



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 with little success.

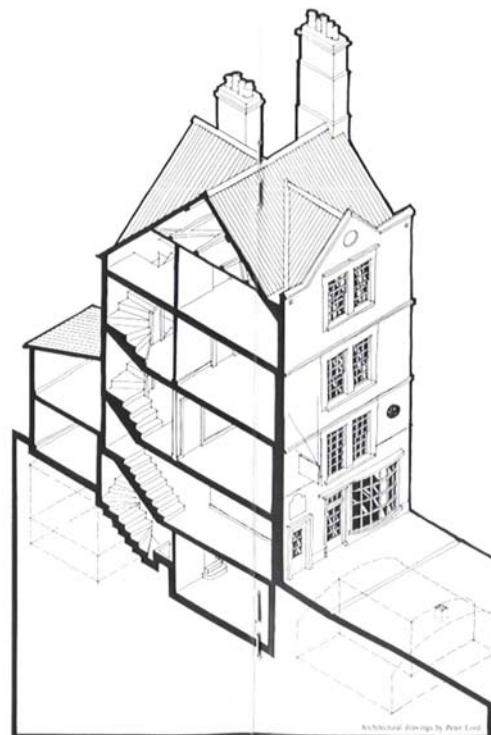
The Oldest House in Bath

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.

Starters

Today's homemade soup <i>Served with a quarter of a Sally Lunn Bun</i>	£4.28
Smoked Haddock Chowder <i>Served with a quarter of a Sally Lunn Bun</i>	£4.68
Roasted nut terrine with red onion marmalade <i>A coarse terrine made with hazelnuts, walnuts & almonds</i>	£3.98
Warm salad of smoked chicken, bacon & walnuts <i>With a mixed leaves and tossed in our own dressing</i>	£4.28
Lemon prawn cocktail <i>Large North Atlantic prawns with mixed leaves & our own lemon mayonnaise</i>	£4.38
Toasted goat's cheese & mini brioche with a sweet red pepper confit <i>On a bed of dressed mixed leaves</i>	£3.98

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, red & white onion with fresh basil and mature Cheddar</i>	£7.88
Beef Bourguignon <i>Chunks of British beef steak slowly braised in a classic red wine, field and button mushroom & smoked bacon sauce.</i>	£8.98
8oz Sirloin Steak <i>Served with your choice of a classic Diane or peppercorn sauce.</i>	£9.48
Woodland Pork. <i>Loin of pork in a creamy mushroom, bacon, sherry & tarragon sauce</i>	£9.38
Coq au vin <i>Breast, leg and thigh of chicken very slowly cooked in a rich wine casserole.</i>	£9.28
Duck with Sherry & ginger sauce <i>Large leg of duck slowly cooked with an excellent sauce</i>	£9.98
Roast Chump of Lamb <i>With a full-flavoured redcurrant and rosemary jus</i>	£10.28
Salmon with Champagne & pink peppercorn sauce <i>Scottish salmon fillet in a creamy and indulgent sauce</i>	£9.78

Great Puddings

Apple Pie <i>Our famous pie served with clotted cream</i>	£3.88
Warm Chocolate Fudge Cake <i>Lovingly made by our chocoholic baker and served with clotted cream</i>	£4.18
Raspberry Pavlova <i>Raspberries, raspberry purée and ice-cream set on a delicate meringue</i>	£4.88
Warm Treacle Tart <i>Made to one of our oldest recipes – Served with farmhouse double cream vanilla ice cream</i>	£3.88
Warm Pecan Pie <i>Served with farmhouse double cream vanilla ice cream</i>	£3.98
Lemon & lime ice cream cake <i>Zesty ice-cream with a crunchy base and lemon sauce</i>	£4.88
Old fashioned baked Cheesecake <i>Very light and served with a rich blackcurrant coulis</i>	£4.78

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.

