

RALLY BAR & RESTAURANT TERRACE MENU

	– NIBB	LES —	
Spicy Smoked Almonds Mixed Miccio Olives Mini Pork Pie & Piccalilli	5.00 5.00 5.00	Pita & Roasted Pepper Hummus Sourdough Bread & Seaweed Butter	5.00 5.00
	— SHAR	ING —	
The Rally's Smoked Seafood Board, local cold and hot smoked salmon, smoked mackerel rillette, peeled prawns and crayfish tails, chilli mayo, olives, capers and pickled onion, rye bread GF*			34.00
The Rally's Charcuterie Board, a succulent trio of traditional charcuterie: prosciutto crudo, coppa and milano salami, all prepared and cured in the Emilia Region of Italy, olives, hummus, feta, sourdough bread GF*			28.50
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"The Relais" Fruits de Mer, clams, mussels, calamari, scallops, prawns, celery, tomato and peppers		Free Range Egg, Mayo & Cress V, DF*, GF*	8.50
	rs	Mature Cheddar & Pickle V, GF*	8.50
Classic Caesar, Char-grilled chicken, garlic croutons, parmesan, gem lettuce, anchovies, soft-boiled eggs DF*, GF*	18.50	Coronation Chicken DF*, GF*	8.50
		Prawn & Crayfish Cocktail DF*, GF*	8.50
Greek Salad, mixed leaves, heirloom tomatoes cucumber, red onion, olives, feta V, VG*, DF*, Gl		Freshly made to order, served on thick white or granary bread with coleslaw and salad (Available 24h)	
SMALL PLATES			
Soup of the Day, sourdough V*, VG*, GF* Crispy Fried Squid, Black garlic aioli Steamed Thai Style Mussels, white wine, shallots, garlic, chilli, coriander, coconut Heirloom Tomatoes & Buffalo Mozzarella, orange segments, baby arugula, extra virgin olive oil V, GF Smooth Homemade Chicken Liver Parfait, prune ketchup, truffle brioche GF*			8.00 10.00 10.00 9.00 10.00
Skinny Fries 5.00 Triple Cod	oked Chun	ky Chips 5.00 Cheesy Chips	6.00
BIG PLATES —			
Handmade Beef Burger, brioche bun, Monterey Jack, grilled bacon, lettuce, tomato slice, burger sauce, julienne fries, crunchy slaw DF*			18.50
Grilled Chicken Sandwich, brioche bun, Monterey Jack, grilled bacon, lettuce, tomato slice, burger sauce, julienne fries, crunchy slaw DF*			18.50
Moving Mountain Burger, two plant-based patties, beetroot mayonnaise, lettuce, tomato, potato brioche bun and julienne fries V, VG, DF			20.00
Steamed Thai Style Mussels , white wine, shallots, garlic, chilli, coriander, coconut milk, Julienne fries			18.50
Hastings Battered Fish and Chips, battered cod, mushy peas, tartare sauce, burnt lemon DF Hand-nicked Trio of Spiced Crab Fishcakes, light Sign group sauce, sampling rice gracker			18.50 22.00
Hand-picked Trio of Spiced Crab Fishcakes, light Siam green curry sauce, samphire, rice cracker			

Available 11.00 to 21.00