



Daytime Menu

This menu is served until 6pm every day.
Dinner is served from 5pm.

The old bakery museum is open until 6pm daily.
Entry to our museum is free to guests who take refreshment.



*Welcome to Sally Lunn's Historic Eating House –
home of the world famous bun..... that isn't really a bun!*

We serve this **all day menu** until 6pm daily – you may order what you want at any time.
All we recommend is that you enjoy one of our world famous buns either as part of a sweet treat,
savoury snack or full meal.

Our menu requires a little explanation....

Essentially we divide our menu into **Sweet** and **Savoury**. The bun is wonderful with both sweet or
savoury toppings and additions and *comes alive when it is toasted* – the flavours and aromas will stay
with you for a long time. Perhaps this is why so many bakers have tried to replicate it the world over?

Opposite are our most popular combinations for different times of day.
This can be a good place to start if you are new to buns!

Bun Etiquette

We serve half a bun unless otherwise stated. You might get a top or a bottom – we tend to use tops
for sweet buns and bottoms for the savoury, although there is no rule. If there are two of you,
why not ask for a top and a bottom so you get to try both?

The bun is generally eaten with a knife and fork but there are no fixed rules. Most guests enjoy
their bun with a huge smile on their face. If for any reason your bun does not make you break into
uncontrollable smiling then do please speak to a member of our team.

We want all our guests to be delighted; please tell us if you are not or if any portion of anything
is insufficient - so we can bring more

Anything marked in our menu with † is available for sale in our museum shop.

Our bun is made to a secret recipe and so it is tricky to advise guests who are unable to eat certain
foods but a few clues are possible... The *Sally Lunn Bun* has wheat and contains both dairy and eggs.

It does not contain any meat, poultry or fish unless ordered with toppings that do.

We are sorry but due to the size and nature of our kitchens and bakery, we cannot guarantee that
anything on this menu is completely free from nuts.

Gluten Free?

We take steps to ensure that anything marked as wheat free is as close to gluten free as we can manage.
However despite using good practice, procedures, separate baking trays etc. all products come from a bakery that
uses a lot of flour and are prepared for you today in small kitchens.

Take home a Sally Lunn Bun

Our famous buns are available in presentation boxes for you take home or give as gifts. Your bun will
last for up to 4 days and may be frozen.

Buns are on sale downstairs in our museum shop for just £2.28 each –
if you buy 3 buns we will give you the 4th **free!**

**We'd love you to share a picture of you enjoying your bun! Please visit us on Facebook to
upload your image, and we might give you free bun if it's creative enough.**

Scrambled Breakfast £7.38

Half a toasted & buttered *Sally Lunn Bun* topped with 3 scrambled eggs from happy chickens & a pot of house tea for one* (add Smoked Salmon for £4.38, Dry cure back bacon £2.28 and mushrooms £1.48)

Light Breakfast £5.38

Half a toasted & buttered *Sally Lunn Bun* with marmalade or our home-made cinnamon butter & a pot of house tea for one*

Cafetière & Cinnamon Butter Bun £6.58

A cafetière of one of our famous coffees served with half a toasted & buttered *Sally Lunn Bun* topped with our home-made cinnamon butter.

Sally Lunn Bun Luncheon Selections all include Sally Lunn Blend Tea - you can change this – see bottom of page*

Quick lunch £13.28 or £16.28
(2 or 3 courses)

- home-made soup of the day (served on one plate with the savoury dish) **A good choice if you are in a hurry**
- any savoury topping or any toasted sandwich (page 5)
- home-made Somerset apple cake & clotted cream

The Trencher Lunch £16.78 or £19.58
(2 or 3 courses)

- home-made soup of the day
- any Trencher dish (see p.5)
- home-made Somerset apple cake & clotted cream

World Famous Afternoon Teas all include Sally Lunn Blend Tea - you can change this – see bottom of page*

Add a glass of champagne to afternoon tea £8.18

Add a bottle of champagne to afternoon tea £39.98

Sally Lunn 2 course High Tea £12.38

A round of *Sally Lunn Bun* topped with finest Scottish Smoked Salmon followed by the world famous Sally Lunn Cream Tea.

The World Famous Sally Lunn Cream Tea £7.48

Half a toasted & buttered *Sally Lunn Bun* served with our best Strawberry Jam and clotted cream.

Queen Victoria's Tea £7.68

Half a toasted *Sally Lunn Bun* served with our own Lemon Curd and clotted cream.

The Bath Cream Tea £7.68

Half a toasted *Sally Lunn Bun* topped with our own Cinnamon Butter and served with clotted cream.

Cornish Cream Tea £7.48

Two home-made buttermilk scones served with Tiptree Strawberry Jam and clotted cream.

Wheat and Dairy Free Tea £7.48

Two home-made wheat and dairy free scones served with Tiptree Strawberry Jam and with clotted cream, or dairy-free margarine.

