



SALLY LUNN'S

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

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

Add Cake of The Day for just 4.25

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

The Two Course Trencher Lunch

Soup & any Trencher Bun - Includes a pot of tea for one or Americano Coffee 25

Add Cake of the day for just 4.25

*3.00 supplement for Steak and Mushroom trencher

Hot Savoury half Bunsns

Roast vegetable (v)

Peppers, courgette, aubergine, tomatoes & onion with pesto mayonnaise 12

Traditional Ham & Piccalilli

A generous portion of our own home-made shredded ham and Piccalilli 13

Sally Lunn's 'Open Club'

Roast chicken, dry cure bacon, lettuce, tomato & mayonnaise 14

Salt Beef

Our own traditional recipe home cured salt beef with a honey mustard sauce 14.50

Smoked Salmon

Gold Medal winning premium Scottish smoked salmon direct from the smoker, lemon, dill and cream cheese 15.50

Double Bacon

Local dry cure smoked bacon, lettuce, tomato and mayonnaise 14.50

Brie & Cranberry (v)

With cranberry sauce *Add Streaky Bacon 12

Welsh Rarebit

Tangy toasted traditional cheese sauce dish from the 1700s with home-made chutney. Served with salad leaves 11.50

Welsh Rarebit Special

With buttery mushrooms, dry cure smoked back bacon and home-made chutney. Served with salad leaves 14.50

Seasonal Home-made Soup (v)

Served with ¼ Bun Please ask your server for the soups of the day 7.50

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 and was served as a base for hearty stews that soaked up the rich flavours.

Chicken and Ham hock Trencher

Made to a 17th century recipe with wine, herbs, spices, raisins and vegetable 17.75

Steak and Mushroom Trencher

Slowly cooked in red wine with carrot, onion and celery 19.50

Vegetable Trencher (v)

Slightly spiced squash, aubergine, tomatoes, currants with goats' cheese 16

Trencher Special

Please ask your server for our trencher of the day 17.75

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

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

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| Add a glass of Prosecco | 9.25 | The Bath Cream Tea | |
| Add a bottle of Prosecco | 30.95 | Half a toasted Sally Lunn Bunn topped with our own cinnamon butter and served with clotted cream | 12.75 |
| 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 | 12.75 |
| World-Famous Sally Lunn Cream Tea | | Scones made without wheat and dairy | |
| Half a toasted & buttered Sally Lunn Bunn served with our best strawberry jam and clotted cream | 12.75 | Two home-made scones made without wheat and dairy served with Tiptree strawberry jam and with clotted cream, or dairy-free margarine | 12.75 |
| Queen Victoria's Tea | | | |
| Half a toasted Sally Lunn Bunn served with our own Lemon Curd and clotted cream | 12.75 | | |

Hot Sweet half Buns

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| Add a small pot of clotted cream | 2.40 | Milk jam (Dulce de leche) | |
| Add a scoop of homemade vanilla ice cream | 3.65 | Toasted and served with homemade West Country caramel | 6.55 |
| Jam or Marmalade | | Chocolate Butter | |
| Buttered & served with a generous pot of marmalade, strawberry or blackcurrant Tiptree jam – the late Queen's choice of jam | 6.35 | Toasted, with special milk chocolate Butter | 6.55 |
| Traditional Lemon Curd | | Signature Cinnamon Butter | |
| Toasted, buttered & served with our zesty homemade curd | 6.55 | Spread with our famous cinnamon butter then toasted | 6.55 |

Home-made Cakes, Sweet Treats and Desserts

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| 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 | 6.50 | Creamy bread pudding made with Sally Lunn Buns, fruit and muscovado sugar and served with clotted cream | 6.25 |
| Traditional Somerset Apple Cake | | Vegan Chocolate Brownie | |
| Bramley apples, sultanas and cinnamon in a light sponge with clotted cream | 6.30 | A rich chocolate slice served with plant based salted caramel ice-cream. (Made without wheat) | 6.60 |
| Rich Chocolate Cake | | Marlborough Custard Pie | |
| Belgian chocolate sponge sandwiched between a light coffee buttercream | 6.60 | Lemon custard Pie with pastry base and lemon curd | 6.60 |

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