



RALLY BAR & RESTAURANT

SET MENU

STARTERS

Seasonal Soup of the Day, warm bread **V, VG*, DF*, GF***

Battered Calamari, chilli mayo, lime **DF**

Homemade Ham Hock Terrine, piccalilli, crostini **GF***

Heirloom Tomatoes, Roasted Beetroot and Feta Salad, mixed leaf salad, toasted pumpkin seeds, balsamic glaze **V, VG*, DF*, GF**

MAINS

Pan Roasted Sussex Chicken Supreme, duck fat crispy potato terrine, carrot puree, seasonal kale, thyme jus **DF*, GF**

Battered Fish and Chips, mushy peas, tartare sauce, burnt lemon **DF**

Orecchiette alla Norma, orecchiette pasta, roasted aubergine, marinara sauce **V*, VG*, DF***

Romney Salt Marsh Lamb Rump, dauphinoise potatoes, courgette and glazed carrots, rosemary jus **DF, GF** (Supplement £6.00)

DESSERTS

Baked Vanilla Cheesecake, fruits of the forest compote **V**

Chocolate and Coconut Tart, raspberry sorbet **V, VG, DF, GF**

Three Scoops of Ice Cream and Sorbet, Ice cream: clotted cream vanilla, dark Belgian chocolate, strawberry. Sorbets: raspberry, lemon **V, VG***

Selection of Local Cheeses, Olde Sussex, Golden Cross, Sussex Brie and Brighton Blue, crackers, grapes, and quince jelly **V** (Supplement £6)

Monday - Friday Lunch only
Two Courses £25.00 | Three Courses £30.00

V - Suitable for Vegetarians. VG - Suitable for Vegans. DF - Dairy Free. GF - Gluten Free. **V*, VG*, DF*, GF*** Options Available.
Items on this menu may contain nuts. All our food is prepared in a kitchen where nuts, gluten and other allergens are present, our menu descriptions do not include all ingredients. IF YOU HAVE ANY FOOD ALLERGIES PLEASE LET US KNOW BEFORE ORDERING.
Full allergen information available on request. **Prices Include VAT and are subject to a discretionary service charge of 10%.**
The above menu may be subject to variation or change.