



**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*

Rules Bellini £18.00  
*St.Germain Elderflower, Peach Purée & Cremant de Bourgogne*  
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  
Rabbit Rillettes £15.25  
*with pickled fennel, dandelion, mustard dressing & thin toast*  
Middlewhite Pork Terrine £18.25  
*with soused vegetables & toast*  
Salad of Dorset Crab £22.50  
*with brown crab mayonnaise, pink grapefruit & sourdough toast*

Courgette, Pea & Basil Soup £10.95  
*with lemon oil & crème fraîche*  
Escabeche of Quail £16.25  
*with salad & bread*  
Potted Shrimps £18.95  
*with toast*

Jersey Rock Oysters £5.75 each  
Candy Beetroot Salad £16.95  
*with orange & goat's curd*  
Steamed English Asparagus £19.25  
*with chopped egg, brown butter, parsley & sourdough crumbs*  
Uig Lodge Smoked Salmon £19.95 large £29.50  
*with or without scrambled eggs*

**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*  
Fillet of Plaise £38.95  
*with warm tartare sauce & chips*

Steak & Kidney Pudding £25.50  
*with oyster £26.95*  
Cider Braised Pork Cheeks £29.95  
*with black pudding, apple & creamed celeriac*  
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*

Chicken Leek & Mushroom Pie £25.50  
Escalope of Salmon £30.50  
*with sauté potatoes, champagne & chive butter sauce*  
Sirloin Steak £35.50  
*with Café de Paris butter*  
Grilled Lamb Chops £40.50  
*with braised fennel, tenderstem broccoli & olive dressing*

**VEGETABLES & SALADS**

Potatoes (Mash, Chips, Dauphinoise & Jersey Royals) £6.95 (each)  
Peas with Mint Butter; Spinach (steamed or creamed); Tenderstem Broccoli with Yoghurt & Lemon Dressing; Mixed Beans with Pesto £6.95 (each)  
Salads: Caesar Salad; Pear, Stilton, Celery & Walnut Salad £8.95 (each)

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

Raspberry & Apple Crumble with Custard £10.50  
*2021 Tesauro Recioto della Valpolicella, Cantina Valpantena, Italy £14 (100ml)*  
White Chocolate Crème Brûlée £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

Cheesecake with Blueberry Compote £10.50  
*2022/3 Jurançon "Clos Urolat", Charles Hours, SW France £10 (75ml)*  
Chocolate Mousse Cake with Khalua Chocolate Sauce £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**

Executive Head Chef: Simon Conboy  
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 -