Specials tonight

Wine

Table wines and wines by the glass

Red (12% abv), or Dry White (11.5% abv)

Bottles - 75cl £11.08
Glass - 125ml £2.58

*Red wine by the glass: Australian Mataro **Shiraz**. Full flavoured & vibrant*

*White wine by the glass: Scenic Ridge **Chardonnay**. Classic Australian style*

Glass - 125ml £3.08

Red wines (75cl)

Côtes du Rhône Les Airelles 2005

A full bodied wine from the Rhône valley with a warm ripe character (13% abv) £12.98

Romy Père & Fils Beaujolais 2004

Fresh & delicate, floral on the nose with redcurrant flavours (12.5% abv) £15.08

Les Hauts De Goelane 2003

A great wine from the Bordeaux area; full of delicious ripe blackcurrant flavours (12% abv) £14.08

Marques de Caceres Rioja 2002

Very smooth deep berry fruit in harmony with gentle vanilla flavoured oakiness (13% abv) £16.28

D' Arenberg Original Shiraz Grenache 2004

Full bodied and powerful with a blackberry flavoured fruit explosion (14% abv) £17.08

White wines (75cl)

Frascati Superiore NV

Light and fruity - from the wine producing region close to Rome (12% abv) £12.68

Muscadet de Sevre et Maine "Sur Lie" Domaine Vieux Chais 2004

Very crisp, dry and refreshing Loire wine with delicate fruit (11.5% abv) £14.08

D' Arenberg Olive Grove Chardonnay 2005

Big, full bodied & full of succulent fruit with a delicious creamy smooth taste (14% abv) £17.08

Lingfelder Estate Riesling

From the Rheinphalz. Medium with a delightful flowery scent and soft fruit (11% abv) £16.28

Crémant de Bourgogne NV

This is a great example of a wine that if accidentally labelled as Champagne would never be spotted and would sell for a lot more than Moet! Quite dry. (12.5% abv) £16.08

Champagne - Deroose Brut NV

The style is dry and soft - certainly not sharp. It is very fruity with a vigorous fizz and creamy lemony notes. 60% Pinot Noir 35% Pinot Meunier and 5% Chardonnay grapes. We have sold hundreds of these and every one has been well received (12% abv) £25.08

Cava **Rose Monistrol NV**

Please try and suspend the memory of all your dreadful experiences with nasty cheap Cavas and give this well priced and terrific example a try. (12% abv) £16.08

Rose D' Anjou

A refreshingly fruity medium wine from the Loire Valley selected from the Gamay and Grolleau grapes. (11% abv) £14.08

Vintages do change & substitutions may need to be made - please ask your host when ordering.

Why not enjoy a glass of Port or Armagnac with your coffee?

£3.98

Beers

Lager – Becks (5.0% abv)	£2.88
Bitter – <i>please ask for today's guest ale</i>	£2.88
Stout – Guinness (4.3% abv)	£2.88

Soft drinks

Iced Fruit Teas	£2.08
Orange or Apple Juice	£1.78
Traditional sparkling cloudy Lemonade	£1.68
Traditional Dandelion & Burdock	£1.68
Elderflower Pressé	£2.28
Schweppes Lemonade	£1.58
Coca-Cola or Diet Coca-Cola	£1.58
Mineral Water – 250ml	£1.88
Mineral Water – 1 Litre	£3.78

Freshly roasted coffees per cup or cafetiere

Sally Lunn House Blend	£1.78
Cappuccino	£1.98
Special Cappuccino	£2.68
Espresso	£1.78
Double Espresso	£2.28
Mocha or Latte	£2.68
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>)	£2.58

Hot chocolate per cup

Luxury hot chocolate	£2.48
Hot chocolate	£1.88

Leaf teas per pot per person

Sally Lunn House Blend Tea	£1.68
Assam / Decaffeinated Assam	£1.88
Earl Grey	£1.78
Darjeeling	£1.88
Ceylon	£1.78
Lapsang Souchong	£1.88