>full roasted with a smooth nutty taste</i>) or Decaffeinated (<i>Award winning organic & fair trade Sumatran Swiss water process</i>)	£2.88

Hot chocolate per cup

Large hot chocolate	£2.68
Baileys hot chocolate	£3.98

Leaf teas per pot per person

Sally Lunn House Blend Tea	£1.80
Assam / Decaffeinated Assam	£1.88
Earl Grey	£1.88
Darjeeling	£1.88
Ceylon	£1.88
Lapsang Souchong	£1.88
Traditional Tea Selection	£2.38