



RALLY BAR & RESTAURANT

SUNDAY LUNCH MENU

STARTERS

Homemade Soup of the Day, focaccia **V, VG, GF***

Buffalo Mozzarella, heritage tomato, pine nuts, basil and aged balsamic reduction **V, GF**

The Relais Seafood Cocktail; North Atlantic Prawns, white crab meat, crayfish tails, cucumber ribbons, citrus and avocado salad **GF***

Prosciutto di Parma and Cantaloupe Melon, wild rocket, honey and mustard dressing **GF**

Beetroot and Chickpea Falafel, houmous, soft corn tortilla, red onion and coriander salad **V, VG**

MAINS

Duo of Roast Meat; Beef & Pork, rich veal jus, Yorkshire pudding, roast potatoes, glazed parsnip and carrots, cauliflower cheese (Supp. £5) **DF*, GF***

Roast British Striploin of Beef, rich veal jus, Yorkshire pudding, roast potatoes, glazed parsnip and carrots, cauliflower cheese **DF*, GF***

Roast Sussex Pork Loin, cider jus, Yorkshire pudding, roast potatoes, glazed parsnip and carrots, cauliflower cheese **DF*, GF***

Roast Sussex Chicken Supreme, rich wine jus, Yorkshire pudding, roast potatoes, glazed parsnip and carrots, cauliflower cheese **DF*, GF***

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

Homemade Nut Roast, veg gravy, Yorkshire pudding, roast potatoes, glazed parsnip and carrots, cauliflower cheese **DF*, GF***

Spring Warm Salad, apricot and pistachio quinoa salad, harissa roasted aubergine, butternut squash, pumpkin, pomegranate seeds **V, VG, GF***

Add: grilled halloumi/grilled chicken/falafel (Supp. £6)

DESSERTS

Tarte Au Citron, fruits of the forest compote **V**

Homemade Chocolate Brownie, salted caramel, raspberry gel, raspberry sorbet **V**

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 **V, GF***

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

Available Every Sunday 12:00-1600

Two Courses £33 | Three Courses £38

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.

