



THE RALLY BAR & RESTAURANT

DESSERT MENU

Poached Pineapple & Coconut Panna Cotta V, VG, DF, GF 8.00
Sweet pineapple poached in rum, pink peppercorn

Rhubarb-vanilla Millefeuilles V 8.00
Vanilla cream and ice cream

Dark Chocolate Salted Caramel Torte V 8.00
Salted caramel ice cream

Chocolate Brownie Sundae V 9.00
Belgian chocolate ice cream, brownie, chocolate sauce, whipped cream, wafer

Honeycomb Sundae with Toffee Vodka V 9.00
Honeycomb ice cream, honeycomb, whipped cream, wafer

Three Scoops of Ice Cream or Sorbet V, VG* 7.00
Clotted cream vanilla, dark Belgian chocolate, strawberry raspberry (VG), lemon (VG)

Cheese Slate. A Quartet of English Local Cheeses, 14.00
Served with grapes, celery, quince jelly and crackers

Olde Sussex: Raw cow's milk. Deep, rich, and creamy.
The Traditional Dairy, Waldron, East Sussex. V

Golden Cross: Goat's milk cheese. Fine, firm silky texture and fresh, citrus flavour and creamier. Best British cheese and Super Gold award winner.
Golden Cross Cheese Ltd, Lewes, East Sussex.

Sussex Brie: A World cheese award silver winner. A creamy, grassy tasting soft cheese, with a natural edible white rind made from pasteurised cow's milk.
Alsop & Walker, East Sussex. V

Brighton Blue: A Super Gold winner at the World Cheese Awards 2017-2018. A mild, semi soft cheese with a mellow blue flavour and a slightly salty finish.
High Weald Dairy, Haywards Heath. V

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.