**If you would like to substitute a different drink to Tea [or even a coffee perhaps]
you simply pay the difference between the price of a pot of house tea (£2.98)
and your preferred drink - All drinks on back page of this menu.*

The Bun That Isn't a Bun

We are famous for the Bath delicacy the *Sally Lunn Bun* – the original Bath Bun. A lot of people get confused between the London Bath Bun [small, heavy and sweet] and a *Sally Lunn Bun*. You are in the home of the original delicious bun that has been often copied and attempted in bakeries around the world for over 300 years.

Actually the word *bun* is an unhelpful description. There is no truly useful common English word to describe a *Sally Lunn Bun* as it is part bun, part bread, part cake... A large and generous but very very *light* bun; a little like brioche/French festival bread....but traditionally it is a bun so, even if it isn't really a bun, let's call it a bun!

Sally Lunn Bun – Sweet Toppings ½ a Sally Lunn toasted bun

Jam Buttered & served with a generous pot of Strawberry or blackcurrant Tiptree Jam – <i>the Queen's choice of jam!</i>	£3.98	Coffee & Walnut Butter Toasted and spread with our own coffee & walnut butter.	£4.58
Cinnamon Butter Spread with our famous cinnamon butter then toasted.	£4.28	Milk jam (Dulce de leche) Toasted and served with our own caramel spread made with west country milk and sugar.	£4.28
Amazing Lemon Curd Toasted, buttered & served with the best lemon curd you have ever eaten.	£4.28	Add a small pot of clotted cream	£1.58
Chocolate butter Toasted, with special milk chocolate Butter.	£4.58		

Home-made Cakes, Sweet Treats and Desserts

Elizabeth sponge Elizabeth I had a liking for lavender, we think she would have liked this. A light lavender sponge layered with raspberry jam and rose butter cream	£4.48	Lemon, orange and almond cake A light citrus sponge, with a lemon sugar crust (Made without wheat).	£4.48
Traditional Somerset apple cake Bramley apples, sultanas and cinnamon in a light sponge with Ivy House clotted cream.	£4.48	Apricot Brownie A light chocolate sponge with moist apricots, served with vanilla ice cream.	£4.78
		Rich Chocolate cake A light Belgian chocolate and almond cake filled with rich chocolate butter cream, served with Ivy House clotted cream.	£4.48

A choice of seasonal soups **£5.48**

Freshly made every day using our historic recipes.

Served with ¼ of a Sally Lunn bun

Sally Lunn Bun – Savoury Toasts and Toppings all made with ½ a Sally Lunn bun

Roast vegetable **£6.98**

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

Traditional Ham & Piccalilli **£7.68**

A generous portion of our own home made shredded ham and Piccalilli. Dressed salad garnish

Sally Lunn's 'Open club' **£7.98**

Roast chicken breast, dry cure bacon, lettuce, tomato & mayonnaise.

Salt Beef **£8.48**

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

Smoked Salmon **£8.48**

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

Double Bacon **£7.88**

Local dry cure smoked bacon, lettuce, tomato and mayonnaise

Creamy Brie **£7.28**

With cranberry sauce. Served with dressed mixed leaf & cherry tomato garnish.

Welsh Rarebit **£7.28**

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

Welsh Rarebit Special **£8.48**

With buttery mushrooms, dry cure smoked back bacon and home-made chutney.

Sally Lunn Bun Hot Trencher Dishes with a slice of Sally Lunn Bun

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, perhaps the most famous of all being the *Sally Lunn Bun*, enjoyed at Sally Lunn's for over 300 years.

Our historic Trencher dishes are served in this tradition on a trencher of *Sally Lunn Bun*. All Trencher dishes include a plate!

Chicken & Ham hock Trencher **£12.98**

Made to a 17th century recipe with wine, herbs, spices, raisins and vegetables.

Steak & Mushroom Trencher **£12.98**

Casseroled slowly in an old English ale gravy.

Vegetable Trencher **£9.98**

Aubergine, peppers, courgette, onions & tomatoes with mature cheddar cheese.

Today's Special Trencher **£15.28**

Made with fresh local ingredients, served on Sally Lunn trencher with seasonal vegetables

Sally Lunn Blend Tea £2.98

A subtle blend of Indian, Ceylon & African teas. Developed to suit the palate of all regular tea drinkers. The flavour has depth without being too strong. In the words of Dr. Johnson, it is a tea which “amuses the evening, solaces the midnight and welcomes the morning.

Earl Grey £2.98

A beautifully fragrant tea blended from Darjeeling and black China leaf teas flavoured with real oil of Bergamot. Said to be named after the Earl who invented the tea. Ideally serve without milk.

Russian caravan £2.98

A blend of Chinese teas giving an aromatic, full bodied, slightly smokey taste. The name originates from the 18th century camel caravans that transported tea from the Far East to Europe via Russia.

