



## Daytime Menu

# 早餐。中餐。下午茶

This menu is served until 6pm every day.

每日提供至下午六點

Dinner is served from 5pm.

晚餐從下午五點開始供應

The old bakery museum is open until 6pm daily.

古老的麵包烘培坊博物館，開放至下午六點

Entry to our museum is free to guests who take refreshment.

免費入場，歡迎您帶著愉悅的心情蒞臨參觀！



*Welcome to Sally Lunn's Historic Eating House –□*

## **歡迎光臨莎莉露的古老麵包之屋**

*home of the world famous bun..... that isn't really a bun!*

我們最知名的麵包的麵包

We serve this **all day menu** until 6pm daily – you may order what you want at any time.□

您可以品嚐任何餐點，白日菜單提供至下午六點！

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.

推薦您享用我們最有名氣的甜點，鹹點心，或套餐。

Our menu requires a little explanation....

為您解釋我們的菜單...

Essentially we divide our menu into **Sweet** and **Savoury**.

我們將菜單分為甜的與鹹的點心，

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.

麵包與甜點或鹹品的完美搭配，會讓味覺與嗅覺佇留在您的記憶裡。

Perhaps this is why so many bakers have tried to replicate it the world over?

也許這就是全世界的麵包師傅都想達到的境界吧！

Opposite are our most popular combinations for different times of day.□

我們為每一餐搭配最完美的組合，

This can be a good place to start if you are new to buns!

如果您以前從沒嚐試過真正的小圓麵包~那麼，莎莉露將會是您最好的起點！

### **Bun Etiquette 享用麵包禮儀**

We serve half a bun unless otherwise stated.

我們每一個餐點都提供半個莎莉露麵包

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.

你會發現我們用上半部搭配甜麵包，下半部搭配鹹品

If there are two of you,□

why not ask for a top and a bottom so you get to try both?

如果您擁有一整個，可以嚐嚐整個麵包的口感！

The bun is generally eaten with a knife and fork but there are no fixed rules.

通常我們使用刀和叉來享用麵包，但是這沒有一定準則

Most guests enjoy their bun with a huge smile on their face.

大部份的客人就用大大的微笑享用麵包！

If for any reason your bun does not make you break into uncontrollable smiling  
then do please speak to a member of our team.

如果莎莉露麵包無法讓您有滿意的微笑，請務必告知服務人員。

It is tradition that all our guests are delighted;□

我們的慣例是要讓每一位客人都很高興~

please tell us if you are not.

如果有任何不滿意的地方請讓我們知道以改進。

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

任何有 ( † ) 符號標記的產品，皆販售於博物館旁的小商店。

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...

我們的麵包是用祕密食譜而且是有高難度技巧製作的，建議無法嘗出原料客人參考下列線索

The *Sally Lunn Bun* has wheat and contains both dairy and eggs.□

莎莉露麵包是使用小麥，乳酪，與新鮮的蛋製成，

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

麵包不包含任何肉類或魚類，除非您點的是我們的肉類或魚類餐點，我們會另外鋪在麵包上。

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.

我們很抱歉無法保證麵包的尺寸一定都一樣

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### Take home a Sally Lunn Bun 外帶莎莉露麵包

Our famous buns are available in presentation boxes for you take home or give as gifts.

我們有盒子提供您外帶或送禮

Your bun will last for up to 4 days and may be frozen.

建議賞味期限是四天，或您可以冷凍

Buns are on sale downstairs in our museum shop for just £1.60 each –□

if you buy 3 buns we will give you the 4th **free!**

美味的莎莉露麵包於樓下博物館販賣中，

一個£1.60，買三個送一個！

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.

**請至 Facebook 上傳您享用莎莉露麵包的照片，就有可能得到免費麵包！**

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*Sally Lunn Bun Public Breakfast Menus* 莎莉露麵包早餐  
served until noon 提供到中午 12:00

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**Scrambled Breakfast** £7.38  
**黃金炒蛋麵包 + 莎莉露茶或卡布其諾咖啡**  
Half a toasted & buttered *Sally Lunn Bun* topped with  
3 scrambled eggs from happy chickens & a large  
cappuccino/tea for one.

**Light Breakfast** £6.48  
**( 橘子.肉桂或薑汁 ) 麵包 +  
莎莉露茶或卡布其諾咖啡**  
Half a toasted & buttered *Sally Lunn Bun* with  
marmalade, cinnamon or ginger butter & a large  
cappuccino or any pot of tea for one.

