



SALLY LUNN'S

Dinner Menu Served in Bath's Oldest House 5pm – onwards

Set Trencher Dinner, Two courses – includes a glass of wine –£22		For an extra £5
Starters	Main Courses	Choose from a mini chocolate brownie or 1 scoop of vanilla ice cream or mango sorbet with a pot of Sally Lunn blend tea or americano coffee.
Homemade soup, Garlic & Thyme Sippets	Braised Beef & Mushroom Trencher (£2 supplement)	
Or	Or	
Toasted Sally Lunn Bunn, garlic butter	Slow cooked Pork Trencher – ‘Deville’ sauce	
	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 <u>or</u> 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	17.50	Mushroom Trencher (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	18.50	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	17.50		

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.

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.



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Home-made Cakes, Sweet Treats and Desserts

Somerset apple and pear crumble Served with homemade ice cream	9	Marlborough Custard Pie with Lemon curd Lemon custard pie with pastry base	9
Vegan Chocolate Brownie A rich chocolate slice served with plant based salted caramel ice cream, (Made without wheat)	9	Homemade Vanilla Ice Cream 3 Scoops or Marshfield Mango Sorbet 3 Scoops	8 8
Sally Lunn 'bread pudding' Made with Sally Lunn Bunns & served with clotted cream	9		

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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