



RALLY BAR & RESTAURANT

SUNDAY LUNCH MENU

STARTERS

Smoked Haddock Fishcakes, herb mayonnaise, lemon

Smooth Chicken Liver Parfait, homemade chutney, sourdough crisp

Homemade Beetroot and Chickpea Falafel, butterbean houmous, lemon gel **V, VG**

Soup of The Day, warm bread **V, VG***

MAINS

Duo of roast meat: Beef & Pork, rich veal jus, Yorkshire pudding, roast potatoes, glazed parsnip and carrots, cauliflower cheese. Meat supplied by local Betts & Loyd butcher (**Supp. £4**) **DF*, GF***

Roast British Striploin of Beef, rich veal jus, Yorkshire pudding, roast potatoes, glazed parsnip and carrots, cauliflower cheese. Meat supplied by local Betts & Loyd butcher **DF*, GF***

Roast Sussex Pork Loin, cider jus, Yorkshire pudding, roast potatoes, glazed parsnip and carrots, cauliflower cheese. Meat supplied by local Betts & Loyd butcher **GF***

Roast Sussex Chicken Supreme, rich wine jus, Yorkshire pudding, roast potatoes, glazed parsnip and carrots, cauliflower cheese. Meat supplied by local Betts & Loyd butcher **GF***

The Relais Sussex Smokie, baked poached smoked haddock, leek, potatoes, mature cheddar, fine beans
Sussex Smokie is a traditional Sussex recipe which is thought to date back to the 1800s

The Relais Favourite Battered Cod and Chips, mushy peas, homemade tartare sauce, burnt lemon **DF**

Homemade Nut Roast, Veg gravy, Yorkshire pudding, roast potatoes, glazed parsnip and carrots, cauliflower cheese **V, VG***

Winter Warm Salad, apricot and pistachio couscous salad, harissa roasted aubergine, butternut squash, pumpkin, pomegranate seeds **V, VG* (Add halloumi or grilled chicken supp £6)**

DESSERTS

Crumble of the Moment, choice of vanilla custard or pouring cream **V**

Baileys Crème Brûlée, lemon and blue poppyseed short bread **V**

Baked Apple Tart, cinnamon, orange mascarpone **V, VG***

Poached Pineapple, coconut panna cotta, pink peppercorn, star anise syrup **V, VG, GF**

Three Scoops of Ice Cream or Sorbet **V, VG***

Ice cream: clotted cream vanilla, Dark Belgian chocolate, strawberry, Sorbet: Lemon, Raspberry

Cheese slate: A quartet of English local cheeses

Olde Sussex, Golden Cross, Sussex Brie and Brighton Blue, grapes, celery, quince jelly, crackers (**Supp. £6**)

Two Courses £28 | Three Courses £35 | Available Sundays

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.