



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 Duchess of Cambridge Cocktail £15.95
Audemus Pink Pepper Gin, Finlandia Vodka, Lillet & petal powder
 London Pride - Draught Guinness £6.25
Served in silver tankards

The Rules £15.95
Tanqueray, Dubonnet & Crémant
 Aunt Nellie's Tipple £15.95
Sacred Christmas Pudding Gin, Ginger Wine & Cherry Brandy

Duchess of Sussex Cocktail £15.95
Courvoisier VSOP, St Germain & Champagne Nectar
 Black Velvet £16.95
Champagne & Guinness

STARTERS

Jersey 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 & toasted brioche
 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 & walnut bread
 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

Venison Cottage Pie £20.95
with red wine bacon & chestnuts

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
 Braised Lamb Shoulder £28.95
with purple sprouting broccoli, anchovy & olives
 Rib of Beef for two (850g) (per person) £35.95
dauphinoise potatoes, Savoy cabbage, spring greens & Yorkshire pudding

Keralan Fish Curry £24.95
with salmon, prawns, coconut milk & Basmati rice
 Seared Diver Scallops £29.95
with celeriac, apple & hazelnuts
 Dover Sole £42.00
grilled or meunière

GAME SECTION

Crown of Pheasant (for two) £20.95 (per person)
with crushed root vegetables, brussel tops, chestnuts, bacon & bread sauce
 Crown of Wild Duck £27.95
with roast squash, beetroot purée, leg croquette & pickled blackberries

Breast of Pheasant £21.95
with Savoy cabbage, sage & a Calvados cream sauce
 Roast Red Leg Partridge £27.95
with lentils cooked in red wine, spinach & pickled pear

Jugged Hare £27.95
with red wine, mushrooms, button onions & mash
 Roast Haunch of Venison £29.95
with January King cabbage, pumpkin purée & clementine

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

Hot Ginger Cake £8.25
with fig jam & clotted ice cream
 Red Wine Poached Apple, Pear & Nut Crumble £8.25
with custard
 Brioche Bread & Butter Pudding £8.25
with Armagnac poached prunes & custard
 A Selection of Ice Creams & Sorbets £8.25
made on the premises

Burnt Cambridge Cream £8.25
with orange snap
 Coffee & Cinnamon Marquise £8.25
 Rules Sticky Toffee Pudding £8.25
with walnuts & crème fraîche
 English Cheese Plate £10.95

Dark Chocolate Moelleux £8.25
with vanilla ice cream
 Pistachio & Blackberry Tart £8.25
with lemon ice cream
 Rules 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