



RALLY BAR & RESTAURANT

A LA CARTE MENU

STARTERS

Tiger Prawns , cherry tomato, chilli, garlic butter, focaccia	14.00
Brighton Gin Crudo Scottish Salmon , scorced English cucumber, caperberries, seaweed mayo GF*	14.00
Smooth Chicken Liver Parfait , homemade chutney, sourdough crisp	12.00
Homemade Beetroot and Chickpea Falafel , butterbean hummus, lemon gel VG	8.00
Soup of the Day , warm bread V, VG*	8.00

MAINS

The Relais Favourite Battered Cod and Chips , mushy peas, homemade tartare sauce, burnt lemon DF	19.00
The Relais Sussex Smokie , baked poached smoked haddock, leek, potatoes, mature cheddar, fine beans	20.00
<small>Sussex Smokie is a traditional Sussex recipe which is thought to date back to the 1800s</small>	
Chef's Special Fish of the Moment	Market Price
Roast Confit Duck Leg , chorizo butterbean and San Marzano tomato ragu, wilted spinach	22.00
Honey Glazed Pork Medallions , caramelised granny smith apple, creamy mash, crispy onion, red rainbow chard, cider jus	22.00
28 Days 6oz Fillet of Beef , grass fed English beef, Pont Neuf, cherry tomatoes, flat mushroom, peppercorn sauce or bearnaise sauce	34.00
Handmade Pappardelle Pasta , porcini mushroom, aged parmesan cheese, truffle oil V	22.00
Roasted Romano Stuffed Red Pepper Spelt , Romenesco sauce, herb dukkah VG	20.00

Chef's Special Board Please ask your server for today's special

SIDE DISHES

Mashed Potatoes	5.00	Skinny Fries	5.00
Buttery New Potatoes	5.00	Seasonal Vegetables	5.00
Triple Cooked Chips	5.00	Green Salad, Lemon and Olive Oil	5.00

DESSERTS

Crumble of the Moment , choice of vanilla custard or pouring cream V	8.00
Baked Dark Belgian Chocolate Torte , rum-soaked raisins, Cornish clotted cream V, GF	10.00
Baileys Crème Brûlée , lemon and blue poppyseed short bread V	9.00
Baked Apple Tart , cinnamon, orange mascarpone V, VG*	9.00
Poached Pineapple , coconut panna cotta, pink peppercorn, star anise syrup V, VG, GF	9.00
Three Scoops of Ice Cream or Sorbet V, VG*	7.00
<small>Ice cream: clotted cream vanilla, Dark Belgian chocolate, strawberry, Sorbet: Lemon, Raspberry</small>	
Cheese slate: A quartet of English local cheeses	15.00
<small>Olde Sussex, Golden Cross, Sussex Brie and Brighton Blue, grapes, celery, quince jelly, crackers</small>	

Available 12:00-14:00 and 18:00-21:00

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%.**
WE ARE A CASHLESS RESTAURANT. The above menu may be subject to variation or change.