



RALLY BAR & RESTAURANT

LUNCH MENU

NIBBLES & SHARING

Poppysseed Bakery Sourdough , seaweed butter, aged balsamic, extra virgin olive oil V, VG*	4.00	Pitta Bread & Hummus with Sumac V, VG	4.00
		Marinated Olives V, VG, DF, GF	4.00

SHARING

The Rally's Smoked Seafood Board , cold and hot local smoked salmon, smoked mackerel, peeled prawns and crayfish tails, chilli mayo, olives, capers, pickled onion, rye bread GF*	26.00
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, in Italy served with olives, hummus, Olde Sussex, Brighton Blue, Feta cheese, sourdough bread GF*	24.00

SMALL PLATES

Soup of the Day , warm bread V, VG*, DF*, GF*	7.50
Heirloom Tomatoes, Roasted Beetroot and Feta Salad , mixed leaf salad, toasted pumpkin seeds, balsamic glaze V, VG*, DF*, GF	9.00
Homemade Ham Hock Terrine , piccalilli, crostini GF*	9.00
Smoked Salmon Roulade, Asparagus, Sauce Maltaise , salmon rolled with dill and spinach, torched blood orange, cucumber gel, salmon roe, fleurion GF*	10.00
Battered Calamari , chilli mayo, lime DF	10.00

BIGGER PLATES

Battered Fish and Chips , battered cod, mushy peas, tartare sauce, burnt lemon DF	18.00
Orecchiette al Ragu d'Anatra , orecchiette pasta, duck ragu	19.00
Pan Roasted Sussex Chicken Supreme , duck fat crispy potato terrine, carrot puree, seasonal kale, thyme jus DF*, GF	18.00
Romney Salt Marsh Lamb Rump , dauphinoise potatoes, courgette and glazed carrots, rosemary jus DF, GF	26.00
28 Days Dry Aged in Himalayan Salt Stone Ribeye , 12 oz ribeye beef, fine beans, triple cooked chips, peppercorn sauce or café du Paris butter DF*, GF*	30.00

PLAT DU JOUR

Fish of the Day	Market Price
Local Native Lobster , grilled with café du Paris butter and herb crust, fries, lemon, and saffron aioli (Subject to availability)	30.00 / 58.00

SIDE DISHES

Tender Stem Broccoli , lemon, toasted almonds V, VG, DF, GF	5.00	Triple-cooked Chips V, VG*, DF, GF*	5.00
		Skinny Fries V, VG*, DF, GF*	5.00
Sautéed French Beans , olive oil V, VG*, GF	5.00	House Salad V, VG, DF, GF*	5.00

Available 12.00 to 14.00

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%.**
The above menu may be subject to variation or change.