



## 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.

It is tradition that all our guests are delighted;  
please tell us if you are not.

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.

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### **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 £1.60 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.**

*Sally Lunn Bun Public Breakfast Menus* served until noon

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**Scrambled Breakfast** £7.38

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

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

Half a toasted *Sally Lunn Bun* topped with chocolate  
butter & a cafetière of any of our coffees.

**Cafetière & Cinnamon Butter Bun** £6.88

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

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**The Light Lunch** £12.08

– any sandwich of your choice (see p.5)  
– home-made Somerset apple cake & clotted cream

**The Quick Lunch** £11.88

– 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)

– home-made smooth vegetable soup  
– any Trencher dish (see p.5)  
– home-made Somerset apple cake & clotted cream

**The Rarebit Lunch** £12.58

– home-made smooth vegetable soup  
– any rarebit dish (see p.5)

*World Famous Afternoon Teas* all include House tea or coffee

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**Sally Lunn 2 course High Tea** £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** £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** £6.68

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

**Cornish Cream Tea** £6.38

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

**The Bath Cream Tea** £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** £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 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

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<b>Jam</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</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</b> £3.58 Spread with our famous cinnamon butter then toasted.	<b>Chocolate Butter</b> £4.30 Toasted, with our famous chocolate butter.
<b>Amazing Lemon Curd</b> £3.76 Toasted, buttered & served with the best lemon curd you have ever eaten.	<b>Coffee &amp; Walnut Butter</b> £4.08 Toasted and spread with our own coffee & □ walnut butter.
<b>Ginger Butter</b> £3.87 Toasted and spread with ground and stem ginger butter.	<b>Brandy Butter</b> £3.58 Toasted with brandy and muscovado butter.
	<b>Add a pot of Ivy House clotted cream</b> £1.70

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

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<b>Chocolate fudge cake</b> £4.38 Served with Ivy House clotted cream.	<b>Treacle tart</b> £4.25 Rich short crust pastry filled with Sally Lunn crumbs and golden syrup served with Ivy house clotted cream
<b>Traditional Somerset apple cake</b> £3.98 Bramley apples, sultanas and cinnamon in a light sponge with Ivy House clotted cream.	<b>Sally Lunn's bread pudding</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</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</b> £4.48 A light citrus sponge, with a lemon sugar crust Made without wheat

*Home-made Soups* served with a ¼ of a Sally Lunn Bun

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<b>Vegetable Soup</b> A smooth seasonal blend of vegetables.	<b>£4.30</b>	<b>Special Soup</b> Please ask about today's special.	<b>£4.78</b>
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*Sally Lunn Bun – Hot Savoury Toasted Toppings* all made with ½ a Sally Lunn bun

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<b>Smoked Salmon Pâté</b> Home-made using Scottish salmon.	<b>£6.48</b>	<b>Welsh Rarebit</b> Tangy toasted traditional cheese sauce dish from the 1700s with home-made chutney.	<b>£6.18</b>
<b>Bacon</b> Sandridge dry cure smoked bacon, lettuce, tomato and mayonnaise (no garnish).	<b>£7.18</b>	<b>Welsh Rarebit Special</b> With buttery mushrooms, Sandridge dry cure smoked back bacon and home-made chutney.	<b>£7.28</b>
<b>Crunchy Nut Pâté</b> Made with walnuts, almonds & hazelnuts served with home-made & chutney.	<b>£6.28</b>		

Served with a small dressed mixed leaf & cherry tomato garnish.

*Sally Lunn Bun – Savoury Toasted Sandwiches* all made with ½ a Sally Lunn bun

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<b>Roast Beef</b> Topside with horseradish mayonnaise.	<b>£6.68</b>	<b>Creamy Brie</b> With cranberry sauce.	<b>£6.38</b>
<b>Club</b> Smoked chicken breast, smoked bacon & mature cheddar cheese & mayonnaise.	<b>£6.58</b>	<b>Ham and Cheese</b> Gammon ham, mature cheddar cheese & mayonnaise.	<b>£6.18</b>
<b>Smoked Salmon</b> Scottish salmon, lemon, dill and cream cheese.	<b>£6.78</b>	<b>Vegetable</b> Roasted aubergine, courgette, onion, mixed peppers with basil pesto mayonnaise.	<b>£6.18</b>

Served with crisps and a small dressed mixed leaf & cherry tomato garnish.

