



**HOUSE COCKTAILS** *Wine List Overleaf*

The Duchess of Cambridge Cocktail £15.95  
*Audemus Pink Pepper Gin, Finlandia Vodka, Lillet & petal powder*

The Rules Royale £16.95  
*Crémant Blanc de Blanc, Rose, Yellow Chartreuse & Audemus Pink Pepper Gin, citrus*

The Duchess of Sussex Cocktail £15.95  
*François Voyer Cognac, St Germain & Champagne Nectar*

London Pride - Draught Guinness £6.25  
*Served in silver tankards*

The Buckshot Bullshot £13.50  
*Finlandia Vodka, beef consommé, Rules bespoke blend of spice & juice*

Black Velvet £16.95  
*Champagne & Guinness*

*The Winter Garden on the first floor for cocktails before & after your meal*

**STARTERS**

Jersey Rock Oysters £3.25 each  
Roast Jerusalem Artichoke Soup £8.95  
*with pear & walnuts*  
Rabbit, Potato & Black Pudding Terrine £11.95  
*with piccalilli & toast*  
Potted Shrimps £15.95  
*with toast*

Fines de Claires Oysters £3.50 each  
Salad of Whipped Goats Cheese £10.95  
*with beetroot, blood orange, hazelnuts & mint*  
Tandoori Quail £12.95  
*with cucumber & coconut raita & pomegranate*  
Uig Lodge Smoked Salmon £16.95 large £25.95  
*with or without scrambled eggs*

Ostra Regal Oysters £3.75 each  
Cock-a-Leekie Soup £8.95  
*with chicken, leeks, prunes & potato*  
Gin Cured Gravdax £13.95  
*with horseradish, pickled cucumber, dill & soured cream*  
Crab, Cheddar & Herb Tart £16.95  
*with little gem, avocado & spring onion salad*

**PIES AND PUDDINGS**

Steak & Kidney Pie £20.95  
*with a pastry crust*

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

Hogget Shepherds Pie £20.95  
*with a potato & leek crust*

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

Grilled, Devilled Chicken Breast £21.95  
*with puy lentils & purple broccoli*  
Braised Shortrib of English Rose Veal £25.95  
*with Jerusalem artichoke purée, roast salsify & shallot*  
Roast Haunch of Venison £28.95  
*with mushroom pithivier, cabbage & port jus*

Pork Cheeks Braised in Cider £24.95  
*with pork belly croquette & celeriac & apple remoulade,*  
Char-Grilled Lamb Chops £26.95  
*with fennel, potato & anchovy gratin*  
Seared Diver Scallops £29.95  
*with roast cauliflower, curry butter sauce, almonds & coriander*

Fillet of Loch Duart Salmon £24.95  
*with sauté potatoes, cucumber, dill & a mustard vinaigrette*  
Breast of Gressingham Duck £27.95  
*with endive, beetroot, walnut & blood orange*  
Dover Sole £42.00  
*grilled or meunière*

Sirloin Steak (10oz) £33.95  
*Café de Paris butter & chips*

Rib of Beef for two (850g) (per person) £35.95  
*dauphinoise potatoes, Savoy cabbage, spring greens & Yorkshire pudding*

**VEGETABLES & SALADS**

Crushed celeriac, braised red cabbage, purple sprouting broccoli, cabbage & bacon £4.50 (each)  
Potatoes (mash, dauphinoise, chips) £4.50 (each) • Salads: Green Salad £8.50, Caesar Salad £8.95

**PUDDINGS & CHEESE**

Lemon Cheesecake £8.25  
Apple & Rhubarb Crumble £8.25  
*with custard*  
Apple & Hazelnut Tart £8.25  
*with an apple & vanilla compote & crème fraîche*  
A Selection of Ice Creams & Sorbets £8.25  
*made on the premises*

Chocolate & Caramel Layer Cake £8.25  
*on a shortbread base with caramel foam*  
Queen of Puddings £8.25  
*with custard*  
Rules Sticky Toffee Pudding £8.25  
*with walnuts & crème fraîche*  
English Cheese Plate £10.95

Yorkshire Rhubarb & Ginger Trifle £8.25  
Honey & Nut Parfait £8.25  
*with an orange salad*  
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](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