

## RALLY BAR & RESTAURANT BAR MENU

NIBBLES -			
Spicy Smoked Almonds VG	5.00	Focaccia, Butter and Olive Oil V	5.00
Mixed Miccio Olives VG, GF	5.00	Baked Camembert and Sourdough	12.50
Mini Pork Pie & Piccalilli	5.00	Crostini, baked camembert, rosemary, chilli flakes, honey V (To Share)	
Pita & Butterbean Hummus VG	5.00		
SALADS —		——————————————————————————————————————	
Winter Warm Salad, apricot and pistachio	12.50	Free Range Egg, Mayo & Cress V, DF*, GF*	8.50
couscous salad, harissa roasted aubergine, butternut squash, pumpkin, pomegranate seeds <b>V</b> , <b>VG*</b> Add grilled halloumi  Add chicken	-	Mature Cheddar & Pickle V, GF*	8.50
	6.00	Coronation Chicken DF*, GF*	8.50
	6.00	Prawn & Crayfish Cocktail DF*, GF*	9.50
	18.50	Add Chips	5.00
Chicken Caesar salad, baby gem lettuce, chargrilled chicken, soft boiled egg, Grana Padano,	10.50	Freshly made to order, served on thick white or granary	
anchovies, garlic croutons, Caesar dressing <b>V</b>		bread with salad garnish (Available 24h)	
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BIG PLATES —			
Steak & Brighton Blue Cheese Sandwich, seared steak, blue cheese, sourdough, pink pickled red onions, mustard mayonnaise, julienne fries and roquette			19.50
Battered Cod and Chips, mushy peas, tartare sauce, burnt lemon			19.00
<b>8oz Beef Burger,</b> Brioche bun, Monterey Jack, grilled bacon, lettuce, tomatoes, burger sauce, julienne fries, and crunchy slaw			18.50
<b>Relais Chicken Burger</b> , Brioche bun, Monterey Jack, grilled bacon, lettuce, tomatoes, burger sauce, julienne fries, and crunchy slaw <b>DF*</b>			18.50
Moving Mountain Burger, Two plant-based patties, vegan mayonnaise, lettuce, tomatoes, potato brioche bun, crunchy slaw and julienne fries V, VG, DF			18.50
Chef's Special Board Please ask your server fo	r today's sp	pecial	

## Available 11.00 to 21.00