



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

Rules
EST. 1798

*Today's Specials & Vegetarian Menus
please ask your waiter*

HOUSE COCKTAILS *Wine List Overleaf*

 The Duchess of Cambridge £16.95
Audemus Pink Pepper Gin, Grey Goose Vodka, Lillet & petal powder

London Pride - Draught Guinness £9.95
Served in silver tankards

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

Lipsticks at Dawn £15.95
Aperol, Finlandia Vodka, Elderflower, Passionfruit & Grapefruit

The Prince of Wales £16.95
François Voyer Cognac, St Germain & Champagne Nectar

Black Velvet - Champagne & Guinness £16.95
Served in silver tankards

STARTERS

Ostra Regal Oysters £3.25 each
Jerusalem Artichoke Soup £8.95
with hazelnuts & truffled cheese crouton
Chicken & Smoked Ham Hock Terrine £11.95
with leeks, vinaigrette & sourdough toast
Potted Shrimps £15.95
with toast

Jersey Rock Oysters £3.50 each
Beetroot Salad £11.95
with whipped Goat's cheese, pomegranate & an orange syrup
Gin Cured Gravavlax £13.95
with sour cream, fresh horseradish, pickled cucumber & rye toast
Uig Lodge Smoked Salmon £16.95 large £25.95
with or without scrambled eggs

Fines de Claire Oysters £3.75 each
Smoked Haddock Soup £9.25
with potatoes, leeks & crème fraîche
Venison Faggots £15.95
with celeriac purée, prunes & crispy shallots
Dorset Crab Salad £17.95
with fennel, blood orange & fennel seed cracker

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

Steak & Kidney Pie or Pudding £21.95
pudding with oyster £22.95
Braised Featherblade £26.95
with mushroom duxelle, salsify & Jerusalem artichoke
Roast Rump of Lake District Lamb £28.95
with white beans, purple sprouting broccoli & green sauce
Roast Monkfish £32.95
with red wine lentils, cabbage & bacon

Chicken, Leek & Mushroom Pie £21.95
with a puff pastry crust
Roast Line Caught Cod £28.95
with spiced cauliflower, crispy onions & coriander oil
Breast of Gressingham Duck £28.95
with orange, five spice & roast endive
Rump Steak £33.95
with Café de Paris butter & chips
Rib of Beef for two (850g) (per person) £35.95
dauphinoise potatoes, Savoy cabbage & Yorkshire pudding

Rules Fish Pie £22.95
with cod, salmon, prawns, smoked haddock & mash potato topping
Cider Braised Pork Cheeks £27.95
with pork belly croquette, celeriac remoulade & pickled apples
Haunch of Venison £28.95
with butternut squash, salt baked beetroot & hazelnut dressing
Dover Sole (on or off the bone) £42.00
grilled or meunière

VEGETABLES & SALADS

Red wine lentils, purple sprouting broccoli, roast beetroot with hazelnut dressing, buttered greens £4.95 (each)
Potatoes (dauphinoise, chips or mash) £4.95 (each)
Salads: Green Salad £8.50, Caesar Salad £8.95, Beetroot & Orange Salad with Goat's Cheese & Mint £8.95

PUDDINGS & CHEESE

Champagne & Elderflower Cheesecake £8.50
with sugared almonds
Rhubarb & Apple Crumble £8.50
with custard
Rules Golden Syrup Steamed Sponge £8.50
with custard

Lemon Meringue Pie £8.50
Dark Chocolate & Hazelnut Moelleux £8.50
with vanilla ice cream
A Selection of Ice Creams & Sorbets £8.50
made on the premises
English Cheese Plate £10.95

White Chocolate Burnt Cambridge Cream £8.50
with orange sesame crisp
Rules Sticky Toffee Pudding £8.50
with walnuts & crème fraîche
Cropwell Bishop Stilton £11.95
with a selection of biscuits

DESSERT WINES

Ch. la Sabatière Monbazillac 2018 glass £9/£52
Tokaji Aszu 6 Puttonyos, Patricius 2008 £136

DESSERT COCKTAILS

Irish Coffee £16
Espresso Martini Galliano Ristretto, Vanilla Vodka & Espresso £16

PORT WINES

Taylor's "Quinta de Vargellas" 2004 glass £14/£93.00
Sandeman LBV 2015 glass £9/£52

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**