

Daytime Menu – served 11.30 - 18.00

Sally Lunn's Set Lunches Set Lunches which include a pot of Sally Lunn's House Blend Tea or Americano coffee **Light Lunch** The Two Course Trencher Lunch Soup & any savoury topped Bunn - Includes a 22 Soup & any Trencher Bunn - Includes a pot of 25 pot of house tea for one or an Americano tea for one or Americano Coffee Coffee Add Cake of the day for just 4 Add Cake of The Day for just 4 *2.5 supplement for Steak and Mushroom *2.5 supplement for Salt Beef, Double Bacon, trencher Smoked Salmon, Open Club & Welsh special

Hot Savoury half Bunns				
Roast vegetable (v) Peppers, courgette, aubergine, tomatoes & onion with pesto mayonnaise	11	Double Bacon Local dry cure smoked bacon, lettuce, tomato and mayonnaise	14	
Traditional Ham & Piccalilli A generous portion of our own home-made shredded ham and Piccalilli	12	Somerset Brie & Cranberry (v) With cranberry sauce *Add Streaky Bacon	12 4	
Sally Lunn`s 'Open Club' Roast chicken, dry cure bacon, lettuce, tomato & mayonnaise	13.5	Welsh Rarebit Tangy toasted traditional cheese sauce dish from the 1700s with home-made chutney. Served with salad leaves	11	
Salt Beef Our own traditional recipe home cured salt beef with a honey mustard sauce	14	Welsh Rarebit Special With buttery mushrooms, dry cure smoked back bacon and home-made chutney. Served with salad leaves	14	
Smoked Salmon Gold Medal winning premium Scottish smoked salmon direct from the smoker, lemon, dill and cream cheese	15	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 17 th century recipe with wine, herbs, spices, raisins and vegetable	17.5	Vegetable Trencher (v) Slightly spiced squash, aubergine, tomatoes, currants with goats cheese	15
Steak and Mushroom Trencher Slowly cooked in red wine with carrot, onion and celery	18.5	Trencher Special Please ask your server for our trencher of the day	17.5

FOOD ALLERGIES and INTOLERANCES.



Sally Lunn's Set Cream Teas – all include a pot of Sally Lunn's House Blend tea or Americano coffee.			
Add a glass of Prosecco Add a bottle of Prosecco	9 30	The Bath Cream Tea Half a toasted Sally Lunn Bunn topped with	12.5
Sally Lunn 2 course High Tea Sally Lunn Bunn topped with finest Scottish Smoked Salmon followed by the world-famous Sally Lunn Cream Tea	22	our own cinnamon butter and served with clotted cream	
		Cornish Cream Tea Two home-made buttermilk scones served with Tiptree strawberry jam and clotted cream	12.5
World-Famous Sally Lunn Cream Tea Half a toasted & buttered Sally Lunn Bunn served with our best strawberry jam and clotted cream	12		
		Scones made without wheat and dairy Two home-made scones made without	12.5
Queen Victoria's Tea Half a toasted Sally Lunn Bunn served with our own Lemon Curd and clotted cream	12.5	wheat and dairy served with Tiptree strawberry jam and with clotted cream, or dairy-free margarine	12.0

Hot Sweet half Bunns			
Add a small pot of clotted cream Add a scoop of homemade vanilla ice cream	2.3 3.5	Milk jam (Dulce de leche) Toasted and served with homemade West Country caramel	6.5
Jam or Marmalade Buttered & served with a generous pot of marmalade, strawberry or blackcurrant Tiptree jam – the late Queen's choice of jam	6.2	Chocolate Butter Toasted, with special milk chocolate Butter	6.5
Traditional Lemon Curd Toasted, buttered & served with our zesty homemade curd	6.5	Signature Cinnamon Butter Spread with our famous cinnamon butter then toasted	6.5

Home-made Cakes, Sweet Treats and Desserts				
Elizabeth Sponge Elizabeth I had a liking for lavender. This light lavender sponge is layered with raspberry jam and rose butter cream	6.4	Sally Lunn's Bread Pudding Creamy bread pudding made with Sally Lunn Bunns, fruit and muscovado sugar and served with clotted cream	6.2	
Traditional Somerset Apple Cake Bramley apples, sultanas and cinnamon in a light sponge with clotted cream	6.2	Vegan Chocolate Brownie A rich chocolate slice served with plant based salted caramel ice-cream. (Made without wheat)	6.5	
Rich Chocolate Cake Belgian chocolate sponge sandwiched between a light coffee buttercream	6.5	Marlborough Custard Pie Lemon custard Pie with pastry base and lemon curd	6.5	