**Cafetière & Chocolate Butter Bun** £6.88  
**巧克力麵包 + 任選磨卡壺咖啡粉**  
Half a toasted *Sally Lunn Bun* topped with chocolate  
butter & a cafetière of any of our coffees.

**Cafetière & Cinnamon Butter Bun** £6.88  
**肉桂麵包 + 任選磨卡壺咖啡粉**  
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 any blend of tea or coffee 餐點包含任何茶或咖啡

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**The Light Lunch** £12.08  
**任選一三明治 + 蘋果蛋糕**  
– any sandwich of your choice (see p.5)  
– home-made Somerset apple cake & clotted cream

**The Quick Lunch** £11.88  
**蔬菜湯 + 任選一三明治**  
– home-made smooth vegetable soup  
– a sandwich of your choice (see p.5)  
(served together)

**The Trencher Lunch** £15.78 or £18.38  
**( 2 or 3 courses 兩或三道菜 )**

**蔬菜湯 + 任選一主餐 + 蘋果蛋糕**  
– home-made smooth vegetable soup  
– any Trencher dish (see p.5)  
– home-made Somerset apple cake & clotted cream

**The Rarebit Lunch** £12.58  
**蔬菜湯 + 任選一道威爾斯乳酪 + 蘋果蛋糕**  
– home-made smooth vegetable soup  
– any rarebit dish (see p.5)  
– home-made Somerset apple cake & clotted cream

*World Famous Afternoon Teas* all include House tea or coffee 餐點包含莎莉露茶或莎莉露咖啡

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**Sally Lunn 2 course High Tea**  
**燻鮭魚麵包 + 麵包佐草莓醬 ( 附奶油 )** £11.88  
A round of *Sally Lunn Bun* topped with finest Scottish  
Smoked Salmon followed by the world famous Sally  
Lunn Cream Tea.

**Sally Lunn Cream Tea**  
**麵包佐草莓醬 ( 附奶油 )** £6.18  
Half a toasted & buttered *Sally Lunn Bun* served  
with our best Strawberry Jam and lots of Ivy House  
clotted cream.

**Queen Victoria's Tea**  
**檸檬麵包 ( 附奶油 )** £6.68  
Half a toasted *Sally Lunn Bun* served with our own  
Lemon Curd and lots of Ivy house clotted cream.  
**Cornish Cream Tea**

**兩個司康佐草莓醬 ( 附奶油 )** £6.38  
Two home-made buttermilk scones served with Tiptree  
Strawberry Jam and lots of local clotted cream.

**The Bath Cream Tea**  
**肉桂麵包 ( 附奶油 )** £6.48  
Half a toasted *Sally Lunn Bun* topped with our  
own Cinnamon Butter and served with lots of  
Ivy House clotted cream.

**Gluten Free Tea**  
**無麩質司康佐草莓醬 ( 附奶油 )** £6.38  
Two home-made gluten free scones served with  
Tiptree Strawberry Jam and lots of clotted cream.

## The Bun That Isn't a Bun

We are famous for the Bath delicacy 佳餚 the *Sally Lunn Bun* – the original Bath Bun.

莎莉露麵包是巴斯的美味佳餚，首創“巴斯麵包”

A lot of people get confused between the London Bath Bun [small, heavy and sweet] and a *Sally Lunn Bun*.

很多人疑惑到底與倫敦的“巴斯麵包”有什麼不同

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.

你正在創始店且美味的麵包，這三百多年來時常有人模仿我們的麵包

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...

實際上這很難用文字描述，在英文“Bun”這個字可以是麵包或蛋糕，

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!

一個很大卻很輕的麵團，有一點像法國的甜捲蛋糕，卻不是蛋糕，是麵包！

## *Sally Lunn Bun – Sweet Toppings* 甜麵包 ½ a Sally Lunn toasted bun 半個莎莉露麵包

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<b>Jam 草莓醬或藍莓醬</b> £3.38 Buttered & served with a generous pot of Strawberry or blackcurrant Tiptree Jam – <i>the Queen's choice of jam!</i>	<b>Marmalade 橘子</b> £3.38 Buttered & served with a generous pot of Tiptree thick cut Seville orange Marmalade – <i>the Queen's marmalade.</i>
<b>Cinnamon Butter 肉桂</b> £3.58 Spread with our famous cinnamon butter then toasted.	<b>Chocolate Butter 巧克力</b> £4.30 Toasted, with our famous chocolate butter.
<b>Amazing Lemon Curd 檸檬</b> £3.76 Toasted, buttered & served with the best lemon curd you have ever eaten.	<b>Coffee &amp; Walnut Butter 咖啡</b> £4.08 Toasted and spread with our own coffee & □ walnut butter.
<b>Ginger Butter 薑汁</b> £3.58 Toasted and spread with ground and stem ginger butter.	<b>Brandy Butter 白蘭地黑糖</b> £3.58 Toasted with brandy and muscovado butter.
	附奶油加 1.7 鎊 <b>Add a pot of Ivy House clotted cream</b> £1.70

