

Dinner at Sally Lunn's – Bath's Oldest House

Starters

Today's homemade soup (v) - <i>Served with garlic and Thyme Sippets</i>	7.20
Toasted Goat's cheese (v) - <i>on our bunn, dressed mixed leaves sweet red pepper confit</i>	8.20
Pear & Walnut salad (VG) – <i>Crunchy salad leaves & vegetables tossed in a honey mayonnaise dressing</i>	9.20
Toasted Sally Lunn Bunn - Garlic & Parsley Butter (v)	7.00
Potted pork & walnut terrine - <i>with toasted Sally Lunn bunn and a home-made apple chutney</i>	9.20
Sippet Salad – <i>cold shredded chicken or ham hock, crispy mixed leaves and sippets (bunn croutons) & Caesar style dressing</i>	8.20
Potted Smoked Trout – <i>pickled cucumber, salad garnish & toasted Sally Lunn Bunn</i>	9.20

Traditional Trencher Main Courses

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. Our historic menu offers main courses served in the Trencher tradition with a generous slice of Sally Lunn Bunn. All include today's selection of fresh vegetables.

Boneless Chicken Trencher, classic 'Hunter' sauce - <i>Mushroom, smoked bacon, fennel, tomato & wine</i>	17.20
Slow cooked Pork Trencher - 'Deville' sauce, lightly spiced - <i>originating from 1796</i>	17.20
Braised Beef & Mushroom - <i>Diced steak, mushrooms, carrot, onion and celery casseroled slowly in rich red wine gravy.</i>	18.50
Lady Llanover's Duck- <i>slow cooked boneless duck pieces in a creamy sauce with peas, baby gems and sweet onion purée</i>	19.50
Mushroom Toast Trencher (v)- <i>mushrooms, cream, white wine, shallots, celery & our own historic mushroom ketchup</i>	15.50
Spiced baked squash & aubergine with goat's cheese (v)- <i>Tomato, currants, onion & garlic</i>	15.50
(Accompanied with spinach rather than buttered vegetables)	

Homemade Pies

Beef and Red wine- <i>Diced steak, onions, celery, carrots, and mushrooms braised slowly in red wine. Short crust Pastry.</i>	18.00
Mushroom (VG)- <i>Mixed mushrooms, onions, carrots, celery, and leeks casseroled in a red wine stock. Short crust Pastry.</i>	15.50

Desserts

Somerset apple and pear crumble - <i>Served with homemade custard</i>	8.60
Vanilla Rice Pudding – <i>baked slowly with whole milk, cream and vanilla</i>	8.20
Apricot Brownie - <i>Served with homemade vanilla ice cream</i>	8.50
Pavlova Meringue – <i>with homemade vanilla ice cream and blackberry and apple compote</i>	9.20
Classic Treacle Tart – <i>made with the Sally Lunn Bunn and served with clotted cream</i>	8.20
Sally Lunn 'bread & butter pudding' – <i>made with Sally Lunn Bunn & served with clotted cream</i>	8.20
Marlborough Custard Pie with Lemon curd – <i>Lemon custard pie with pastry base</i>	8.30
Homemade Vanilla Ice Cream or Marshfield Mango Sorbet– <i>3 Scoops</i>	8.10

*A discretionary 10% service charge will be added to your bill
Tips are managed directly by the staff. If for any reason you would like this removed, please just let us know*

FOOD ALLERGIES and INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order. Thank you