




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
Crèmant Blanc de Blanc, Rose, Yellow Chartreuse, Tempus Fugit Liqueur de Violette & Citrus

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

Aunt Nellie's Tipple £16.95
Sacred Christmas Pudding Gin, Crabbie's Ginger Wine, Grant's Morello Cherry Brandy & Citrus

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

STARTERS

Morecambe Bay Oysters £3.25 each

Middlewhite Pork Terrine £11.95
with prunes, cornichons & sourdough toast

Potted Shrimps £15.95
with toast

Game Soup £9.95
with sherry, cream, wild mushrooms & duck rilette croutons

Mulled Pear Salad £12.95
with Stilton dressing, candied walnuts & chives

Uig Lodge Smoked Salmon £16.95 large £25.95
with or without scrambled eggs

Carlingford Oysters £3.50 each

Montgomery Cheddar & Leek Tart £11.95
with endive & smoked bacon salad with mustard dressing

Dorset Crab Salad £17.95
with lightly curried mayonnaise, cucumber jelly, apple & fennel

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

Steak & Kidney Pie or Pudding £20.95
with puff pastry crust or suet crust

Fillets of Lemon Sole £23.95
with cucumber, dill, lemon oil & an Oyster sauce

Braised Shoulder of Herdwick Lamb £26.95
with boulangère potatoes & purple sprouting broccoli

Rump Steak £28.95
with chard, beetroots, stilton & hazelnuts

Fish Pie £20.95
with a creamed potato topping

Pan Roast Breast of Pheasant £22.95
with savoy cabbage, apples & calvados cream

Crown of Wild Duck £27.95
with celeriac, port glazed chicory & green peppercorn sauce

Roast Young Grouse £32.95
served traditionally

Rib of Beef for two (850g) (per person) £37.50
dauphinoise potatoes, Savoy cabbage & Yorkshire pudding

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

Pan Fried Fillet of Cod £26.95
with pumpkin, lentils & bacon

Daube of Venison £27.95
cooked in stout with pickled walnuts, heritage carrots & mash

Jugged Hare £32.95
with creamed potatoes, smoked bacon & prunes

VEGETABLES & SALADS

Purple Sprouting Broccoli, Buttered Greens, Roast Heritage Carrots, Braised Red Cabbage £4.95 (each)

Potatoes (Dauphinoise, mash or chips) £4.95 (each)

Salads: Caesar Salad £8.95, Beetroot & Apple Salad with a Yoghurt & Dill Dressing £8.95

PUDDINGS & CHEESE

Rules Sticky Toffee Pudding £8.25
with walnuts & crème fraîche

Apple & Pear Crumble £8.25
with custard

A Selection of Ice Creams & Sorbets £8.25
made on the premises

Raspberry & Almond Bakewell Tart £8.25
with clotted cream

Bread & Butter Pudding £8.25
with Armagnac poached prunes & custard

English Cheese Plate £11.95

Rules Golden Syrup Steamed Sponge £8.25
with custard

Dark Chocolate & Hazelnut Fondant £8.25
with caramel ice cream

Cropwell Bishop Stilton £10.95
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.

Game birds may contain shot.
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**