



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

**Rules**  
EST. 1798

**HOUSE COCKTAILS Wine List Overleaf**

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

The Rules Royale £16.95  
Crémant Blanc de Blanc, Rose, Yellow Chartreuse, Tempus Fugit Liqueur de Violette & 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

Lipsticks at Dawn £15.50  
Aperol, Finlandia Vodka, Elderflower, Passionfruit & Grapefruit

Black Velvet £16.95  
Champagne & Guinness

**STARTERS**

Jersey Rock Oysters £3.25 each  
Chilled Courgette Soup £8.95  
with basil pesto  
Middlewhite Pork & Prune Terrine £11.95  
with cornichons & sourdough toast  
Venison Tartare £16.95  
with pickled beetroot, blackberries & chervil

Fines de Claire Oysters £3.50 each  
Salad of Nectarine £10.95  
with chicory, almonds & stilton  
Spiced Grilled Quail £13.95  
with fennel, apple & walnut coleslaw  
Uig Lodge Smoked Salmon £16.95 large £25.95  
with or without scrambled eggs

Ostra Regal Oysters £3.75 each  
Sweetcorn Soup £8.95  
with crayfish, girolles & tarragon  
Potted Shrimps £15.95  
with toast  
Dressed Crab £18.95  
with mayonnaise & 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)**

Pot Roast leg of Rabbit £23.95  
with peppers, cherry tomato, saffron & olive oil mash  
Braised Pork Cheeks £25.95  
with summer beans & roast apricot  
Roast Breast of Gressingham Duck £27.95  
with leg croquette, beetroot & cherries  
Roast Fillet of Turbot £39.95  
with brown shrimps, crushed new potatoes, cucumber & beurre blanc

Escalope of Veal £25.95  
with ham, sage, marsala & new potatoes  
Grilled Barnsley Chop £27.95  
with aubergine, courgette, sheep's yoghurt & mint salsa  
Venison Biryani £27.95  
with pomegranate, almonds, coriander & raita

Pan fried Fillet of Loch Duart Salmon £25.95  
with roast courgettes, artichoke & basil mayonnaise  
Roast Rump Steak £27.95  
with stilton butter, endive & pickled walnut salad  
Fillet of Plaise £29.95  
with crushed peas, smoked bacon, tomato & marjoram  
Rib of Beef for two (850g) (per person) £35.95  
dauphinoise potatoes, Savoy cabbage, spring greens & Yorkshire pudding

**VEGETABLES & SALADS**

Buttered spinach, minted peas, mixed summer beans with pesto, steamed beetroots with hazelnut dressing £4.95 (each)  
Potatoes (Potatoes: mash, chips, dauphinoise, new potatoes) £4.95 (each)  
Salads: Green Salad £8.50, Caesar Salad £8.95, Heritage tomato salad with Ticklemore goat's cheese and croutons £8.95

**PUDDINGS & CHEESE**

*Royal Cream Tea served on the first floor seven days each week 12.00 Midday to 5.00pm*

White Chocolate Vanilla Slice £8.25  
with Chantilly cream  
Caramel Pavlova £8.25  
with chocolate cream & strawberries  
Apple & Red Berry Crumble £8.25  
with custard  
A Selection of Ice Creams & Sorbets £8.25  
made on the premises

Rippled Lemon & Raspberry Posset £8.25  
with crushed meringue  
Ruby Peach Parfait £8.25  
with white wine poached peach  
Rules Sticky Toffee Pudding £8.25  
with walnuts & crème fraîche  
English Cheese Plate £10.95

Black Forest Gâteau £8.25  
with black cherry compote  
Apricot & Almond Tart £8.25  
with pistachio 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](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**  
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