



SALLY LUNN's

Sally Lunn's Set Lunches

Light Lunch

Soup & any savoury topped Bunn - Includes a pot of house tea for one or an Americano Coffee 22

Add Cake of The Day for just 4

*2.5 supplement for Salt Beef, Double Bacon, Smoked Salmon, Open Club & Welsh special

The Two Course Trencher Lunch

Soup & any Trencher Bunn - Includes a pot of tea for one an Americano Coffee 25

Add Cake of the day for just 4

*2.5 supplement for Steak and Mushroom trencher

Hot Savoury half Bunns and Soups

Roast vegetable (v)

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

Traditional Ham & Piccalilli

A generous portion of our own home-made shredded ham and Piccalilli 12

Sally Lunn's 'Open Club'

Roast chicken, dry cure bacon, lettuce, tomato & mayonnaise 13.5

Salt Beef

Our own traditional recipe home cured salt beef with a honey mustard sauce 14

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

Creamy Brie Toasted Sandwich (v)

With cranberry sauce 12

Welsh Rarebit

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

Welsh Rarebit Special

With buttery mushrooms, dry cure smoked back bacon and home-made chutney 14

Seasonal Home-made Soup (v)

Served with ¼ Bun Please ask your server for the soups of the day 7.5

Hot Trencher Dishes

Traditionally, a type of bread – known as “Trencher”- was used before the invention of plates in the 1500s. The use of Trencher breads remained popular in Georgian England, perhaps the most famous of all being the Sally Lunn Bunn, enjoyed at Sally Lunn's for over 300 years.

Chicken and Ham hock Trencher

Made to a 17th century recipe with wine, herbs, spices, raisins and vegetable 17.5

Steak and Mushroom Trencher

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

Vegetable Trencher (v)

Slightly spiced squash, aubergine, tomatoes and currants 15

Trencher Special

Please ask your server for our trencher of the day 17.5

FOOD ALLERGIES and INTOLERANCES

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



SALLY LUNN's

Sally Lunn's Set Cream Teas – all include a pot of Sally Lunn's Blend tea or Americano coffee.

Add a glass of Prosecco	9	The Bath Cream Tea	
Add a bottle of Prosecco	30	Half a toasted Sally Lunn Bunn topped with our own cinnamon butter and served with clotted cream	12.5
Sally Lunn 2 course High Tea		Cornish Cream Tea	
Sally Lunn Bunn topped with finest Scottish Smoked Salmon followed by the world-famous Sally Lunn Cream Tea	22	Two home-made buttermilk scones served with Tiptree strawberry jam and clotted cream	12.5
World-Famous Sally Lunn Cream Tea		Wheat and Dairy Free Tea	
Half a toasted & buttered Sally Lunn Bunn served with our best strawberry jam and clotted cream	12	Two home-made wheat and dairy free scones served with Tiptree strawberry jam and with clotted cream, or dairy-free margarine	12.5
Queen Victoria's Tea			
Half a toasted Sally Lunn Bunn served with our own Lemon Curd and clotted cream	12.5		

Hot Sweet half Bunsns

Add a small pot of clotted cream	2.3	Milk jam (Dulce de leche)	
Add a scoop of homemade vanilla ice cream	3.5	Toasted and served with our own caramel spread made with west country milk and sugar.	6.5
Jam		Chocolate Butter	
Buttered & served with a generous pot of strawberry or blackcurrant Tiptree jam – the late Queen's choice of jam	6.2	Toasted, with special milk chocolate Butter	6.5
Our Amazing Lemon Curd		Cinnamon Butter	
Toasted, buttered & served with the best lemon curd you have ever eaten	6.5	Spread with our famous cinnamon butter then toasted	6.5

Home-made Cakes, Sweet Treats and Desserts

Elizabeth Sponge		Sally Lunn's Bread Pudding	
Elizabeth I had a liking for lavender. This light lavender sponge is layered with raspberry jam and rose butter cream	6.4	Creamy bread pudding made with Sally Lunn Bunsns, fruit and muscovado sugar and served with clotted cream	6.2
Traditional Somerset Apple Cake		Chocolate Brownie	
Bramley apples, sultanas and cinnamon in a light sponge with clotted cream	6.2	A light chocolate sponge with moist apricots, served with vanilla ice cream. (Made without wheat)	6.5
Rich Chocolate Cake		Marlborough Custard Pie with Lemon Curd	
Belgian chocolate sponge sandwiched between a light coffee buttercream	6.5	Lemon custard Pie with pastry base	6.5

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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 Lemonade, Wild	
Elderflower, Ginger beer or Victorian	4.2
Lemonade	
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 / Pink Gin & Fever Tree Tonic	7
Mimosa	7
Bath Ales - Gem Bitter 4.8%	6.3
Sally Lunn's Pale Ale 4.2%	6.3
Guinness - Dublin brewed Stout 4.2%	6.3
Lagers – Peroni or San Miguel	5
Cider – Wyld Wood Westons	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

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

Peach Aperol Rose Spritz

Perfect to drink all year round. A refreshing classic, Cheers! 10
Aperol, Peach syrup, Rose Prosecco

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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Wines

We change our wines very frequently, please ask for the origin of today's wines

White wine	175ml	250ml	750ml	Red wine	175ml	250ml	750ml
Sauvignon Blanc				Shiraz	7.5	10	27
Pinot Grigio	7.5	10	27	Merlot			
Chardonnay				Malbec	8	11	32
Sparkling wine	125ml		750ml	Rose wine	175ml	250ml	750ml
Champagne	12		45	Medium Dry	8	11	32
Prosecco	9		30	Zinfandel	7.5	10	27
Prosecco Rose	9		30				

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