



# SALLY LUNN'S

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

<b>Set Trencher Dinner, Two courses – 19.95</b>		<b>For an extra 5</b>
<b>Starters</b>	<b>Main Courses</b>	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 Or Toasted Sally Lunn Bunn, garlic butter	Braised Beef & Mushroom Trencher (£3 supplement) Or Slow cooked Pork Trencher – ‘Devilled’ sauce Or Boneless Chicken Trencher, classic ‘Hunter’ sauce Or Spiced baked squash & aubergine Trencher with goat’s cheese	

<b>Starters</b>			
<b>Seasonal Home-made Soup (v)</b> Served with sippets. Please ask your server for the soups of the day	7.50	<b>Sippet Salad</b> – cold shredded chicken <u>or</u> ham hock, crispy mixed leaves and sippets (bunn croutons) & Caesar style dressing	8.20
<b>Toasted Goat’s cheese (v)</b> - on our bunn, with homemade chutney	8.60	<b>Pear &amp; Walnut salad (v)</b> – Crunchy salad leaves & tossed in a honey mayonnaise dressing	9.50
<b>Toasted Sally Lunn Bunn (v)</b> - Garlic & Parsley Butter	7.20		

<b>Traditional Trencher main Courses</b>			
<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.</i>	
<b>Boneless Chicken</b> in a classic “Hunter” sauce with mushrooms, smoked bacon, fennel, tomato & rich red wine	17.50	<b>Mushroom Trencher (v)</b> served in creamy white wine sauce with mushroom ketchup	16.25
<b>Braised Beef and Mushroom</b> slowly cooked in red wine with carrots, celery, and onion	19.50	<b>Spiced Baked Squash &amp; Aubergine (v)</b> with Goat’s cheese in a tomato sauce and served with spinach (not buttered vegetables)	16.25
<b>Slow braised Pork</b> in Devilled sauce, lightly spiced. Originating from 1796	17.50		

<b>Homemade pies</b>			
<b>Beef &amp; Red Wine</b> Diced steak and woodland mushrooms slowly cooked in red wine and wrapped in short crust pastry	19.00	<b>Mushroom (vg).</b> Mixed mushrooms cooked with onion, carrot, celery and leek in a rich red wine sauce and parceled in short crust pastry	18.00

### 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

<b>Somerset apple and pear crumble</b> Served with homemade ice cream	9.00	<b>Marlborough Custard Pie with Lemon curd</b> Lemon custard pie with pastry base	9.00
<b>Vegan Chocolate Brownie</b> A rich chocolate slice served with plant based salted caramel ice cream, (Made without wheat)	9.00	<b>Homemade Vanilla Ice Cream</b> 3 Scoops or <b>Marshfield Mango Sorbet</b> 3 Scoops	8.00 8.00
<b>Sally Lunn 'bread pudding'</b> Made with Sally Lunn Buns & served with clotted cream	9.00		

## Wines

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

<b>White wine</b>	<b>175ml</b>	<b>250ml</b>	<b>750ml</b>	<b>Red wine</b>	<b>175ml</b>	<b>250ml</b>	<b>750ml</b>
Sauvignon Blanc				Shiraz	7.60	11.00	27.00
Pinot Grigio	7.60	11.00	27.00	Merlot			
Chardonnay				Malbec	9.00	11.40	32.00
<b>Sparkling wine</b>	<b>125ml</b>		<b>750ml</b>	<b>Rose wine</b>	<b>175ml</b>	<b>250ml</b>	<b>750ml</b>
Prosecco	9.25		30.95	Medium Dry	9.00	11.40	32.00
Prosecco Rose	9.25		30.95	Zinfandel	7.60	11.00	27.00

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