Chamomile £2.98

This herbal infusion or tisane is often used to relieve stress and as an aid to sleep. Always served without milk, sometimes with a slice of lemon.

Darjeeling £2.98

The most fragrant and delicate of all teas. Sometimes called the Champagne of teas. Picked in the foothills of the Himalayas, this tea should always be lightly brewed in order to appreciate its exquisite delicacy. Take black or with milk/lemon.

Chai £2.98

Indian chai produces a warming, soothing effect, acts as a natural digestive aid and gives one a wonderful sense of well being.

Rose Pouchong £2.98

A delicate infusion of China black tea and rose blossom. It has a light, refreshing, rose perfumed taste.

Ceylon £2.98

Whole leaf tea needs a longer brewing time, then the full body and pungent flavour of this tea can be enjoyed to the full. It has a dry, smooth character and golden liquor. It is believed that this is the tea taken into battle by the Duke of Wellington.

Lapsang Souchong £3.38

A distinctive smoky, tarry flavour identifies this tea from the Fukien Province of China. Traditionally the teas were cured with smoke from white pine wood. Ideally served without milk.

Assam/Decaffeinated Assam £3.38

The richness of the flavour of this tea is reflected in its reddish liquor. Described as brisk, strong & malty, this tea is an excellent brew for starting the day. Best served with milk.

Chun Mee £2.98

Chinese Green tea. A little more acidic and less sweet than other green teas usually drunk without milk/sugar.

Peppermint £2.98

This cut peppermint tisane is often drunk as an aid to digestion. This tea produces a delightfully relaxing brew with a great fresh taste.

Freshly Roasted Cafetière Coffees

Sally Lunn Blend - Decaffeinated £3.18

Using Colombian as a base for decaffeinated produces a good “all round” coffee with a nice mellow taste and caffeine reduced to 0.001 gram per cup.

The Bath Blend £3.18

Contains three Estate coffees from Central America - including a very good-bodied Brazilian Santos. Roasted until the oils exude onto the surface to give a full bodied all day coffee.

Jane Austen Blend £3.18

A clever blend of top quality Central American coffees (known for mild flavour and good body) and Kenya AA (slight acidity) light roasted to ensure no bitterness is detected in the cup.

The Royal Blend £3.18

This blend of selected Central American coffees, roasted to a full, but not dark colour, has a smooth and nutty taste. An ideal coffee after a meal or all day if you like some “bite” in the taste of your coffee.

Freshly Roasted Coffees

Sally Lunn Blend Filter coffee – per cup	£2.68[†]	Latte – per LARGE cup	£3.28
Espresso – per cup	£1.98	Mocha – per LARGE cup	£3.58
Double Espresso – per cup	£2.58	Cappuccino – per LARGE cup	£3.28

Hot Chocolate per cup

Large Hot Chocolate	£3.38	Baileys Hot Chocolate with Cream	£4.28
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Beers, Long and Soft Drinks

Apple juice	£3.18		
Sparkling Elderflower	£3.18	Ales – Bath Ales - Gem	£4.38
Ginger beer	£3.18	Bath Ales - Golden hare	£4.38
Orange juice – not from concentrate	£3.18	Stout – Bath ales Dark side	£4.38
Traditional Sparkling Cloudy Lemonade	£3.18	Cider – Orchard Pig	£4.38
Schweppes Lemonade	£2.58	Lagers – Peroni or San Miguel	£4.08
Coca-Cola or Diet Coca-Cola	£2.58	Pimm's Number 1 and Lemonade	£4.08
Mineral Water – 330ml/1L	£2.48/£3.98		

Table Wine

Available in medium white or smooth red

175ml glass	£4.18
250ml glass	£5.28
750ml bottle	£15.08

Wine, by the bottle

Red		White	
Tempranillo, Co Vinas, Spain 2011	£16.88	Sauvignon Blanc, France	£16.08
Merlot, El Otro – Chile	£17.98	Pinot Grigio, Vicenza, Italy	£17.98
Shiraz, Mamre Vale, South Africa	£19.98	Prosecco, Terre Deor, Italy	£20.98
Grenache / Syrah, Cotes du Rhone	£20.98	Champagne, please ask for today's	£39.98

Bun History

Legend has it that Sally Lunn, a Huguenot refugee, came to this bake-house in 1680 and started to make a rich, round & generous 'bun' that was big but incredibly light and delicious. She made her buns with fresh eggs, local butter and warm milk together with the skill she had learned making French brioche. In the days of Beau Nash the bun was served at the public breakfasts and afternoon teas. *Sally Lunn Buns* became so famous that the house began to be called after her. The recipe, found in a secret cupboard, is now passed on with the deeds of the house.

The House And Museum

The present house you largely see was erected around 1622 and built upon earlier houses.

Our old bakery museum in the cellar is open every day.

Entry is free to all guests who take refreshment.

Here you will see evidence of early Medieval & Roman dwellings on this site and the oven it is believed Sally Lunn used back in 1680.

