



# RALLY BAR & RESTAURANT

## A LA CARTE MENU

### STARTERS

Homemade Soup of the Day, focaccia V, VG, GF*	8.50
Buffalo Mozzarella, heritage tomato, pine nuts, basil and aged balsamic reduction V, GF	9.50
The Relais Seafood Cocktail; North Atlantic Prawns, white crab meat, crayfish tails, cucumber ribbons, citrus and avocado salad GF*	12.00
Prosciutto di Parma and Cantaloupe Melon, wild rocket, honey and mustard dressing GF	9.95
Beetroot and Chickpea Falafel, houmous, soft corn tortilla, red onion and coriander salad V, VG	9.95
Handmade Spinach and Ricotta Ravioli, sage, lemon and butter sauce, aged parmesan V (4pcs / 7pcs)	7.95 / 12.95

### MAINS

The Relais Favourite Battered Cod and Chips, mushy peas, homemade tartare sauce, lemon wedge	20.00
Pan Roasted Scottish Salmon Fillet, Mediterranean vegetables, sauteed new potatoes, herb dressing	24.00
Sussex Chicken Milanese, chicory, fennel, watercress, julienne fries, garlic aioli	22.00
Romney Marsh Spring Lamb Rump, Boulangère potatoes, roasted root vegetables, rosemary jus GF	28.00
Marinated Char-grilled Beef Rump Steak, wild rocket salad, roast tomatoes, mushroom, julienne fries, peppercorn sauce DF* GF*	24.00
Risotto Verde, spring vegetables, toasted pine nuts, Grana Padano V, VG*	20.00

Please ask your server for Chef's Daily Special

### SIDE DISHES

Mashed Potatoes	5.00	Julienne Fries	5.00
Buttery New Potatoes	5.00	Seasonal Vegetables	5.00
Chunky Chips	5.00	Mixed Leaves, Lemon and Olive Oil	5.00

### DESSERTS

Tarte Au Citron, fruits of the forest compote V	9.00
Eton Mess; classic dish of Chantilly cream, meringue, strawberries GF	9.00
Crème Brûlée of the Moment, blue poppyseed short bread V, GF*	9.00
Homemade Chocolate Brownie, salted caramel, raspberry gel, raspberry sorbet V	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
Ice cream: clotted cream vanilla, dark Belgian chocolate, strawberry   Sorbet: lemon, raspberry	
Cheese slate: A quartet of English local cheeses V, GF*	16.00
Olde Sussex, Golden Cross, Sussex Brie and Brighton Blue, grapes, celery, quince jelly, crackers	

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.