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

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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 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!

<b>Pork Forestiere</b> Pork loin steak in a creamy mushroom sauce.	<b>£12.25</b>	<b>Pork cheeks</b> In Aspalls cider sauce	<b>£12.50</b>
<b>Steak Trencher</b> Casseroled slowly in a old English ale gravy.	<b>£12.25</b>	<b>Vegetable Trencher</b> Aubergine, peppers, courgette, onions & tomatoes with mature cheddar cheese.	<b>£8.95</b>

**Sally Lunn House Blend Tea** £2.25<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.

**Earl Grey** £2.45

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** £2.55

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** £2.65

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** £2.55

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** £2.45

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** £2.55

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** £3.15

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.

**Young Hyson** £2.45

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** £2.55

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

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*Freshly Roasted Cafetière Coffees*

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**Sally Lunn House Decaffeinated** £2.85<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** £2.85<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** £2.85<sup>†</sup>

This “elephant” bean from Guatemala is roasted to a medium dark colour to produce a superb flavour. Smooth and full bodied with slight acidity and a fruity after taste. Really tastes as good coffee should.

**Jane Austen Blend** £2.85<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** £2.85<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

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**Sally Lunn House Blend** – *ad lib* £2.25<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** – *per cup* £1.95  
**Double Espresso** – *per cup* £2.50  
**Latte** – *per large cup* £2.85  
**Mocha** – *per large cup* £2.95  
**Cappuccino** – *per large cup* £2.85

## Hot Chocolate per cup

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**Large Hot Chocolate** £2.95      **Baileys Hot Chocolate with Cream** £4.25

## Beers, Long and Soft Drinks

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**Apple or Orange Juice** £2.18  
**Traditional Sparkling Cloudy Lemonade** £2.08  
**Traditional Dandelion & Burdock** £2.08  
**Ginger Beer** £2.08  
**Schweppes Lemonade** £2.08  
**Coca-Cola or Diet Coca-Cola** £2.08  
**Mineral Water – 330ml** £2.08  
**Mineral Water – 1 Litre** £3.78

**Lager** – *Peroni or San Miguel* £3.35  
**Bitter** – *guest ales include 6X* From £3.58  
**Stout** – **Guinness (4.3% abv)** £3.18  
**Ciders** – *guest ciders include Thatchers* From £3.55  
**Gin & Tonic, Bacardi /Vodka with coke** £3.78  
**Pimm's Number 1 and Lemonade** £3.50

## Wine

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House Table Wine available in white or red 175ml glass £3.78 / 250ml glass £4.98 / 750ml bottle £13.88

### Red and Rose Wine by the bottle (75cl)

**Masseo Rosso** £15.00  
*Umbria, Italy 2009/10*  
Unmistakably Italian, red cherry flavour with blackberry note. Nicely balanced.

**Alto Plano Carmenere** £16.50  
*Central Valley, Chile 2008/09*  
A soft, easy-drinking wine with plenty of red fruit such as stewed plum and damsons.

**Tin Roof Shiraz Cabernet** £17.00  
*South Eastern Australia 2010*  
A soft fruity red designed for easy drinking with ripe berry fruit and gentle spicy flavours.

**Aires Andinos Malbec** £17.50  
*Mendoza, Argentina 2009/10*  
Deep violet - smooth black fruit on the palate.

### White Wine by the bottle (75cl)

**Bantry Bay Chenin** £16.00  
*Western Cape, South Africa 2009/10*  
Tropical & citrus fruit on the nose and a palate of lychees & melon – fresh finish.

**Chemin des Dames Demi Sec** £16.00  
*Vin de Pays, France 2009/10*  
Intense bouquet of peach and apricot & hints of grapefruit.

**Frascati Superiore** £17.00  
*Cantina San Marco, Italy 2009/10*  
Light with a scent of fresh green apples and ripe white grapes, with distinctly floral tones.

**Five Foot Track Chardonnay** £16.50  
*South Eastern Australia 2011*  
Citrus fruit aromas hints of tropical fruits.

## 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.

