



**HOUSE COCKTAILS** *Wine List Overleaf*

Aunt Nelly's Tipple £18.00  
Sacred Christmas Pudding Gin, Stone's Ginger Wine & Cherry Brandy Blend

London Pride - Draught Guinness £9.95  
Served in silver tankards

The Rules Cocktail £18.00  
Tanqueray Gin, Dubonnet & Crémant Blanc de Blanc

The Rosa Spritz £18.00  
Cocchi Rosa Aperitif, Pink Pepper Gin, lemon & soda

Black Velvet - Champagne & Guinness £19.95  
Served in silver tankards

Showerings £9.95  
Triple Vintage Somerset Cider 350ml

**STARTERS**

Carlingford Rock Oysters £5.75 each

Stuffed Mussels £11.25  
with herb butter, garlic & breadcrumbs

Blood Orange Salad £16.25  
with winter leaves, smoked ham, pomegranate & mint

Salad of Dorset Crab £22.50  
with brown crab mayonnaise, pink grapefruit & sourdough toast

Fish Soup £11.25  
with croutons & rouille

Rabbit Rillettes £15.25  
with pickled fennel, dandelion, mustard dressing & thin toast

Middlewhite Pork £18.25  
with spiced apple chutney & sourdough toast

Uig Lodge Smoked Salmon £19.95 large £29.50  
with or without scrambled eggs

Kelly Native Oysters £6.75 each

Escabeche of Quail £16.25  
with salad & bread

Potted Shrimps £18.95  
with toast

**MAIN COURSES** *(Our Beef is sourced from British Farms and aged for 28 days)*

Steak & Kidney Pie £25.50  
with a puff pastry crust

Rabbit "Cassoulet" £29.50  
with flageolet beans, smoked bacon & black pudding

Roast Featherblade of Beef £33.50  
with vichy carrots, baby onions & horseradish dumpling

Grilled Lamb Chops £40.50  
with braised fennel, purple sprouting broccoli & olive dressing

Steak & Kidney Pudding £25.50  
with oyster £26.95

Roast Pork Belly & Seared Diver Scallop £30.50  
with apple purée, puy lentils & hazelnut dressing

Gressingham Duck Breast £35.50  
with beetroot purée, roast endive & five spice

Roast Rib of Beef for two (850g) £53.50 (per person)  
with buttered greens, Yorkshire Pudding, horseradish cream & red wine jus

Venison Hotpot £27.50

Escalope of Salmon £30.50  
with sauté potatoes, champagne & chive butter sauce

Sirloin Steak £35.50  
with Café de Paris butter

Steamed Halibut £39.95  
with spinach, fennel, & blood orange hollandaise

**VEGETABLES & SALADS**

Potatoes (Chips, Dauphinoise & Mash) £6.25 (each)

Purple Sprouting Broccoli with Caesar Dressing; Curried Puy Lentils; Chantenay Carrots Vichyssoise; Swiss Chard Gratin £6.25 (each)

Salads: Caesar Salad; Pear, Stilton, Celery & Walnut Salad £8.95 (each)

**PUDDINGS, SAVOURIES & CHEESE** *With suggested wine pairings*

Pear & Apple Crumble with Custard £10.50  
2021 Tesauero Recioto della Valpolicella, Cantina Valpantena, Italy £14 (100ml)

Treacle Tart with Clotted Cream £10.50  
2023 Moscato d'Asti "Nivole", Michele Chiarlo, Piedmont, Italy £8 (75ml)

Rules Sticky Toffee Pudding £10.95  
NV Pedro Ximenez Sherry Sanchez Romate, Andalusia £8 (75ml)

A Selection of Ice Creams & Sorbets £3.50 (per scoop)  
made on the premises

Cropwell Bishop Stilton (with a selection of biscuits) £11.95

Vanilla Baked Cheesecake with Rhubarb Compote £10.50  
2022/3 Jurançon "Clos Urolat", Charles Hours, SW France £10 (75ml)

Flourless Blood Orange Chocolate Cake with Chantilly Cream £10.95  
2022 Maury, Mas Amiel, Roussillon, France £10 (75ml)

Rules Golden Syrup Sponge £10.95  
Blandy's 5YO Reserva Rich Madeira, NV £7 (75ml)

English Cheese Plate £12.95  
2016/17 Sandeman Unfiltered LBV Port (Douro) £14 (100ml)

Welsh Rarebit on Sourdough Toast £7.95

**DESSERT COCKTAILS**

Brandy Alexander £18  
Couprie Cognac, Tempus Fugit Crème do Cacao a la Vanille, cream & nutmeg

Irish Coffee £16

Espresso Martini £18  
Galliano Ristretto, Cariel Vanilla Vodka & Espresso

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.

A £2 cover charge will be added to your bill.  
We accept:  
MASTERCARD/VISA/AMEX/UNION/DEBIT CARDS but not cheques.

Game birds may contain shot.  
Gentlemen are respectfully requested to remove hats and caps as a courtesy to others.

**FOOD ALLERGIES AND INTOLERANCES; PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS AS NOT ALL INGREDIENTS ARE LISTED. OUR STAFF WILL PROVIDE THE INFORMATION YOU MAY REQUIRE. THE CONSUMPTION OF UNDERCOOKED (GAME) OR RAW FOODS (OYSTERS) INCREASES THE RISK OF FOOD BORNE ILLNESS PARTICULARLY FOR VULNERABLE GROUPS**

Kitchen: David Stafford  
Cocktail Bar: Sam Porter

Pastry Chef: Sagar Gurung  
Restaurant Manager: Albert Aliev

A Heritage Restaurant - Privately Owned since 1798

Proprietors past & present. Thomas Rule & Sons 1798 - 1918. Tom Bell & Daughter 1918 - 1984. John Mayhew 1984 - 2022. Richard McMenemy 2022 -