

Dinner Menu

晚餐菜牌



Starters 前菜

Today's homemade soup - Served with a quarter of a Sally Lunn Bun 當日自家制西湯 - 小塊麵包伴碟	£5.88
Toasted Goat's cheese - on our bun, dressed mixed leaves sweet red pepper confit 羊酪吐司 - 配莎莉瓏麵包上配搭香草甜椒	£6.28
Pear & Walnut salad - Crunchy salad leaves & vegetables tossed in a honey mayonnaise dressing 梨子&核桃沙拉	£6.48
Toasted Sally Lunn Bunn - Garlic & Parsley Butter (v) 莎莉瓏麵包+蒜蓉奶油	£5.88
Potted pork & walnut terrine - with toasted Sally Lunn bunn and a home-made apple chutney 碎豬肉&核桃陶罐-配上莎莉瓏麵包和蘋果酸辣醬	£6.88
Sippet Salad - cold shredded chicken or ham hock, crispy mixed leaves and sippets (bunn croutons) & Caesar style dressing 凱撒沙拉 (雞肉或者火腿)	£6.98
Potted Smoked Salmon - pickled cucumber, salad garnish & toasted Sally Lunn Bunn 碎煙燻三文魚醬-配莎莉瓏麵包	£6.88
Twice Baked Goats' Cheese Soufflé - Cauliflower cheese cream with a dressed side salad - perfect light main 雙重烘培羊奶蛋奶酥配西蘭花奶油+沙拉	£7.98

Traditional Trencher Main Courses 傳統主菜

在碟子還沒有發明的時候，我們用一種硬麵包 Trencher 來當盤子。這個麵包的特別之處在於盛著的食物味道會滲進 trencher 裡，因此客人會把 trencher 這個“盤子”也吃掉。這種食法在英國喬治王朝時代甚為普遍，十分受人們歡迎。以下的主菜則是模仿 trencher 食法，莎莉瓏麵包盛載著新鮮的食物材料，讓你大快朵頤！

Boneless Chicken Trencher, classic 'Hunter' sauce - Mushroom, smoked bacon, fennel, tomato & wine 無骨雞肉配經典番茄紅酒汁	£12.98
Slow cooked Pork Trencher - 'Deville' sauce, lightly spiced - originating from 1796 起源於 1796 年的慢燉豬肉配微辣調味醬汁	£12.98
Braised Beef & Mushroom - Diced steak, mushrooms, carrot, onion and celery casseroled slowly in rich ale gravy. 燜燉牛肉&蘑菇	£13.98
Fennel poached Salmon - Scottish salmon fillet, poached with fennel & served with a creamy white wine sauce 茴香煮三文魚配上奶油白葡萄酒汁	£14.98
Lady Llanover's Duck - Slow cooked boneless duck pieces in a creamy sauce with peas, baby greens and sweet onion purée 窈窕淑女鴨肉配上奶油醬和甜洋蔥糊	£14.88
Mushroom Toast Trencher (v) - mushrooms, cream, white wine, shallots, celery & our own historic mushroom ketchup 烤蘑菇麵包配上自家秘傳歷史悠久蘑菇番茄醬	£12.48
Spiced baked squash & aubergine with goat's cheese (v) - Tomato, currants, onion & garlic 烘焙香料南瓜茄子配羊奶酪 + 菠菜	£12.48

Puddings 甜品/布丁

Somerset apple and pear crumble - Served with Ivy house clotted cream or custard 蘋果香梨派	£5.48
Ginger bread-pudding - A light ginger sponge served with a ginger beer sauce 姜味麵包布丁	£5.28
Apricot Brownie - Served with homemade vanilla ice cream 杏仁巧克力蛋糕 (配冰激凌)	£5.28
Pavlova Meringue - with vanilla bean icecream and blackberry and apple compote 藍莓蘋果配雲呢拿原味雪糕	£5.48
Almond tart - Served warm with tea infused prunes 杏仁餡派	£5.68
Sally Lunn 'bread pudding' - made with Sally Lunn Buns & served with clotted cream 莎莉瓏當家麵包布丁	£4.98
Marlborough Custard Pie with Lemon curd - Lemon custard pie with pastry base 檸檬蛋奶派	£4.98
Set Milk Jelly - Panna Cotta style dessert with biscuit crumb and fruit compote 牛奶果凍布丁配餅乾加水果蜜餞	£5.48

