



SALLY LUNN'S

Dinner Menu Served in Bath's Oldest House

Set Dinner Two courses – includes a glass of wine – for 22 pounds		Finish with...
Starters	Main Courses	A pot of Sally Lunn's Blend Tea or Americano Coffee plus a mini pudding for 5 pounds. Choose from Brownie, Ice cream or sorbet
Homemade soup,	Braised Beef & Mushroom (2.5 supplement)	
Garlic & Thyme Sippets	Or	
Or	Slow cooked Pork Trencher – 'Devilled' sauce	
Toasted Sally Lunn Bunn, garlic butter	Or	
	Boneless Chicken Trencher, classic 'Hunter' sauce	
	Or	
	Spiced baked squash & aubergine with goat's cheese	

Starters			
Seasonal Home-made Soup (v) Served with sippets. Please ask your server for the soups of the day	7.5	Sippet Salad – cold shredded chicken or ham hock, crispy mixed leaves and sippets (bunn croutons) & Caesar style dressing	8.2
Toasted Goat's cheese (v) - on our bunn, with homemade chutney	8.6	Pear & Walnut salad (v) – Crunchy salad leaves & tossed in a honey mayonnaise dressing	9.5
Toasted Sally Lunn Bunn (v) - Garlic & Parsley Butter	7.2		

Traditional Trencher main Courses - All include buttered vegetables			
<i>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.</i>		<i>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.</i>	
Boneless Chicken in a classic "Hunter" sauce with mushrooms, smoked bacon, fennel, tomato & rich red wine	18	Mushroom Toast (v) served in creamy white wine sauce with mushroom ketchup	16
Braised Beef and Mushroom slowly cooked in red wine with carrots, celery, and onion	19	Spiced Baked Squash & Aubergine (v) with Goat's cheese in a tomato sauce and served with spinach (not buttered vegetables)	16
Slow braised Pork in Devilled sauce, lightly spiced. Originating from 1796	18		

Homemade pies			
Beef & Red Wine Diced steak and woodland mushrooms slowly cooked in red wine and wrapped in short crust pastry	19	Mushroom (vg). Mixed mushrooms cooked with onion, carrot, celery and leek in a rich red wine sauce and parceled in short crust pastry	17

FOOD ALLERGIES and INTOLERANCES

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



SALLY LUNN's

Home-made Cakes, Sweet Treats and Desserts

Somerset apple and pear crumble	9	Marlborough Custard Pie with Lemon curd	9
Served with homemade ice cream		Lemon custard pie with pastry base	
Chocolate Brownie	9	Homemade Vanilla Ice Cream	
A light chocolate sponge with moist apricots, served with vanilla ice cream. (Made without wheat)		3 Scoops	8
		or	
Sally Lunn 'bread pudding'	9	Marshfield Mango Sorbet	
Made with Sally Lunn Buns & served with clotted cream		3 Scoops	8

FOOD ALLERGIES and INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making 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 Lemonade, Wild Elderflower, Ginger beer or Victorian Lemonade	4.2
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

Peach Aperol Rose Spritz

Perfect to drink all year round. A refreshing classic, Cheers!

10

Aperol, Peach syrup, Rose Prosecco

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

FOOD ALLERGIES and INTOLERANCES

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



SALLY LUNN's

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				

FOOD ALLERGIES and INTOLERANCES

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