



**RULES FAMOUS GROUSE**  
*Shooting season for grouse*  
**England, Scotland & Wales**  
 • August 12th - December 10th •  
 Game birds may contain lead shot



**HOUSE COCKTAILS** *Wine List Overleaf*

The Rules £13.95  
*Tanqueray, Dubonnet & Vintage Crémant*  
 London Pride - Draught Guinness £6.25  
*Served in silver tankards*

 Kate Middleton's "Royal 29" £14.95  
*No. 3 Gin, Finlandia Vodka, Lillet & Crystallised Violet Petals*  
 HM The Queen's Birthday Cocktail £16.95  
*Sipsmith Sloe Gin, Antica Formula, Angostura Bitter with a twist of orange*

A Kiss for Lillie £15.95  
*Kings Ginger, Cocchi & Joseph Perrier NV Champagne*  
 Black Velvet £16.95  
*Champagne & Guinness*

**STARTERS**

Jersey Rock Oysters £2.50 each  
 Fish Soup £8.95  
*with croutons, Rouille & Gruyère*  
 Middlewhite Pork Rillettes £11.95  
*with crackling, cornichons & toast*  
 Potted Shrimps £13.95  
*with toast*

Fines de Claires Oysters £2.50 each  
 Waldorf Salad £10.95  
*with celery, apple, walnuts & stilton*  
 Artichoke & Smoked Bacon Tart £11.95  
*with salad & sundried tomato dressing*  
 Uig Lodge Smoked Salmon £14.95 large £22.00  
*with or without scrambled eggs*

Morecambe Bay Rock Oysters £2.50 each  
 Asparagus Soup £8.95  
*with goat's curd, pine nuts and rapeseed oil*  
 Beetroot Cured Gravadlax £12.50  
*with cucumber chutney, horseradish cream & rye bread*  
 Dressed Crab £16.95  
*with toast*

**PIES AND PUDDINGS**

Steak & Kidney Pie £18.95

Steamed Steak & Kidney Suet Pudding £18.95  
*or with oyster £19.95*

Chicken, Leek & Mushroom Pie £18.95

**MAIN COURSES**

*Our Beef is sourced from British Farms and aged for 28 days*

Slow Cooked Suckling Pig £23.95  
*with salad leaves, shaved fennel & baked apple sauce*  
 Confit of Duck £25.95  
*with potatoes, artichokes, samphire & bacon vinaigrette*  
 Braised Shin of Veal £28.95  
*with swiss chard & slow roasted tomato*  
 Roast Loin of Smoked Venison £38.95  
*with an endive tart, beetroot & walnuts*

Pot Roast Leg of Rabbit £23.95  
*with white beans, courgettes & cherry tomatoes*  
 Rack & Shoulder of Herdwick Lamb £26.95  
*with cherry tomatoes, peas & broad beans*  
 Spatchcocked Squab Pigeon £29.95  
*with marinated peas, smoked ham, croutons and balsamic*  
 Rib of Beef for two (850g) (per person) £34.95  
*with boulangère potatoes, spring greens & Yorkshire Pudding*

Crumbed Fillet of Plaice £24.95  
*with parsley mash & wild mushrooms*  
 Rump Steak (250g) £28.95  
*with béarnaise sauce & chips*  
 Fillet of John Dory £28.95  
*with jersey royals, asparagus, oyster & lemon butter*  
 Dover Sole Meunière £42.00  
*with capers, lemon & parsley*

**VEGETABLES & SALADS**

Swiss Chard, Spring Greens, Minted Peas, Tenderstem Broccoli £4.50 (each)

Potatoes (mash, chips, boulangère £4.50 or Jersey Royals £6.00) • Salads: Green Salad £8.50, Caesar £8.95, Tomato, Basil & Ragstone Goat's Cheese £8.95

**PUDDINGS & CHEESE**

White Chocolate Mousse £7.95  
*with mimosa jelly & orange meringue*  
 Sticky Toffee Pudding £7.95  
*with caramelised walnuts & crème fraîche*  
 Fresh Ginger Brûlée £7.95  
*with confit lime & brandy snap*  
 Hazelnut, Caramel & Milk Chocolate Fondant £7.95  
*with yoghurt ice cream*

Raspberry & Chocolate Millefeuille £7.95  
 Vanilla Custard Tart £7.95  
*with raisin & Montenegro sauce*  
 Apple, Gooseberry & Almond Crumble £7.95  
*with custard*  
 Cropwell Bishop Stilton £11.95  
*with a selection of biscuits*

Buttermilk Pannacotta £7.95  
*with poached rhubarb & ginger grenadine foam*  
 Golden Syrup Sponge Pudding £7.95  
*with custard*  
 A Selection of Ice Creams & Sorbets £7.95  
*made on the premises*  
 English Cheese Plate £10.95

**COFFEES & LEAF TEAS**

Cappuccino, espresso, americano, macchiato & regular £3.50 • Peppermint tea, fresh mint, Darjeeling, Ceylon & Earl Grey £3.50  
 Chocolate Truffles £3.50

Some dishes may contain nuts and/or shellfish.  
 A discretionary 12.5% service charge, **which is distributed in its entirety to our staff**, will be added to your bill.

We accept: EUROS (change given in Sterling)  
 MASTERCARD/VISA/AMEX/UNION/DEBIT CARDS but not cheques.

Ricky McMenemy, Managing Director welcomes your comments  
 Please email him at: [info@rules.co.uk](mailto:info@rules.co.uk)  
 Visit [www.rules.co.uk](http://www.rules.co.uk)

**FOOD ALLERGIES AND INTOLERANCES; BEFORE YOU ORDER YOUR FOOD AND DRINKS PLEASE SPEAK TO OUR STAFF WHO WILL PROVIDE THE INFORMATION ABOUT OUR INGREDIENTS**

**THE CONSUMPTION OF UNDERCOOKED (GAME) OR RAW FOODS (OYSTERS) INCREASES THE RISK OF FOOD BORNE ILLNESS PARTICULARLY FOR VULNERABLE GROUPS**

THIS MENU IS AVAILABLE IN THE COCKTAIL BAR SEVEN DAYS EACH WEEK 12.00 MIDDAY TO 4.00PM

RULES IS OPEN MIDDAY TO 11.45 PM • LAST KITCHEN ORDERS 11.45 PM • SUNDAY MIDDAY TO 10.45 PM • LAST KITCHEN ORDERS 10.45 PM