## *Home-Made Cakes, Sweet Treats and Desserts* 甜點

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<b>Chocolate fudge cake 巧克力蛋糕</b> £4.38 Served with Ivy House clotted cream.	<b>Cheesecake 起司蛋糕</b> £5.08 Our old fashioned baked Cheesecake – served with a fruit coulis.
<b>Traditional Somerset apple cake 蘋果蛋糕</b> £3.98 Bramley apples, sultanas and cinnamon in a light sponge with Ivy House clotted cream.	<b>Sally Lunn's bread pudding 焦糖布丁</b> £4.48 Creamy bread pudding made with <i>Sally Lunn Buns</i> , fruit and muscovado sugar and served with Ivy House clotted cream.
<b>Carrot cake 胡蘿蔔蛋糕</b> £4.08 Packed with carrot, fruit, nuts, and spices, filled with cream cheese and served with Ivy House clotted cream.	<b>Lemon, orange and almond cake 檸檬橘子杏核蛋糕</b> £4.48 A light citrus sponge, with a lemon sugar crust Made without wheat
<b>Treacle tart 蜜糖餡餅</b> £4.25 Rich short crust pastry filled with Sally Lunn crumbs and golden syrup served with Ivy House clotted cream.	

*Home-made Soups* 湯品 served with a ¼ of a Sally Lunn Bun 附半個莎莉露麵包

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<b>Vegetable Soup 蔬菜湯</b> £4.30	<b>Special Soup 每日例湯</b> £4.78
A smooth seasonal blend of vegetables.	Please ask about today's special.

*Sally Lunn Bun – Hot Savoury Toasted Toppings* 覆蓋佐料在麵包上  
all made with ½ a Sally Lunn bun 附半個莎莉露麵包

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<b>Smoked Salmon Pâté 燻鮭魚法國派</b> £6.48	<b>Welsh Rarebit 威爾斯乳酪</b> £6.18
Home-made using Scottish salmon.	Tangy toasted traditional cheese sauce dish from the 1700s with home-made chutney.
<b>Bacon 培根. 萵苣. 番茄佐美乃茲醬</b> £7.18	<b>Welsh Rarebit Special</b>
Sandridge dry cure smoked bacon, lettuce, tomato and mayonnaise (no garnish).	<b>威爾斯乳酪. 蘑菇. 培根佐酸辣醬</b> £7.28
<b>Crunchy Nut Pâté 脆花生醬</b> £6.28	With buttery mushrooms, Sandridge dry cure smoked back bacon and home-made chutney.
Made with walnuts, almonds & hazelnuts served with home-made & chutney.	

Served with a small dressed mixed leaf & cherry tomato garnish.  
以上皆附生菜沙拉與番茄。

*Sally Lunn Bun – Savoury Toasted Sandwiches* 三明治佐料夾心於麵包中  
all made with ½ a Sally Lunn bun 附半個莎莉露麵包

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<b>Roast Beef 烤牛肉三明治</b> £6.68	<b>Creamy Brie 蔓月莓三明治</b> £6.38
Topside with horseradish mayonnaise.	With cranberry sauce.
<b>Club 燻雞肉培根三明治</b> £6.58	<b>Ham and Cheese 起司火腿三明治</b> £6.18
Smoked chicken breast, smoked bacon & mature cheddar cheese & mayonnaise.	Gammon ham, mature cheddar cheese & mayonnaise.
<b>Smoked Salmon 燻鮭魚三明治</b> £6.78	<b>Vegetable 蔬菜三明治</b> £6.18
Scottish salmon, lemon, dill and cream cheese.	Roasted aubergine, courgette, onion, mixed peppers with basil pesto mayonnaise.

