



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" £15.95
No. 3 Gin, Finlandia Vodka, Lillet & Crystallised Violet Petals
 Black Velvet £16.95
Champagne & Guinness

Meghan Markle's "Royal 19" £15.95
Makers Mark, Violet Liqueur, Cuvée Royale Champagne
 Dry Amontillado Sherry £8.00
Sanchez Romate "NPU" (100ml)

STARTERS

Porthilly Rock Oysters £3.25 each
 Cauliflower Soup £8.95
with cornish mussels, curry butter & coriander
 Middlewhite Pork Terrine £11.95
with cornichons & toast
 Potted Shrimps £15.95
with toast

Native Oysters £4.25 each
 Pear, Bacon & Walnut Salad £10.95
with winter leaves & Stilton dressing
 Duck Rillettes £11.95
with shallot chutney & walnut bread
 Uig Lodge Smoked Salmon £16.95 large £25.95
with or without scrambled eggs

Ostra Regal Oysters £3.75 each
 Game Broth £8.95
with pearl barley, black pudding & chicken liver croutons
 Smoked Eel £12.95
with apple, celery & beetroot "coleslaw", pickled grapes & malt toast
 Dressed Crab £16.95

PIES AND PUDDINGS

Steak & Kidney Pie £20.95
with a pastry crust

Steamed Steak & Kidney Suet Pudding £20.95
or with oyster £22.95

Fish Pie £20.95
with smoked haddock, salmon, prawns & parsley

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

Pot Roast Bacon Chop £21.95
with cider sauce, apples & bubble & squeak
 Daube of Beef £25.95
with carrots, prunes, bacon & creamed potatoes
 Chargrilled Sirloin Steak (10oz) £32.95
with Café de Paris butter & chips

Braised Wild Rabbit £22.95
with mushrooms, mustard, white wine, cream & Swiss chard
 Curried Lamb Shank £28.95
with coriander, pilau rice & pumpkin chutney
 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 fennel, citrus fruit & black olives
 Seared Diver Scallops £29.95
with new potatoes, wild mushrooms & green sauce
 Dover Sole £42.00
grilled or meunière

GAME SECTION

Crown of Pheasant (for two) £20.95 (per person)
with parsnip purée, sprout tops & bread sauce
 Crown of Wild Duck £27.95
with crushed root vegetables, leg croquette & peppered red wine jus
 Roast Young Grouse £32.95 *served traditionally with game chips, bread sauce & redcurrant jelly*

Breast of Pheasant £21.95
with creamed lentils, bacon & apples
 Roast Red Leg Partridge £27.95
with Savoy cabbage, chestnuts, wild mushrooms & port sauce

Jugged Hare £27.95
with red wine, mushrooms, button onions & mash
 Roast Haunch of Venison £29.95
with roast squash, quince purée & spiced nut butter

VEGETABLES & SALADS

Crushed root vegetables, fine beans with shallots & bacon, braised red cabbage, buttered greens £4.50 (each)
 Potatoes (mash, dauphinoise, chips) £4.50 (each) • Salads: Green Salad £8.50, Caesar Salad £8.95

PUDDINGS & CHEESE

Burnt Cambridge Cream £8.25
with sesame orange snap
 Apple, Blackcurrant & Nut Crumble £8.25
with custard
 Bakewell Tart £8.25
with vanilla ice cream
 A Selection of Ice Creams & Sorbets £8.25
made on the premises

Coffee & Cinnamon Marquise £8.25
 Cherry, Chocolate & Vanilla Sundae £8.25
 Sticky Toffee Pudding £8.25
with walnuts & crème fraîche
 English Cheese Plate £10.95

Dark Chocolate Moelleux £8.25
with vanilla ice cream
 Bread & Butter Pudding £8.25
with Armagnac poached 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 £3.95 • Peppermint tea, fresh mint, Darjeeling, Ceylon & Earl Grey £3.95
 Chocolate Truffles £3.95

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
 Visit 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