



**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 £15.95  
*Tanqueray, Dubonnet & Crémant*  
 London Pride - Draught Guinness £6.25  
*Served in silver tankards*

Kate Middleton's "Royal 29" £14.95  
*No. 3 Gin, Finlandia Vodka, Lillet & Crystallised Violet Petals*  
 Black Velvet £16.95  
*Champagne & Guinness*

A Kiss for Lillie £15.95  
*Kings Ginger, Cocchi & Joseph Perrier NV Champagne*  
 Dry Amontillado Sherry £8.00  
*Sanchez Romate "NPU" (100ml)*

**STARTERS**

Jersey Rock Oysters £2.75 each  
 Game Soup £8.95  
*with winter vegetables, white beans & chicken liver croutons*  
 Rabbit & Ham Hock Terrine £11.95  
*with piccalilli & toast*  
 Potted Shrimps £15.95  
*with toast*

Native Oysters £4.00 each  
 Endive Salad £10.95  
*with pear, stilton, celery & pecans*  
 Smoked Eel £12.95  
*with beetroot jam, dandelion & rye bread*  
 Uig Lodge Smoked Salmon £15.95 large £23.95  
*with or without scrambled eggs*

Ostra Regal Oysters £3.75 each  
 Fish Soup £8.95  
*with rouille, gruyère & croutons*  
 Venison Carpaccio £14.95  
*with pickled red cabbage, parmesan & watercress*  
 Dressed Crab £16.95

**PIES AND PUDDINGS**

Steak & Kidney Pie £19.95  
*with a pastry crust*

Steamed Steak & Kidney Suet Pudding £19.95  
*or with oyster £20.95*

Wild Boar Pie £19.95  
*with red wine, tomato and parsley with puff pastry lid*

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

Wild Rabbit Cassoulet £21.95  
*with black pudding, white beans, bacon & tomato*  
 Slow Cooked Beef Cheek £25.95  
*with celeriac purée, madeira braised celery & pickled walnuts*  
 Rump Steak (250g) £33.95  
*with chips & béarnaise sauce*

Hyderabadi Lamb Shank Curry £24.95  
*with pilau rice & coriander*  
 Roast Pork Tenderloin £25.95  
*with heritage carrots, crackling & sauce Charcutière*  
 Rib of Beef for two (850g) (per person) £35.95  
*dauphinoise potatoes, savoy cabbage, spring greens & Yorkshire pudding*

Fillet of Loch Duart Salmon £24.95  
*with mussels, clams, saffron & tomato*  
 Stone Bass en Papillote £29.95  
*with prawns, spiced brown butter & cauliflower*  
 Dover Sole Meuniere £42.50  
*on or off the bone*

**GAME** *(May contain lead shot)*

Crown of Pheasant (for two) £19.95 (per person)  
*with sausage, smoked bacon & pickled cabbage*  
 Roast Crown of Wild Duck £27.95  
*with chard, beetroot & walnuts*

Breast of Pheasant £20.95  
*with cider, bacon, apples & cream*  
 Roast Rump of Venison £34.95  
*with parsnip purée, sprout tops, chestnuts & bacon*

Loin & Braised Haunch of Hare £27.95  
*with port glazed chicory, lentils & pickled pear*  
 Roast Red Leg Partridge £27.95  
*with roast squash, wild mushrooms, hazelnuts & sage*

**VEGETABLES & SALADS**

Braised red cabbage, creamed celeriac, herbed puy lentils, heritage carrots £4.50 (each)  
 Potatoes (dauphinoise, mash, chips) £4.50 • Salads: Green Salad £8.50, Caesar Salad £8.95

**PUDDINGS & CHEESE**

White Chocolate Vanilla Brûlée £8.25  
*with sour cherry compote*  
 Apple, Blackcurrant & Hazelnut Crumble £8.25  
*with custard*  
 Sticky Toffee Pudding £8.25  
*with walnuts & crème fraîche*  
 A Selection of Ice Creams & Sorbets £8.25  
*made on the premises*

Winter Spiced Berry Trifle £8.25  
 Bakewell Pudding £8.25  
*with vanilla cream*  
 Pecan Maple Tart £8.25  
*with praline sauce & clotted cream*  
 English Cheese Plate £10.95

Dark Chocolate Moelleux £8.25  
*with vanilla ice cream*  
 Brioche Bread & Butter Pudding £8.25  
*with Armagnac prunes & custard*  
 Golden Syrup Steamed Sponge £8.25  
*with custard*  
 Cropwell Bishop Stilton £11.95  
*with 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

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.

We accept: EUROS (change given in Sterling)  
 MASTERCARD/VISA/AMEX/UNION/DEBIT CARDS but not cheques.

Ricky McMenemy, Managing Director welcomes your comments  
 Please email him at: [info@rules.co.uk](mailto:info@rules.co.uk)  
 Visit [www.rules.co.uk](http://www.rules.co.uk)

**FOOD ALLERGIES AND INTOLERANCES; BEFORE YOU ORDER YOUR FOOD AND DRINKS PLEASE SPEAK TO OUR STAFF WHO WILL PROVIDE THE INFORMATION ABOUT OUR INGREDIENTS**  
**THE CONSUMPTION OF UNDERCOOKED (GAME) OR RAW FOODS (OYSTERS) INCREASES THE RISK OF FOOD BORNE ILLNESS PARTICULARLY FOR VULNERABLE GROUPS**

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