



## RALLY BAR & RESTAURANT

### DINNER MENU

#### NIBBLES & SHARING

<b>Poppyseed Bakery Sourdough</b> , seaweed butter, aged balsamic, extra virgin olive oil <b>V, VG*</b>	4.00	<b>Pitta Bread &amp; Hummus with Sumac</b> <b>V, VG</b>	4.00
		<b>Marinated Olives</b> <b>V, VG, DF, GF</b>	4.00

#### SHARING

<b>The Rally's Smoked Seafood Board</b> , cold and hot local smoked salmon, smoked mackerel, peeled prawns and crayfish tails, chilli mayo, olives, capers, pickled onion, rye bread <b>GF*</b>	26.00
<b>The Rally's Charcuterie Board</b> , A succulent trio of traditional charcuterie: Prosciutto Crudo, Coppa and Milano Salami, all prepared and cured in the Emilia region, in Italy served with olives, hummus, Olde Sussex, Brighton Blue, Feta cheese, sourdough bread <b>GF*</b>	24.00

#### STARTERS

<b>Heirloom Tomatoes, Roasted Beetroot and Feta Salad</b> , mixed leaf salad, toasted pumpkin seeds, olives, balsamic glaze <b>V, VG*, DF*, GF</b>	9.00
<b>Homemade Ham Hock Terrine</b> , piccalilli, crostini <b>GF*</b>	9.00
<b>Seafood Chowder with Anchovies' Croutons</b> , The Rally's signature creamy seafood soup with mussels, clams, prawns, sweetcorn, vegetables	10.00
<b>Smoked Salmon Roulade, Asparagus, Sauce Maitaise</b> , salmon rolled with dill and spinach, torched blood orange, cucumber gel, salmon roe, fleuron <b>GF*</b>	10.00
<b>Grilled Octopus and Shaved Fennel Salad</b> , saffron aioli, smoked paprika	12.00

#### MAINS

<b>Roast Local Brill Fillet and Asparagus</b> , crushed new potatoes, black garlic, green marbled beurre Blanc <b>GF</b>	28.00
<b>Orecchiette al Ragu d'Anatra</b> , orecchiette pasta, duck ragu	19.00
<b>Pan Roasted Sussex Chicken Supreme</b> , duck fat crispy potato terrine, carrot puree, seasonal kale, thyme jus <b>DF*, GF</b>	18.00
<b>Romney Salt Marsh Lamb Rump</b> , dauphinoise potatoes, courgette and glazed carrots, rosemary jus <b>DF, GF</b>	26.00
<b>Venison Loin Served Pink with Roast Jerusalem Artichoke</b> , Jerusalem artichoke crisps, stem broccoli, cherries with juniper berries balsamic jus <b>DF*, GF*</b>	28.50
<b>28 Days Dry Aged in Himalayan Salt Stone Ribeye</b> , 12 oz ribeye beef, fine beans, triple cooked chips, peppercorn sauce or café du Paris butter <b>DF*, GF*</b>	30.00

#### PLAT DU JOUR

<b>Fish of the Day</b>	Market Price
<b>Local Native Lobster</b> , grilled with café du Paris butter and herb crust fries, lemon, and saffron aioli (Subject to availability)	30.00 / 58.00

#### SIDE DISHES

<b>Tender Stem Broccoli</b> , lemon, toasted almonds <b>V, VG, DF, GF</b>	5.00	<b>Triple-cooked Chips</b> <b>V, VG*, DF, GF*</b>	5.00
		<b>Skinny Fries</b> <b>V, VG*, DF, GF*</b>	5.00
<b>Sautéed French Beans</b> , olive oil <b>V, VG*, GF</b>	5.00	<b>House Salad</b> <b>V, VG, DF, GF*</b>	5.00

Available 18.00 to 21.00

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.