SALLY LUNN's

Breakfast & Brunch

Served 10am – 11.30am

SET BREAKFASTS

Each includes a pot of Sally Lunn's House Blend tea or an Americano

English Breakfast Bunn 16.50
Half a toasted Sally Lunn Bunn topped with black pudding, mushrooms, dry-cure bacon, sausage, baked beans and a fried egg

Vegetarian Breakfast Bunn (v) 14.75
Half a toasted Sally Lunn Bunn topped with lightly spiced squash, aubergine, tomatoes & currants, crumbled goat's cheese and a fried egg

Sally Lunn's French Toast 14.50
Half a Sally Lunn Bunn dipped in cinnamon eggs, topped with dry-cure smoked bacon and honey

HOT SAVOURY HALF BUNNS

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

Double Bacon 14.50
Local dry-cure smoked bacon, lettuce, tomato and mayonnaise

Steak & Mushroom Trencher 19.50
Slowly cooked in red wine with onion, celery and carrot

Add streaky bacon 4.25

Welsh Rarebit 11.50
Tangy toasted traditional cheese sauce dish from the 1700s, with homemade chutney and salad leaves

Roast Vegetable (v) 12.00
Peppers, courgette, aubergine, tomatoes & onion with pesto mayonnaise

Add buttery mushrooms 3.00

HOT SWEET HALF BUNNS

Jam or Marmalade 6.35
Buttered & served with a generous pot of marmalade, or strawberry or blackcurrant Tiptree jam – the late Queen's choice of jam

Traditional Lemon Curd 6.55
Toasted, buttered & served with our zesty homemade curd

Milk Jam (Dulce de Leche) 6.55
Toasted and served with our homemade West Country caramel

Add a small pot of clotted cream 2.40

Chocolate Butter 6.55
Toasted, with special milk chocolate butter

Signature Cinnamon Butter 6.55
Spread with our famous cinnamon butter, then toasted

Add a scoop of homemade vanilla ice cream 3.65

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

HOT DRINKS

TEA *an individual pot for one*

Sally Lunn Blend Tea	4.45
Decaf Sally Lunn Blend Tea	4.45
Earl Grey	4.50
Russian Caravan	4.45
Chamomile	4.45
Darjeeling	4.45
Ceylon	4.45
Peppermint	4.45
Lapsang Souchong	4.45
Assam	4.45
Chun Mee	4.45
Mango & Lemon	4.50
Chai	4.50

COFFEE *per cup*

Americano	3.95
Espresso	3.35
Double Espresso	3.95
Latte	4.25
Mocha	4.50
Flat White	4.25
Cappuccino	4.25

CAFETIÈRE COFFEE *for one*

House Blend	4.45
Decaffeinated	4.45

HOT CHOCOLATE

Hot Chocolate	4.50
Baileys Hot Chocolate	8.00
Orange Liqueur Hot Chocolate	8.00

COLD DRINKS & BAR

SOFT DRINKS

Fentimans Rose or Victorian Lemonade	4.30
Fentimans Wild Elderflower	4.30
Fentimans Ginger Beer	4.30
Frobisher's Orange or Apple Juice	4.20
Coca-Cola	4.30
Diet Coca-Cola or Coke Zero	4.10
Mineral Water, 330ml	3.40
Mineral Water, 750ml	4.95

BEERS, CIDER & SPIRITS

Gin & Fever-Tree Tonic	8.00
Mimosa	7.50
Bath Ales Gem Bitter 4.8%	6.50
Sally Lunn's Pale Ale 4.2%	6.50
Bath Stout 5.3%	6.60
Peroni or San Miguel Lager 5%	5.50
Henry Westons Medium Dry Cider 8.2%	6.40

COCKTAILS

Georgian Punch 9.90
Easy to make and not too expensive, punch became a quintessentially English drink in Georgian times. Brandy, nutmeg syrup, spices and orange juice.

Lilliput Gardens 10.50
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 and tonic water.

Winter Aperol Spritz 10.00
A festive tipple, perfect for the holiday season. Aperol, cranberry syrup and ginger ale.

Spiced Old Fashioned 10.50
A winter spin on arguably the world's first classic cocktail. Whisky, spiced syrup and bitters over ice, garnished with fresh orange and cinnamon.

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.