

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

Daytime Menu



Bakers of the
renowned and world famous
Sally Lunn Bunn

SALLY LUNN'S

FINEST

BATH BUNN

1680

The old bakery museum is open until 4pm 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 Bunn.... that isn't really a Bunn!*

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 Bunsns 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 Bunn 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 Bunsns!

Bunn Etiquette

We serve half a Bunn unless otherwise stated. You might get a top or a bottom – we tend to use tops for sweet Bunsns 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 Bunn is generally eaten with a knife and fork but there are no fixed rules. Most guests enjoy their Bunn with a huge smile on their face. If for any reason your Bunn 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

Our Bunn 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 Bunn* 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 Bunn

**Our famous Bunsns are available in presentation boxes for you take home or give as gifts.
Your Bunn will
last for up to 4 days and may be frozen. Now available online! www.shopsallylunns.co.uk**

Bunsns are on sale downstairs in our museum shop for just £4 each

Tip pot – A discretionary 10% service charge will be added to your bill

This tip pot is managed directly by the staff

If for any reason you would like this removed, please just let us know.

*If you would like to split your bill, please let your server know **when you place your order.***

FOOD ALLERGIES and INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order. Thank you.

Sally Lunn Bunn Public Breakfast Menus served until 11.30am - all include Sally Lunn Blend Tea*

Sally Lunn's French Toast 13

Half a *Sally Lunn Bunn* dipped in cinnamon eggs topped with dry cure smoked bacon and honey.

English Breakfast Bunn 15.5

Half a toasted *Sally Lunn Bunn* topped with black pudding, mushrooms, dry cure back bacon, Sandridge Farm sausage, baked beans and a fried egg.

Vegetarian Breakfast Bunn 13

Half a garlic & parsley buttered *Sally Lunn Bunn* topped with slightly spiced squash, aubergine, tomatoes & currants then topped with crumbled goats cheese and a fried egg.

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

Quick lunch 2 courses 22.5
3 courses 24.75

- Home-made soup of the day (served on one plate with the savoury dish)

- Any* savoury toast or topping

*£2 supplement for Salt Beef, Smoked Salmon, Open Club & Welsh special

- Home-made Somerset apple cake & clotted cream

The Trencher Lunch 2 courses 23
3 courses 27.5

- Home-made soup of the day

- Any* Trencher dish

*£2 supplement for Steak and Mushroom trencher

- 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 Prosecco 8.1

Add a bottle of Prosecco 29

Sally Lunn 2 course High Tea 18

Sally Lunn Bunn topped with finest Scottish Smoked Salmon followed by the world-famous Sally Lunn Cream Tea.

The World-Famous Sally Lunn Cream Tea 11.8

Half a toasted & buttered *Sally Lunn Bunn* served with our best strawberry jam and clotted cream.

Queen Victoria's Tea 11.8

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

The Bath Cream Tea 11.8

Half a toasted *Sally Lunn Bunn* topped with our own cinnamon butter and served with clotted cream.

Cornish Cream Tea 12.2

Two home-made buttermilk scones served with Tiptree strawberry jam and clotted cream.

Wheat and Dairy Free Tea 12.2

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 (£4.15) and your preferred drink - All drinks on back page of this menu.*

FOOD ALLERGIES and INTOLERANCES

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The Bunn That Isn't a Bunn

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

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

Sally Lunn Bunn – Sweet Toppings ½ a Sally Lunn toasted Bunn

Jam 6	Chocolate Butter 6.2
Buttered & served with a generous pot of strawberry or blackcurrant Tiptree jam – <i>the Queen's choice of jam!</i>	Toasted, with special milk chocolate Butter.
Cinnamon Butter 6.2	Milk jam (Dulce de leche) 6.2
Spread with our famous cinnamon butter then toasted.	Toasted and served with our own caramel spread made with west country milk and sugar.
Amazing Lemon Curd 6.2	
Toasted, buttered & served with the best lemon curd you have ever eaten.	
	Add a small pot of clotted cream 2.25
	Add a scoop of homemade vanilla ice cream 3.3

Home-made Cakes, Sweet Treats and Desserts

Elizabeth Sponge 6	Sally Lunn's Bread Pudding 6
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.	Creamy bread pudding made with <i>Sally Lunn Buns</i> , fruit and muscovado sugar and served with clotted cream.
Traditional Somerset Apple Cake 6	Apricot Brownie 6.2
Bramley apples, sultanas and cinnamon in a light sponge with clotted cream.	A light chocolate sponge with moist apricots, served with vanilla ice cream. (Made without wheat).
Marlborough Custard Pie with Lemon Curd 6.2	Rich Chocolate Cake 6
<i>Lemon custard Pie with pastry base.</i>	A light Belgian chocolate and almond cake filled with rich chocolate butter cream, served with clotted cream.

A choice of seasonal soups

7.2

Freshly made every day using our historic recipes. Served with ¼ of a Sally Lunn Bunn.