在此聲明我們不會採用基因改造食物作為原材料。

<i>White wines 白葡萄酒</i> 毫升/壺	175ml 毫升	250ml 毫升	500ml/Jug
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Sauvignon Blanc – Chile 法國長相思	£4.98	£6.98	£13.58
Chenin Blanc – South Africa 南非百詩難	£4.68	£6.58	£12.98
Pinot Grigio – Sicily 義大利灰皮諾	£4.68	£6.58	£12.98
Chardonnay – Australia 澳洲霞多麗	£5.28	£7.38	£14.58

Rosé 玫瑰酒

Cotes de Provence – France 普羅旺斯丘	£5.48	£7.68	£14.98
Zinfandel – USA (sweet) 美國仙粉黛	£4.68	£6.58	£12.38

Red Wines 紅葡萄酒

Shiraz – Australia 澳洲希拉	£4.28	£6.08	£11.88
Merlot – USA 美國梅洛	£4.68	£6.58	£12.38
Malbec – Argentina 阿根廷馬爾貝克	£5.68	£7.98	£15.58
Tempranillo – Spain 西班牙丹魄	£4.98	£6.98	£13.48

<i>Sparkling wine 氣泡酒</i>	125ml flute 一杯	750ml Bottle 一瓶
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House Champagne 當家香檳	£7.48	£39.98
Prosecco 意大利氣泡酒	£4.98	£26.48

Beers & Long Alcoholic Drinks 啤酒和帶酒精飲料

Lagers 淡啤酒	Peroni or San Miguel	£4.28
Ales 啤酒	Bath Ales – Gem Best Bitter, quintessentially English beer 4.8%	£4.48
	Bath Ales - Golden Hare – Light and dry ale 4.4%	£4.48
	Sally Lunn’s Pale Ale – Light with citrus notes 4%	£4.28
Stout 黑啤酒	Guinness Original extra Stout 4.2%	£4.48
Cider 蘋果酒	Wyld Wood- Westons – Medium Dry Sparkling 6.0%	£4.48
Warm Winter Punch 冬季暖趣酒	Blackcurrant and Elderflower liqueur with mulled apple	£5.28
Merchants Tipple 橘子酒	Marmalade gin, Fever Tree tonic, oranges and cranberries	£6.88
Gin & Tonic 金湯利	Fresh lime and Fever Tree tonic	£6.48

Soft drinks 汽水飲料

Rose Lemonade - Fentimans 玫瑰檸檬汽水	£3.48
Sparkling Wild Elderflower - Fentimans 接骨木花汽水	£3.48
Ginger Beer - Fentimans 姜啤	£3.48
Victorian Lemonade - Fentimans 維多利亞檸檬汽水	£3.48
Dandelion and Burdock – Fentimans 蒲公英汽水	£3.48
Pepsi or Diet Pepsi 百事可樂/少糖百事可樂	£2.58
Orange or Apple juice 橙子/蘋果	£3.28
Mineral Water- 1 Litre 天然礦泉水 1 升	£3.98
Mineral Water- 330ml 天然礦泉水 1 瓶	£2.48

Freshly roasted coffees 鮮烤咖啡

Americano, per cup 莎莉瓏咖啡	£2.98
Cappuccino / Latte / Mocha	
泡沫咖啡/鮮奶咖啡/巧克力咖啡	£3.28 起 From £3.48
Espresso, Double Espresso	£2.28/
特濃咖啡/雙倍特濃咖啡	£2.88
Liqueur coffee -Brandy, Baileys or Jameson's	
酒心咖啡 -可選白蘭地/牛奶酒/詹姆士酒	£4.68
A Cafetière of Bath Blend 巴西烘烤咖啡	
(full bodied blend from 3 Central American estates), Jane Austen Blend 中美洲與肯亞咖啡 (lightly roasted Central American and Kenyan AA), Royal Blend 中美洲咖啡(full roasted with a smooth nutty taste), Guatemala Maragoype or Decaffeinated 哥倫比亞咖啡 (低咖啡因) (Award winning organic & fair trade Sumatran Swiss water process)	£3.48

