



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

Jersey Rock Oysters £2.75 each
 Chilled Tomato Soup £8.95
with peppers, cucumber, croutons & olive oil
 Salad Niçoise £11.95
with tuna, egg, tomato & artichokes
 Potted Shrimps £16.95
with toast

Dungarvan Oysters £2.75 each
 Mackerel Tartare £11.95
with almonds, grapes & tarragon
 Char-grilled Quail £12.95
on a salad of beans, apricot & basil
 Uig Lodge Smoked Salmon £15.95 large £23.95
with or without scrambled eggs

Gillardeau Oysters £2.75 each
 Summer Vegetable Soup £8.95
with basil pesto
 Crayfish Salad £12.95
with little gem, avocado & caviar
 Dorset Crab Salad £16.95
with curried mayonnaise, pickled cucumber & shaved apple

PIES AND PUDDINGS

Steak & Kidney Pie £19.95
with a pastry crust

Steamed Steak & Kidney Suet Pudding £19.95
or with oyster £20.95

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 free range Chicken £21.95
with creamed potatoes, wild mushrooms & truffle butter
 Slow Cooked Pork Belly £22.95
with black pudding, carrots, apricots & coriander
 Roast Monkfish £28.95
with bouillabaise sauce, potatoes & fennel
 Rump Steak (250g) £32.95
with chips & béarnaise sauce

Braised Leg of Rabbit £21.95
with artichokes, peas, lettuce & bacon
 Fillet of Plaice £23.95
with potato, tomato, samphire & a herb butter sauce
 Venison Stroganoff £29.95
with mushrooms, paprika, sour cream & Pilau rice
 Rib of Beef for two (850g) (per person) £35.95
with pommes Anna & creamed spinach

Grilled Sardines £21.95
with sauce vierge & salad
 Escalope of Veal £24.95
wrapped in ham, with sage, marsala & wilted spinach
 Rack & Breast of Herdwick Lamb £30.95
with roast peppers, courgette & basil purée
 Roast Squab Pigeon £33.95
with chard, summer beetroots & blackberries

VEGETABLES & SALADS

Creamed Spinach, Fine Beans with Shallot Confit, New Potatoes and Samphire, Ratatouille £4.50 (each)
 Potatoes (mash, chips, pommes Anna) £4.50 • Salads: Green Salad £8.50, Caesar Salad £8.95, Endive Salad with Stilton, Walnuts and Chives £8.95

PUDDINGS & CHEESE

Chocolate, Almond & Cherry Tart £7.95
with vanilla cream
 Lemon Posset £7.95
with poached apricots and sugared almonds
 Sticky Toffee Pudding £7.95
with walnuts & crème fraîche
 A Selection of Ice Creams & Sorbets £7.95
made on the premises

White Wine Poached Peach £7.95
with hibiscus ice cream and pistachio biscuits
 Eton Mess £7.95
of seasonal berries and meringue
 Iced Strawberry, Lemon & Rose Gateaux £7.95
 English Cheese Plate £10.95

Prosecco Jelly & Summer Berries £7.95
with caramelised white chocolate and mascarpone
 Apple & Plum Crumble with Hazelnut & Almond £7.95
with vanilla custard
 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
 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