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

Roast vegetable (v) Peppers, courgette, aubergine, tomatoes & onion with pesto mayonnaise.	10	Double Bacon Local dry cure smoked bacon, lettuce, tomato and mayonnaise.	12
Traditional Ham & Piccalilli A generous portion of our own home-made shredded ham and Piccalilli. Dressed salad garnish.	11	Creamy Brie Toasted Sandwich (v) With cranberry sauce. Served with dressed mixed leaf & cherry tomato garnish. * add Dry cure bacon £2.48	10.5
Sally Lunn’s ‘Open Club’ Roast chicken breast, dry cure bacon, lettuce, tomato & mayonnaise.	13	Welsh Rarebit Tangy toasted traditional cheese sauce dish from the 1700s with home-made chutney.	10.5
Salt Beef Our own traditional recipe home cured salt beef with a honey mustard sauce.	13	Welsh Rarebit Special With buttery mushrooms, dry cure smoked back bacon and home-made chutney.	12.5
Smoked Salmon Gold Medal winning premium Scottish smoked salmon direct from the smoker, lemon, dill and cream cheese.	13		

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

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 Bunn*, enjoyed at Sally Lunn’s for over 300 years.

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

Chicken and Ham hock Trencher Made to a 17 th century recipe with wine, herbs, spices, raisins and vegetables.	16.95	Vegetable Trencher (v) Aubergine, peppers, courgette, onions & tomatoes with mature cheddar cheese.	14.5
Steak and Mushroom Trencher Casseroled slowly in an old English ale gravy.	18	Trencher Special Please ask your server for our trencher of the day.	17.25

Sally Lunn Blend Tea 4.15

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”. **Available also in Decaffeinated**

Earl Grey 4.2

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 4.2

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 4.2

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 4.2

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.

Mango & Lemon. 4.3

A beautifully refreshing and invigorating Tea. Naturally sweet with a bold fruity flavour. Caffeine Free

Chai 4.3

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

Ceylon 4.2

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 4.2

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 4.2

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 4.2

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

Peppermint 4.2

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 4.2

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.

Sally Lunn Blend- House 4.2

An outstanding blend of some of the world’s finest Arabica coffees: Kenyan, Colombian and Brazilian beans. Full bodied, slight astringency and a smooth after-taste. Suitable for all day drinking.

Freshly Roasted Coffees

Americano – per cup	3.5	Latte – per LARGE cup	3.9
Espresso – per cup	3.2	Mocha – per LARGE cup	4.1
Double Espresso – per cup	3.5	Cappuccino – per LARGE cup	3.9
Liquor coffee	7.5	Flat White – per cup	3.9

Hot Chocolate

Large Hot Chocolate	4.1	Baileys Hot Chocolate with Cream	7.1
		Orange Liqueur Hot Chocolate	7.1

Soft Drinks

Rose Lemonade - Fentimans	4.1
Dandelion and Burdock – Fentimans	4.1
Wild Elderflower – Fentimans	4.1
Ginger beer - Fentimans	4.1
Victorian Lemonade – Fentimans	4.1
Orange juice – Frobishers	3.75
Apple juice – Frobishers	3.75
Coca-Cola, Diet Coca-Cola or Coke Zero	3.8
Mineral Water – 330ml/750ml	2.9/4.1

Alcoholic Drinks

Gin and Fever Tree Tonic - pink gin available	6.95/10.95
Historic Cocktails – see list – from:	
Bath Ales - Gem Bitter 4.8%	6.3
Sally Lunn's Pale Ale 4.2%	6.2
Guinness - Dublin brewed Stout 4.2%	6.2
Cider – Wyld Wood Westons - 6.0%	6.2
Lagers – Peroni or San Miguel	4.75
Mimosa	6.5

Wine – we change our wines very frequently, please ask for the origin of today's wines

<i>White wines</i>	<i>175ml</i>	<i>250ml</i>	<i>750ml Bottle</i>
Sauvignon Blanc	7.1	9.15	25.5
Pinot Grigio	7.1	9.15	25.5
Chardonnay	7.1	9.15	25.5

Rosé

Medium Dry	7.5	10.2	32
Zinfandel	7.1	9.15	25.5

Red Wines

Shiraz	7.1	9.15	25.5
Merlot	7.1	9.15	25.5
Malbec	7.5	10.2	32.3
29.95			

<i>Sparkling wine</i>	<i>125ml flute</i>	<i>750ml Bottle</i>
House Champagne		44.95
Prosecco	8.1	29

FOOD ALLERGIES and INTOLERANCES

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Cocktails

Georgian Punch.

Easy to make and not too expensive, punch became a quintessentially English drink in Georgian times.

Brandy, Nutmeg syrup, spices and orange juice.

9

Lilliput Gardens

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 & tonic water

9.25

Ginger Old fashioned

A winter spin on arguably the world's first classic cocktail. A simple classic that has stood the test of time.

Whisky, Ice, ginger syrup, bitters, garnished with fresh orange and cinnamon

9.25

Peach Aperol Rose Spritz

Perfect to drink all year round. A refreshing classic, Cheers!

Aperol, Peach syrup, Rose Prosecco

9.25

Ruby Red

Georgian Era drinks often relied on brandy. A Georgian favorite was raspberries boiled down and added to equal measures of brandy. inspired by them, we've created this for you.

Brandy, Raspberry liqueur, Prosecco

9.25

French 1680

An ode to our good lady Sally.

Vodka, lemon juice, sugar syrup, prosecco

9.25

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Bunn 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 'Bunn' 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 Bunn 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

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



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