



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

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 £7.25
Served in silver tankards

The Dandy £15.50
Aperol, Bombay Sapphire Gin, Lillet Blanc & Campari

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
 Celeriac & Apple Soup £8.95
with smoked eel, hazelnuts & crème fraîche
 Salad of English Asparagus & Goat's Cheese £12.95
with shaved courgette, radish, basil & lemon
 English Charcuterie Board £16.95
with home-made pickles & toast

Fines de Claire Oysters £3.50 each
 Chesil Smokery Smoked Mackerel £10.95
with beetroot, horseradish, pickled apple & seeded crispbread
 Potted Shrimps £15.95
with toast
 Uig Lodge Smoked Salmon £16.95 large £25.95
with or without scrambled eggs

Ostra Regal Oysters £3.75 each
 Pea & Ham Soup £8.95
with cream & mint
 Crispy Lamb Sweetbreads with Lamb Breast £14.95
with pea purée & mint vinaigrette
 Dorset Crab Salad £17.25
with Heritage tomatoes, Green Goddess dressing & toast

PIES AND PUDDINGS

Steak & Kidney Pie £20.95
with a pastry crust

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

Chicken, Leek & Mushroom Pie £20.95
with a puff pastry crust

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

Slow Roast Leg of Rabbit £23.95
with bacon, flageolet beans, courgettes & peas
 Roast Gressingham Duck Breast £27.95
with celeriac, smoked bacon & broad beans
 Haunch of Venison £29.95
with mushroom pithivier, cabbage & port jus
 Herb Crusted Rack & Braised Shoulder of Lamb £28.95
with confit fennel & tomato

Roast Suckling Pig £26.95
with baked apple sauce & green salad
 Fillet of Plaice £27.95
with brown shrimps, crushed Jersey Royals, cucumber & beurre blanc
 Dover Sole £42.00
grilled or meunière

Blanquette of Veal £26.95
with mushrooms, Chantenay carrots & pilau rice
 Baked John Dory £29.95
with steamed English asparagus, lemon & oyster sauce
 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

Flageolet beans with wild garlic & courgette, minted peas, cabbage & bacon, fine beans with shallot & hazelnuts £4.50 (each)
 Potatoes (mash, dauphinoise, chips) £4.50 (each), Jersey Royals £6.50 • Salads: Green Salad £8.50, Caesar Salad £8.95

PUDDINGS & CHEESE

Raspberry Parfait £8.25
with red berry jelly
 Apple & Lemon Crumble £8.25
with custard
 Citrus Panna Cotta £8.25
with a lemon tuille
 A Selection of Ice Creams & Sorbets £8.25
made on the premises

Chocolate & Passion Fruit Torte £8.25
with chocolate sauce
 Caramel Pavlova £8.25
with chocolate cream & fresh strawberries
 Rules Sticky Toffee Pudding £8.25
with walnuts & crème fraîche
 English Cheese Plate £10.95

British Strawberry Tart £8.25
with whipped cream
 Arctic Roll £8.25
with raspberry compote
 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

RULES' ROYAL CREAM TEA IS AVAILABLE IN THE COCKTAIL BAR SEVEN DAYS EACH WEEK 12.00 MIDDAY TO 5.00PM

RULES IS OPEN SUNDAY - WEDNESDAY MIDDAY TO 10.45 PM • LAST KITCHEN ORDERS 10.45 PM • THURSDAY - SATURDAY MIDDAY TO 11.45 PM • LAST KITCHEN ORDERS 11.45 PM