

## Breakfast & Brunch Menu – Served 10am-11:30am

### Set Breakfasts which include a pot of Sally Lunn's Blend tea or Americano coffee

#### English Breakfast Bunn

Half a toasted Sally Lunn Bunn topped with black pudding, mushrooms, dry cure bacon, sausage, baked beans and a fried egg 16

#### Sally Lunn's French Toast

Half a Sally Lunn Bunn dipped in cinnamon eggs topped with dry cure smoked bacon and honey. 14

#### Vegetarian Breakfast Bunn

Half a garlic & parsley buttered Sally Lunn Bunn topped with slightly spiced squash, aubergine, tomatoes & currants then topped with crumbled goats' cheese and a fried egg 14

### Hot Sweet half Bunsns

Add a small pot of clotted cream 2.3

Add a scoop of homemade vanilla ice cream 3.5

#### Jam or Marmalade

Buttered & served with a generous pot of strawberry or blackcurrant Tiptree jam – the late Queen's choice of jam 6.2

#### Our Amazing Lemon Curd

Toasted, buttered & served with the best lemon curd you have ever eaten 6.5

#### Milk jam (Dulce de leche)

Toasted and served with our own caramel spread made with west country milk and sugar 6.5

#### Chocolate Butter

Toasted, with special milk chocolate Butter 6.5

#### Cinnamon Butter

Spread with our famous cinnamon butter then toasted 6.5

### Hot Savoury topped half Bunsns

#### Smoked Salmon

Gold Medal winning premium Scottish smoked salmon direct from the smoker, lemon, dill and cream cheese 15

#### Double Bacon

Local dry cure smoked bacon, lettuce, tomato and mayonnaise 14

#### Steak and Mushroom Trencher

Slowly cooked in red wine with onion, celery, and carrot 18.5

#### Welsh Rarebit

Tangy toasted traditional cheese sauce dish from the 1700s with home-made chutney 11

#### Roast vegetable (v)

Peppers, courgette, aubergine, tomatoes & onion with pesto mayonnaise 11

#### Add

Streaky bacon 4

Buttery mushrooms 3

### FOOD ALLERGIES and INTOLERANCES.

We take all allergies and dietary requirements very seriously and will do our best to accommodate your needs. However, due to the nature of our kitchens, we cannot guarantee that any dish is completely free from allergens. Please inform your server of any dietary requirements before placing your order. Thank you.



# SALLY LUNN'S

## Drinks Menu

### Hot Drinks

#### Tea – per individual pot for one person

Sally Lunn Blend Tea	4.3
Decaf Sally Lunn Blend Tea	4.3
Earl Grey	4.4
Russian caravan	4.4
Chamomile	4.4
Darjeeling	4.4
Ceylon	4.4
Peppermint	4.4
Lapsang Souchong	4.4
Assam	4.4
Chun Mee	4.4
Mango & Lemon	4.5
Chai	4.5

#### Coffee – per cup

Americano	3.7
Espresso	3.3
Double espresso	3.7
Latte	4
Mocha	4.3
Flat white	4
Cappuccino	4

#### Coffee – Cafetiere for one person

House Blend	4.4
Decaffeinated	4.4

#### Hot Chocolate

Bailey's hot chocolate	7.5
Orange Liqueur hot chocolate	7.5

### Cold Drinks

Fentimans Rose or Victorian Lemonade	
Fentimans Wild Elderflower	4.2
Fentimans Ginger Beer	
Frobisher's Orange or Apple juice	4
Coca-Cola, Diet Coca-Cola or Coke Zero	4
Mineral Water – 330ml	3
Mineral Water – 750ml	4.3

### Alcoholic drinks

Gin & Fever Tree Tonic	7
Mimosa	7
Bath Ales - Gem Bitter 4.8%	6.3
Sally Lunn's Pale Ale 4.2%	6.3
Bath Stout 5.3%	6.3
Lagers – Peroni or San Miguel 5%	5
Cider – Henry Westons Medium Dry 8.2%	6.3

### Cocktails

#### Georgian Punch

Easy to make and not too expensive, punch became a quintessentially English drink in Georgian times. Brandy, Nutmeg syrup, spices and orange juice

9.5

#### Peach Aperol Rose Spritz

Perfect to drink all year round. A refreshing classic, Cheers!  
Aperol, Peach syrup, Rose Prosecco

10

#### Lilliput Gardens

Inspired by the Regency era. Sweet and refreshing, we're sure Lady Whistledown would have approved. A cocktail to drink whilst watching the scandals unfold.  
Gin, elderflower liqueur & tonic water

10

#### Ginger Old fashioned

A spin on arguably the world's first classic cocktail. A simple classic that has stood the test of time. Whisky, Ice, ginger syrup, bitters, garnished with fresh orange and cinnamon

10

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