Served with crisps and a small dressed mixed leaf & cherry tomato garnish.  
以上皆附馬鈴薯片，生菜沙拉與番茄。

*Sally Lunn Bun Hot Trencher Dishes* with a slice of Sally Lunn Bun 搭配一片莎莉露麵包

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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 味道 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! 大約 1500 年左右我們才發明盤子使用其吃飯，在這之前古老的方法是用麵包當作盤子，盛裝食物保留食物的味道與香氣。這傳統是由喬治王時代開始，但也許是由莎莉露在三百多年前才流行的。

放心！現在我們除了把食物裝在麵包上，我們還會提供盤子給您。

<b>Pork Trencher 蘋果酒豬排</b> £12.18	<b>Beef Medallion Trencher 黑胡椒醬牛排</b> Peppercorn sauce. £12.28
Pork cheeks a creamy Aspull cider sauce.	
<b>Steak Trencher 砂鍋熬牛排淋肉汁</b> £12.18	<b>Vegetable Trencher 蔬菜</b> £8.88
Casseroled slowly in a old English ale gravy.	Aubergine, peppers, courgette, onions & tomatoes with mature cheddar cheese.

**Sally Lunn House Blend Tea 莎莉露茶** £1.80<sup>†</sup>

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.”

**Assam/Decaffeinated Assam 阿薩姆/低卡阿薩姆紅茶** £1.88

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.

**Earl Grey 伯爵茶** £1.88

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 俄羅斯祁門紅茶** £1.88

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 甘菊茶** £1.88

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.

*Freshly Roasted Cafetière Coffees* 摩卡壺咖啡粉

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**Sally Lunn House Decaffeinated 哥倫比亞咖啡 (低咖啡因)** £2.78<sup>†</sup>

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 巴西烘烤咖啡** £2.78<sup>†</sup>

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.

**Guatemala Maragogype 瓜地馬拉咖啡** £2.78<sup>†</sup>

This “elephant” bean from Guatemala is roasted to a medium dark colour to produce a superb flavour.

**Darjeeling 大吉嶺紅茶** £1.88

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.

**Ceylon 錫蘭紅茶** £1.88

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 拉普小種蕪茶** £1.88

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.

**Young Hyson 熙春茶** £1.88

Young Hyson, or Lucky Dragon is a high quality Chinese Green tea. Harvested “before the rains” it has a full bodied, warm and spring like flavour and is golden in colour, usually drunk without milk/sugar.

**Peppermint 薄荷茶** £1.88

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

Smooth and full bodied with slight acidity and a fruity after taste. Really tastes as good coffee should.

**Jane Austen Blend 中美洲與肯亞咖啡** £2.78<sup>†</sup>

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 中美洲咖啡** £2.78<sup>†</sup>

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 咖啡 per cup

**Sally Lunn House Blend 莎莉露咖啡** £1.92<sup>†</sup>  
An outstanding blend of some of the world's finest Arabica coffees. Contains Kenyan, Colombian and Brazilian beans. Full-bodied with a smooth after-taste. Enjoy as many cups of this excellent coffee as you wish.

**Espresso 濃縮咖啡** £1.98  
**Double Espresso 濃縮咖啡大杯** £2.48  
**Latte 拿鐵** £2.88  
**Mocha 摩卡** £2.88  
**Cappuccino 卡布其諾** £2.88

## Hot Chocolate 熱巧克力 per cup

**Large Hot Chocolate 熱巧克力** £2.68

**Baileys Hot Chocolate with Cream 熱巧克力加奶油** £3.98

## Beers, Long and Soft Drinks 啤酒與飲料

**Apple or Orange Juice 蘋果汁或柳橙汁** £2.18  
**Traditional Sparkling Cloudy Lemonade 傳統的檸檬汽水** £2.08  
**Traditional Dandelion & Burdock 蒲公英和牛蒡, 英國的傳統飲品。** £2.08  
**Ginger Beer 生薑啤酒** £2.08  
**Schweppes Lemonade 檸檬汽水** £2.08  
**Coca-Cola or Diet Coca-Cola 可口可樂** £2.08  
**Mineral Water – 330ml 瓶裝水** £2.08  
**Mineral Water – 1 Litre 大罐瓶裝水** £3.78

**Lager 淡啤酒 – Peroni or San Miguel** £3.35  
**Bitter 英國苦啤酒** *guest ales include 6X* From £3.58  
**Stout 黑啤酒 – Guinness (4.3% abv)** £3.18  
**Ciders 蘋果酒** *guest ciders include Thatchers* From £3.55  
**Gin & Tonic, Bacardi /Vodka with coke 氣泡酒/伏特加加可樂調酒** £3.78  
**Pimm's Number 1 and Lemonade 雞尾酒加檸檬汽水調酒** £3.50

## Wine 酒類

**House Table Wine** available in white or red 175ml glass £3.78 / 250ml glass £4.98 / 750ml bottle £13.88  
經典紅酒或白酒 -小杯 175ml £3.78 / 大杯 250ml £4.98 / 一瓶 750ml £13.88

