



SALLY LUNN'S

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

Set Trencher Dinner, Two courses – includes a glass of wine –£20		For an extra £5
Starters	Main Courses	Choose from a mini portion of chocolate brownie or 1 scoop of vanilla ice cream or mango sorbet with a Sally Lunn blend tea or americano coffee.
Homemade soup, Garlic & Thyme Sippets	Braised Beef & Mushroom Trencher (£2 supplement) Or	
Or	Slow cooked Pork Trencher – ‘Deville’ sauce Or	
Toasted Sally Lunn Bunn, garlic butter	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	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

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