



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

Cumbrae Rock Oysters £5.75 each
Rabbit Rillettes £15.25
with pickled fennel, dandelion, mustard dressing & thin toast
Carmarthen Ham £18.25
with goat's curd, grilled apricots, sourdough crisp & herb oil

Garden Pea & Lovage Soup £10.95
with Sinondun Hill Goat's Cheese & lemon oil
Salted Ox Tongue Salad £15.25
with pickled rainbow radish, watercress & English mustard dressing
Potted Shrimps £18.95
with toast
Uig Lodge Smoked Salmon £19.95 large £29.50
with or without scrambled eggs

Louët-Feisser Rock Oysters £5.75 each
Watercress Salad £16.95
with fine beans, breakfast radish, quail's egg & hazelnut dressing
Salad of Dorset Crab £22.50
with brown crab mayonnaise, pink grapefruit & sourdough 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
Cider Braised Pork Cheeks £29.95
with black pudding, apple & creamed celeriac
Rump Steak £35.50
with red wine and shallot butter & chips
Breast of Gressingham Duck £39.95
with duck leg croquette, Savoy cabbage, celeriac, carrot & cherry sauce

Steak & Kidney Pudding £25.50
with oyster £26.95
Poached Loch Duart Salmon £32.95
Served at room temperature with watercress mayonnaise, shaved summer vegetables & salmon caviar
Steamed Fillet of Wild Halibut £38.95
with mussels, lemon, garlic, parsley, buttered leeks & charred stem broccoli
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
Slow Braised Shoulder of Lamb £34.95
with Borlotti Beans, pearl barley, broad beans, tomatoes & mint pesto
Fillet of Plaice £38.95
with surf clams, sea herbs & white wine
Slow Cooked Shin of British Rose Veal £40.50
with creamed potatoes, bacon, scottish girolles & crispy sage

VEGETABLES & SALADS

Potatoes (Mash, Chips & Dauphinoise) £6.95 (each)
Cauliflower & Blue Cheese Gratin; Buttered Heirloom Carrots with Toasted Cumin Seeds; Sauté Courgettes, Lemon & Mint Yoghurt Dressing £6.95 (each)
Salads: Caesar Salad; Heritage Tomato Salad, Basil, Pickled Red Onion & Toasted Pine Nuts £8.95 (each)

PUDDINGS, SAVOURIES & CHEESE *With suggested wine pairings*

Apple & Blackberry Crumble with Custard £10.50
2021 Tesauo Recioto della Valpolicella, Cantina Valpantena, Italy £14 (100ml)
Lemon Posset with Roasted Apricot & Lavender Shortbread £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

Summer Pudding with Seasonal Berries & Clotted Cream £10.50
2022/3 Jurançon "Clos Urolat", Charles Hours, SW France £10 (75ml)
Bakewell Pudding with Vanilla Ice 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
Coupré 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 -