**Red and Rose Wine by the bottle (75cl) 紅酒與玫瑰紅酒 (一瓶 750ml)**

**Masseo Rossoa 馬修羅素葡萄酒** £15.00  
*Umbria, Italy 2009/10*  
*義大利中部翁布利亞, 2009-2010*  
Unmistakably Italian, red cherry flavour with blackberry note. Nicely balanced.  
可分辨出是從義大利產的紅酒, 帶有相當平衡的櫻桃及黑莓香氣。

**Alto Plano Carmenere 奧拓普萊諾佳美娜** £16.50  
*Central Valley, Chile 2008/09*  
*智利中央山谷, 2008-2009*  
A soft, easy-drinking wine with plenty of red fruit such as stewed plum and damsons.  
使用大量的紅色果實, 像是西洋李子和梅子來製成, 是很柔軟易飲的紅酒。

**Tin Roof Shiraz Cabernet 橡木紅酒** £17.00  
*South Eastern Australia 2010*  
*澳洲東南部 2010*  
A soft fruity red designed for easy drinking with ripe berry fruit and gentle spicy flavours.  
使用成熟的小果實和溫和的香料, 製成滑順味醇的葡萄酒。

**Aires Andinos Malbec 馬爾貝克** £17.50  
*Mendoza, Argentina 2009/10*  
*阿根廷門多薩區, 2009-2010*

Deep violet - smooth black fruit on the palate.  
深紫色, 近黑色的果實, 來自阿根廷最重要的葡萄酒產區-門多薩。產製的葡萄酒有滑順的味覺。

**White Wine by the bottle (75cl) 白酒 (一瓶 750ml)**



**Bantry Bay Chenin班特里灣陳寧** £16.00

*Western Cape, South Africa 2009/10*

南非西開普頓 2009-2010

Tropical 很濃郁 & citrus 柑橘 fruit on the nose 嗅覺  
and a palate 味覺 of lychees 荔枝 & melon 甜瓜 –  
fresh finish.

富有濃郁的柑橘水果味香氣，與新鮮的荔枝和甜瓜滿足您的味蕾。

**Chemin des Dames Demi Sec**

**法國白葡萄酒**

£16.00

*Vin de Pays, France 2009/10*

法國南部 2009-2010

Intense bouquet of peach and apricot & hints of  
grapefruit.

具有桃子與杏樹與葡萄柚的香氣。

**Frascati Superiore**

佛蘭斯卡蒂經典白葡萄酒

£17.00

*Cantina San Marco, Italy 2009/10*

義大利希里諾聖馬可，2009-2010

Light with a scent of fresh green apples and ripe white  
grapes, with distinctly floral tones.

在豔陽下生成的新鮮青蘋果與成熟的葡萄製成，  
品嚐芳香，味覺留在舌尖。

**Five Foot Track Chardonnay 五腳希西拉** £16.50

*South Eastern Australia 2011*

澳洲東南部 2011

Citrus fruit aromas hints of tropical fruits.

濃郁的柑橘水果香味。

## Bun History 莎莉露歷史

Legend has it that Sally Lunn, a Huguenot refugee, came to this bake-house in 1680  
傳說莎莉露在 1680 年從法國逃難至巴斯，  
and started to make a rich, round & generous 'bun' that was big but incredibly light and delicious.  
開始製作有營養的、大的圓形麵包，卻出乎意料的輕而且美味。  
She made her buns with fresh eggs, local butter and warm milk together  
with the skill she had learned making French brioche.  
她根據在法國所學奶油甜捲麵包的做法，使用新鮮的蛋，當地的奶油，與熱牛奶製成。  
In the days of Beau Nash the bun was served at the public breakfasts and afternoon teas.  
18 世紀時莎莉露麵包提供給巴斯的社會名流 Beau Nash，作為早餐與下午茶，  
*Sally Lunn Buns* became so famous that the house began to be called after her.  
莎莉露麵包因此有了名氣，這棟房子也以她命名，  
The recipe, found in a secret cupboard, is now passed on with the deeds of the house.  
成功的祕訣藏在碗櫥中，房子也隨之有名。

## The House And Museum 莎莉露博物館

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.  
古老的麵包烘培坊在地窖中，每天開放。  
Entry is free to all guests who take refreshment.□  
免費入場，歡迎您帶著愉悅的心情蒞臨參觀！

Here you will see evidence of early Medieval & Roman dwellings on this site and the oven  
在這裡您會看到中世紀羅馬式住宅以及烤爐，  
it is believed Sally Lunn used back in 1680.  
這些是莎莉露從 1680 年起在這裡烘培麵包的證據。

