



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
 Black Velvet £16.95
Champagne & Guinness

A Kiss for Lillie £15.95
Kings Ginger, Cocchi & Joseph Perrier NV Champagne
 Dry Amontillado Sherry £8.00
Sanchez Romate "NPU" (100ml)

STARTERS

Morecambe Bay Rock Oysters £2.50 each
 Roast Jerusalem Artichoke Soup £8.95
with hazelnuts, chives & Stilton straws
 Duck Rilette £11.95
with shallot chutney & walnut bread
 Potted Shrimps £13.95
with toast

Fines de Claires Oysters £2.50 each
 Salad of Blood Orange, Beetroot & Watercress £10.95
with Ticlemore goat's cheese & candied walnuts
 Smoked Eel with Rhubarb, Fennel & Radish Salad £12.95
horseradish yoghurt & rye bread
 Uig Lodge Smoked Salmon £14.95 large £22.00
with or without scrambled eggs

Native Oysters £4.00 each
 Mussel, Fennel & Saffron Soup £8.95
with garlic bread
 Middlewhite Pork Terrine £13.95
with picallili & toast
 Dorset Crab Salad £16.95
with curried mayonnaise, pickled cucumber & shaved apple

PIES AND PUDDINGS

Steak & Kidney Pie £18.95

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

Steamed Venison Suet Pudding £19.95
with red wine & chestnut mushrooms

MAIN COURSES

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

Roast Half of "Copas Farm" free range Chicken £21.95
with truffle mash, leeks & chicken jus
 Braised Pig's Cheeks £24.95
braised in sherry with carrots, cumin & Spring greens
 Spiced Breast of Gressingham Duck £27.95
with roast endive, carrot & crispy duck leg "pastilla"
 Rump of English Rose Veal £31.50
with salsify gratin & sage buerre noisette

Roast Leg of Herdwick Mutton £23.95
with artichokes, potatoes and a caper sauce
 Shoulder of Lamb (on the bone) £24.95
with pearl barley, chargrilled fennel & wild garlic
 Rump Steak £28.95
with béarnaise sauce & chips

Rib of Beef for two (850g) (per person) £34.95
with pommes Anna & creamed spinach

Slow Cooked Leg of Rabbit £23.95
in a mustard cream suace with button mushrooms, onions & Swiss Chard
 Fillet of Cod £25.95
with crushed potatoes, fine beans, capers & lemon
 Seared Diver Scallops £29.95
with fennel, blood orange & hazelnuts
 Dover Sole Meunière £42.50
with capers, lemon & parsley

VEGETABLES & SALADS

Spring greens, fine beans, red cabbage, creamed spinach £4.50 (each)

Potatoes (mash, chips, pommes Anna) £4.50 • Salads: Green Salad £8.50, Caesar £8.95, Frisée salad with croutons, bacon lardons & shallot vinaigrette £8.95

PUDDINGS & CHEESE

Rhubarb, Gooseberry & Apple Crumble £7.95
with vanilla custard
 Sticky Toffee Pudding £7.95
with walnuts & crème fraîche
 Chocolate Tart with Vanilla Brulée Centre £7.95
 A Selection of Ice Creams & Sorbets £7.95
made on the premises

Hot Walnut Cake £7.95
with caramel ice cream
 Apple & Redcurrant Tart £7.95
with crème fraîche
 Apple, Hazelnut & Dark Chocolate Cobbler £7.95
with vanilla custard
 English Cheese Plate £10.95

Blood Orange Mousse £7.95
with citrus segment, thyme salad
 Golden Syrup Steamed Sponge £7.95
with custard
 Rhubarb & Custard Trifle £7.95
 Cropwell Bishop Stilton £11.95
with a selection of biscuits

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
 Visit 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