Hot chocolate 熱巧克力飲品

Large hot chocolate 熱巧克力	£3.38
Baileys hot chocolate 熱巧克力混百利牛奶酒	£4.88
Orange Liqueur Hot Chocolate 橙子酒熱巧克力	£4.88

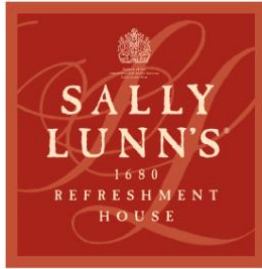
Leaf teas 熱茶

Sally Lunn House Blend Tea 莎莉瓏紅茶	£3.28
Assam / Decaffeinated Assam 阿薩姆/低卡阿薩姆紅茶	£3.28
Earl Grey 英國伯爵紅茶	£2.98
Darjeeling 大吉嶺紅茶	£3.28
Ceylon 錫蘭紅茶	£3.28
Lapsang Souchong 拉普小種薰茶	£3.48
Russian caravan 俄羅斯祁門紅茶	£3.28
Chun Mee 浙江省春眉綠茶	£3.28
Chamomile 洋甘菊茶	£3.28
Peppermint 薄荷茶	£3.28
Chai 印度拉茶	£3.28

Welcome to Sally Lunn's – perhaps the oldest house in Bath. Where legend has it that 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.

歡迎來到莎莉瓏古老麵包屋---
一個或許是全巴斯最古老的房子。傳說300年前莎莉瓏從法國難民區逃難到此地生活，不但生活改善還成就了莎莉瓏麵包的傳奇。

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.



莎莉瓏麵包在英國喬治王統治時期得以瘋傳，全因為麵包與甜或咸料皆能襯出不同風味但完美的配搭。

Many attempts have been made to copy our world famous Bun with little success.

莎莉瓏名氣高企，這也是為什麼全世界的人也在嘗試仿製莎莉瓏麵包的原因。



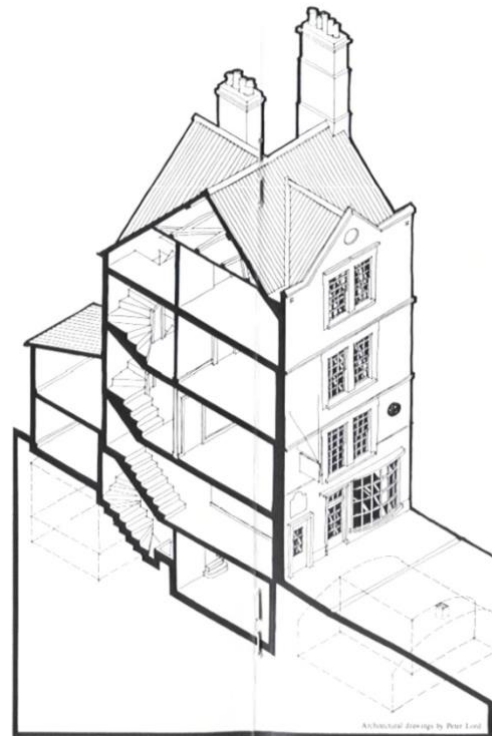
The Oldest House in Bath?

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

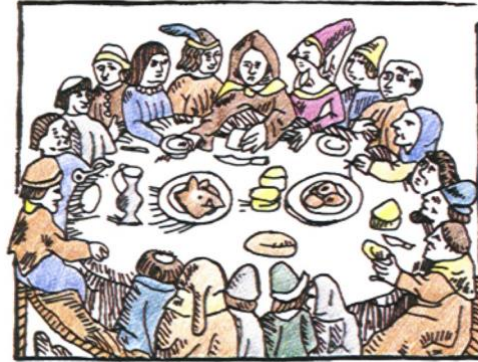


of the buildings, now under Sally Lunn's House, would have contained the refectory and kitchen of the Benedictine monastery.

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.