



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*

The Rules £13.95
Tanqueray Ten, Dubonnet & Vintage Crémant

 Kate Middleton's "Royal 29" £14.95
Sipsmith, Pinky Vodka, Lillet & Crystallised Violets

A Kiss for Lillie £15.95
Kings Ginger, Cocchi & Joseph Perrier NV Champagne

London Pride - Draught Guinness £5.95
Served in silver tankards

Black Velvet £11.95
Champagne & Guinness

STARTERS

Jersey Rock Oysters £2.50 each

Oysters Rich as Rockefeller £3.00 each
with butter, Pernod, spinach, parsley & breadcrumbs

Duchy of Cornwall Native Oysters £4.00 each

Chicken Consommé £8.95
with or without chicken liver dumplings

Salsify & Oyster Soup £8.95

Jerusalem Artichoke Soup £8.95
with black truffle

Warm Smoked Eel £13.95
with horseradish & beetroot

Cold Roast Middlewhite Ham £13.95
with celeriac remoulade & Cumberland jelly

Potted Shrimps £13.95
with granary bread

Quail & Foie Gras Ballotine £16.95
with bitter leaves & blood orange

Uig Lodge Smoked Salmon £15.75 large £25.00
with or without scrambled eggs

Dorset Crab £16.95
with curried lentils & cauliflower salad

PIES AND PUDDINGS

Steak & Kidney Pie £17.95

Steamed Steak & Kidney Suet Pudding £17.95
or with oyster £18.95

Veal & Morel Pie £18.95

MAIN COURSES

Native Cumbrian Beef (aged 28 days)

Duck Confit Gratin £22.95
with white beans, bacon, sausage & parsley crumb

Shoulder of Pork £23.95
braised in milk with swiss chard, lemon & sage

Braised Beef Cheek £23.95
with oxtail marmalade & parsley mash

Escalope of Salmon £23.95
with sorrel sauce & duchess potatoes

Spiced Leg of Lake District Lamb £24.95
with spinach, potato & coriander chutney

Butter Poached Cod £25.50
with sprouting broccoli, cod fritter & rouille

Roast Poussin with Griddled Foie Gras £26.95
with fondant potato & a red pepper sauce

Roast Monkfish for two (per person) £27.95
with sauté potatoes, fennel, black olive & capers

Rump Steak (300g) £29.95
with béarnaise sauce & chips

Grilled Half Lobster in the Shell £29.95
with tarragon butter

Rib of Beef for two (850g) (per person) £34.95
with roast potatoes, cauliflower cheese & Yorkshire pudding

Peppered Rump of Roe Deer £32.50
with candied apple & watercress

VEGETABLES & SALADS

Sprouting Broccoli, Cauliflower Cheese, Buttered Greens, Leaf Spinach £4.50

Potatoes (roast, mash or chips) £4.50 • Salads: Green Salad £8.50, Wild Herb Salad £8.50

PUDDINGS & CHEESE

Lemon Meringue Pie £7.95

Banana & Peanut Tart £7.95

Blood Orange Parfait £7.95

Sticky Toffee Pudding £7.95
with caramelised walnuts

Chocolate Pudding £7.95
with pear ice cream (gluten free)

Golden Syrup Sponge Pudding £7.95
with custard

Cocoa Bean Panacotta £7.95
with mandarin sorbet

Apple & Rhubarb Crumble £7.95
with custard

Rice Pudding £7.95
with Armagnac prunes

English Cheese Plate £10.95
with fruit chutney

A Selection of Ice Creams & Sorbets £7.95
made on the premises

Cropwell Bishop Stilton £11.95
with quince & a selection of biscuits

COFFEES & LEAF TEAS

Cappuccino, espresso, americano, macchiato & regular £3.50 • Peppermint tea, fresh mint, Darjeeling, Ceylon & Earl Grey £3.50

Chocolate Truffles £3.50

Game dishes may contain lead shot
 Some dishes may contain nuts and/or shellfish
 A Discretionary 12.5% Service Charge will be added to your Bill

We accept: EUROS (change given in Sterling)
 MASTERCARD/VISA/SWITCH/AMEX/DELTA but not cheques.

Ricky McMenemy, Managing Director welcomes your comments
 Please email him at: info@rules.co.uk
 Visit www.rules.co.uk

THIS MENU IS AVAILABLE IN THE COCKTAIL BAR SEVEN DAYS EACH WEEK 12.00 MIDDAY TO 4.00PM
 RULES IS OPEN MIDDAY TO 11.45 PM • LAST KITCHEN ORDERS 11.45 PM • SUNDAY MIDDAY TO 10.45 PM • LAST KITCHEN ORDERS 10.45 PM