



**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  
 Split Pea, Celeriac & Ham Hock Soup £8.95  
*with smoked sausage*  
 Asparagus Salad with Soft Boiled Egg £11.95  
*radishes & buttermilk dressing*  
 Potted Shrimps £13.95  
*with toast*

Fines de Claires Oysters £2.50 each  
 Artichoke & Bacon Tart £10.95  
*with frisée salad & walnut dressing*  
 Grilled Quail £12.95  
*with spelt, grape & caperberry salad*  
 Uig Lodge Smoked Salmon £14.95 large £22.00  
*with or without scrambled eggs*

Gillardeau Oysters £4.00 each  
 Broccoli Soup £8.95  
*with toasted almonds, rapeseed oil & cheese biscuits*  
 Marinated Sardines on a Tomato Salad £12.95  
*with basil mayonnaise & sourdough croutons*  
 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*

Wild Boar Pie £19.95  
*with red wine, tomato and parsley with puff pastry lid*

**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 sauté potatoes, artichokes & bread sauce*  
 Stuffed Breast of English Rose Veal £25.95  
*with olive oil mash*  
 Breast of Gressingham Duck £27.95  
*with lentils, chargrilled fennel & pickled gooseberries*  
 Sirloin Steak £32.95  
*with Café de Paris butter & chips*

Saddle of Rabbit £23.95  
*with black pudding, peas & hazelnuts*  
 Fillets of Lemon Sole £25.95  
*with cucumber, dill, oyster sauce & Jersey Royals*  
 Venison Strogonoff £29.95  
*with mushrooms, paprika, sour cream & Pilau rice*  
 Rib of Beef for two (850g) (per person) £34.95  
*with pommes Anna & creamed spinach*

Braised Shoulder of Herdwick Mutton £23.95  
*with white beans, tomato & parsley breadcrumbs*  
 Fillet of Cod £26.95  
*with celeriac, asparagus & truffle pesto*  
 Rack of Herdwick Lamb £32.95  
*with minted broad beans & an anchovy & lemon butter sauce*  
 Fillet of Turbot £34.95  
*with spinach, warm tartare sauce & courgette chips*

**VEGETABLES & SALADS**

Peas with lettuce & bacon, white beans with tomato & rosemary, 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**

Vanilla Crème Brûlée £7.95  
*with fresh raspberries*  
 Lemon Fool £7.95  
*with citrus marmalade and blueberries*  
 Almond, Hazelnut & Apple Crumble £7.95  
*with vanilla custard*  
 A Selection of Ice Creams & Sorbets £7.95  
*made on the premises*

White Chocolate Cheesecake £7.95  
*with Grand Marnier jelly and orange segments*  
 Pavlova £7.95  
*with mango, kiwi & passionfruit*  
 Sticky Toffee Pudding £7.95  
*with walnuts & crème fraîche*  
 English Cheese Plate £10.95

Rhubarb & Almond Tart £7.95  
*with orange ice cream*  
 Cocoa Nibbed Infused Panna Cotta £7.95  
*with honeycomb*  
 Golden Syrup Steamed Sponge £7.95  
*with custard*  
 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](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