



**SALLY
LUNN'S**
FINEST
BATH BUNN
1680

Dinner Menu
晚餐菜牌



Starters 前菜

Today's homemade soup - Served with a quarter of a Sally Lunn Bun 是日自家制西湯 - 小塊麵包伴碟	7.2
Toasted Goat's cheese - on our bun, dressed mixed leaves sweet red pepper confit 羊酪吐司 - 莎莉瓏麵包上配搭不同香草甜椒	8.2
Pear & Walnut salad (VG) - Crunchy salad leaves & vegetables tossed in a honey mayonnaise dressing 梨核桃沙拉	9.2
Toasted Sally Lunn Bunn - Garlic & Parsley Butter (v) 著名的莎莉·倫恩麵包 - 用大蒜和歐芹黃油烤	7
Potted pork & walnut terrine - with toasted Sally Lunn bunn and a home-made apple chutney 盆栽豬肉核桃醬 - 配烤莎莉倫恩麵包和自製蘋果酸辣醬	9.2
Sippet Salad - cold shredded chicken or ham hock, crispy mixed leaves and sippets (bun croutons) & Caesar style dressing 著名的油炸麵包塊沙拉 - 冷切雞絲或火腿片、脆皮混合葉和小麵包塊（麵包油煎麵包塊）和凱撒風格醬料	8.2
Potted Smoked Trout - pickled cucumber, salad garnish & toasted Sally Lunn Bunn 煙燻鱒魚醬 - 醃黃瓜、沙拉裝飾和烤 Sally Lunn 麵包	9.2

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, bacon, fennel, tomato & wine 無骨雞溝，經典的「Chasseur」醬	17.2
Slow cooked Pork Trencher - 'Devilled' sauce, lightly spiced - originating from 1796 慢煮豬肉	17.2
Braised Beef & Mushroom - Beef, mushrooms, carrot, onion & celery casseroled in rich red wine gravy. 紅酒燉牛肉	18.5
Lady Llanover's Duck- slow cooked boneless duck pieces in a creamy sauce with peas, baby gems and sweet onion purée 奶油醬無骨鴨塊，佐豌豆、生菜和甜洋蔥泥	19.5
Mushroom Toast Trencher (v)- mushrooms, cream, white wine, shallots, celery & our own historic mushroom ketchup 蘑菇、奶油、白葡萄酒、青蔥、芹菜和我們自己的歷史悠久的蘑菇番茄醬	15.5
Spiced baked squash & aubergine with goat's cheese (v)- Tomato, currants, onion & garlic 五香烤南瓜和茄子配山羊奶酪（和）- 番茄、醋栗、洋蔥和大蒜 (Accompanied with spinach rather than buttered vegetables) （配上菠菜而非奶油蔬菜）	15.5

Puddings 甜品/布丁

Somerset apple and pear crumble - Served with Ivy house clotted cream or custard 蘋果香梨派	8.6
Vanilla Rice Pudding - baked slowly with whole milk, cream and vanilla 香草米布丁	8.2
Apricot Brownie - Served with homemade vanilla ice cream 杏子佈朗尼	8.5
Pavlova Meringue - with vanilla bean icecream and blackberry and apple compote 藍莓蘋果配雲呢拿原味雪糕	9.2
Treacle Tart - Served warm with vanilla bean ice cream or custard 甜派配雲呢拿原味雪糕	8.2
Sally Lunn 'bread & butter pudding' - served with clotted cream “麵包黃油布丁”	8.2
Marlborough Custard Pie with Lemon curd - Lemon custard pie 檸檬凝乳蛋奶派	8.3
Homemade Vanilla Ice Cream or Marshfield Mango Sorbet 我們製作的冰淇淋或芒果冰沙	8.1

A discretionary 10% service charge will be added to your bill
您的帳單中將酌情添加 10% 的服務費

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。



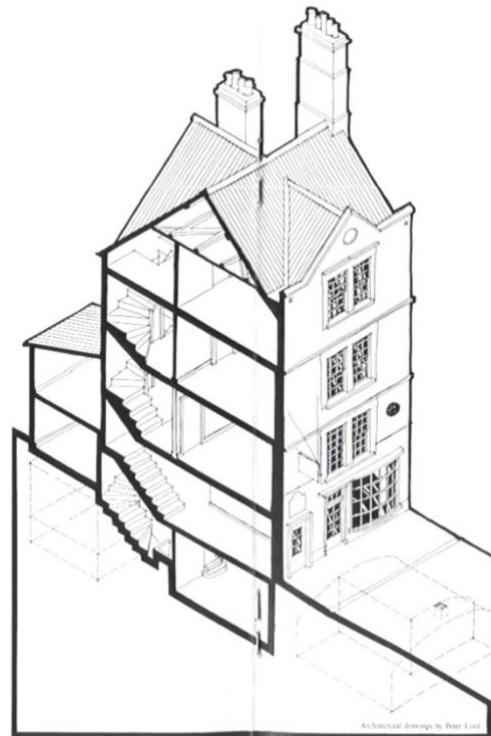
The Oldest House in Bath?

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.