



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 & Crémant 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

Jersey Rock Oysters £5.75 each
Duck Rillettes £15.25
with prune, Armagnac chutney & thin toast
Smoked Eel £17.95
with a salad of watercress, Kohlrabi & a horseradish cream
Salad of Dorset Crab £22.50
with curly endive, breakfast radishes & apple

Cream of Celeriac Soup £10.95
with blue cheese & croutons
Baked Cheltenham Beetroot Salad £15.25
with goat's cheese, hazelnuts & a grain mustard dressing
Carmarthen Ham £18.25
with figs, grilled radicchio & cold pressed rapeseed oil
Uig Lodge Smoked Salmon £19.95 large £29.50
with or without scrambled eggs

Lindisfarne Rock Oysters £5.75 each
Yorkshire Pheasant & Ham Hock Terrine £16.95
with damson & ginger jam & sour dough toast
Potted Shrimps £18.95
with toast

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

Steak & Kidney Pie £25.95
with a puff pastry crust
Roast Breast of Pheasant £28.95
with chestnuts, bacon, savoy cabbage & crispy sage
Fillet of Cod £32.95
with mussels, samphire & with a leek, saffron & tomato broth
Slow Braised Venison £37.95
with mashed potatoes, wild mushrooms & honey glazed parsnips

Steak & Kidney Pudding £25.95
with oyster £27.45
Slow Cooked Pork Cheeks £30.95
with crispy bacon, crispy kale & an English apple brandy sauce
Rump Steak £35.95
served with chips & a tomato bearnaise
Roasted Monkfish Tail £38.95
with cured ham, white beans, lemon & parsley
Roast Rib of Beef for two (850g) £55.00 (per person)
with buttered greens, Yorkshire Pudding, horseradish cream & red wine jus

Chicken Leek & Mushroom Pie £25.95
Roast Crown of Mallard £32.95
with salsify, mushrooms, quince in a red wine sauce
Braised Shoulder of Lamb £35.95
with spinach, artichoke & carrots served in a red wine sauce
Whole Roast Grouse £49.50
served traditionally

VEGETABLES & SALADS

Potatoes (Mash, Chips & Dauphinoise) £6.95 (each)
Braised Red Cabbage with Orange & Sultanas; Mashed Carrot & Swede; Creamed Leek Gratin with Bacon £6.95 (each)
Salads: Caesar Salad; Belgium Endive Salad with Blue Cheese & Grain Mustard Dressing £8.95 (each)

PUDDINGS, SAVOURIES & CHEESE *With suggested wine pairings*

Plum & Apple Crumble with Custard £10.50
2021 Tesauro Recioto della Valpolicella, Cantina Valpantena, Italy £14 (100ml)
Rum & Raisin Bread & Butter Pudding £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

Classic Jam Roly Poly with Custard & Blackcurrant Compôte £10.50
2022/3 Jurançon "Clos Urolat", Charles Hours, SW France £10 (75ml)
Chocolate & Caramel Tart with Whipped Coffee 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 de 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 -