

Dinner at Sally Lunn's - the Oldest House in Bath

Starters

Today's homemade soup (v) - <i>Served with a quarter of a Sally Lunn Bun</i>	£5.58
Toasted Goat's cheese (v) - <i>on our bun, dressed mixed leaves sweet red pepper confit</i>	£5.18
'Grand Sallet' – <i>an Elizabethan mixed leaf salad with capers, home pickled mushroom and cucumber, dates, almonds, raisins and hard boiled egg.</i>	£4.68
Potted pork & walnut terrine - <i>with toasted bun and a home-made apple chutney</i>	£5.68
Lemon prawn cocktail - <i>mixed leaves & cherry tomatoes tossed in lemon & dill mayonnaise</i>	£5.58
Potted Smoked Salmon – <i>pickled cucumber, salad garnish & toasted Sally Lunn Bun</i>	£5.68

Traditional Trencher Main Courses

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. 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 Bun. All include today's selection of fresh vegetables and a plate!

Mushroom Toast Trencher (v) <i>Closed cup mushrooms, cream, white wine, shallots and celery. Made with our own homemade historic mushroom ketchup.</i>	£9.98
Spelt risotto (v) – <i>with wild mushrooms, roast root vegetables and goats cheese. Not served with trencher bread but please do ask if you would like some.</i>	£10.58
Breast of chicken – <i>with Portobello mushroom and Madeira sauce</i>	£12.48
Duck Leg - <i>cooked slowly and served with a tangy Orange and Cinnamon sauce</i>	£14.78
Mrs Beeton's Braised beef - <i>Diced beef, carrot and celery casseroled slowly in rich red wine, mushroom and herb gravy.</i>	£12.88
8oz Rump Steak - <i>Served with horseradish butter</i>	£16.28
Salmon with white wine and basil sauce - <i>Scottish salmon fillet in a creamy sauce</i>	£14.28

Puddings

Somerset apple and pear crumble - <i>Served with bay custard</i>	£4.58
Ginger bread-pudding – <i>A light ginger sponge served with a ginger beer sauce</i>	£4.58
Apricot Brownie - <i>Served with homemade vanilla ice cream</i>	£4.78
Pavlova Meringue – <i>with homemade vanilla ice cream and blackberry and apple compote</i>	£5.28
Almond tart - <i>Served warm with caramelised pears</i>	£4.58