



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

Rules Signature Bloody Mary £18.00
Grey Goose Vodka, Rules' Bespoke Blend of Spice & Juice

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

Covent Garden Collins £18.00
No. 3 Gin, grapefruit, Benedictine & soda

STARTERS

Whitstable Rock Oysters £5.75 each

Duck Rillettes £15.25
with prune, Armagnac chutney & thin toast

Chicken, Guinea Fowl & Leek Terrine £17.95
with black garlic mayonnaise & sourdough toast

Cream of Spinach & Nettle Soup £11.95
with chopped egg & chives

Watercress Salad £15.95
with blue cheese, rhubarb, hazelnuts & a blue cheese dressing

Carmarthen Ham £18.95
with a basil emulsion, charred sunburst courgettes & shaved parmesan

Maldon Rock Oysters £5.75 each

Roasted Heritage Beetroot Salad £16.95
with Blood Orange, whipped goat's cheese, pine nuts & an orange dressing

Potted Shrimps £18.95
with toast

Salad of Dorset Crab £22.95
with curly endive, breakfast radishes & apple

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 £25.95
with a puff pastry crust

Roast Breast of Guinea Fowl £29.95
with chestnuts, bacon, savoy cabbage & crispy sage

Escalope of Loch Duart Salmon £35.95
with wilted spinach, caviar, lemon butter & sorrel sauce

Slow Braised Shoulder of Venison £38.95
with kale, bacon, morel mushrooms & a red wine sauce

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 £36.95
with chips, smoked bone marrow & parsley butter

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 Breast of Gressingham Duck £33.95
with salsify, mushrooms & quince in a red wine sauce

Braised Shoulder of Lamb £36.95
with confit new potatoes, rainbow carrots & a wild garlic pesto

Fillet of Wild Seabass £39.95
with vegetable pearls, steamed clams & basil oil

VEGETABLES & SALADS

Potatoes (Mash, Chips & Dauphinoise) £6.95 (each)

Creamed Spinach; Buttered Heirloom Carrots with Chervil; Spring Cabbage with Nigella Seeds £6.95 (each)

Salads: Caesar Salad; Belgium Endive, Blue Cheese & Apple Salad with a Blue Cheese Dressing £8.95 (each)

PUDDINGS, SAVOURIES & CHEESE *With suggested wine pairings*

Apple & Sultana Crumble with Custard £11.50
2021 Tesauro Recioto della Valpolicella, Cantina Valpantena, Italy £14 (100ml)

Crème Brûlée with Compressed Plums & Gingerbread £11.50
2023 Moscato d'Asti "Nivole", Michele Chiarlo, Piedmont, Italy £8 (75ml)

Rules Sticky Toffee Pudding £11.50
NV Pedro Ximenez Sherry Sanchez Romate, Andalusia £8 (75ml)

A Selection of Ice Creams & Sorbets £3.75 (per scoop)
made on the premises

Cropwell Bishop Stilton (with a selection of biscuits) £13.95

Champagne & Rhubarb Pavlova £11.95
2022/3 Jurançon "Clos Urolat", Charles Hours, SW France £10 (75ml)

Poached Pear with Chocolate Mousse £11.50
2022 Maury, Mas Amiel, Roussillon, France £10 (75ml)

Rules Golden Syrup Sponge £11.50
Blandy's 5YO Reserva Rich Madeira, NV £7 (75ml)

English Cheese Plate £14.95
2016/17 Sandeman Unfiltered LBV Port (Douro) £14 (100ml)

Welsh Rarebit on Sourdough Toast £8.95

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: Rebecca Morrison
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 -