




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

Globetrotter Cocktail £16.95
*Michter's US *1 Straight Bourbon, Cocchi Torino Vermouth, Amaro Averna, Benedictine & Islay Whisky*

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

STARTERS

Jersey Rock Oysters £3.25 each

Bacon & Caramelised Onion Tart £10.95
with Montgomery cheddar, endive salad & mustard vinaigrette

Potted Shrimps £15.95
with toast

Pea & Mint Soup £8.95
served with crispy ham hock croquettes

Ticklemore Goat's Cheese Salad £11.95
with marinated artichokes, peas, rocket & mint dressing

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

Morecombe Bay Oysters £3.25 each

Chicken, Black Pudding & Jersey Royal Terrine £12.95
with pickled mushrooms, tarragon mayonnaise & toast

Dorset Crab Salad £18.45
with apple, cucumber jelly, lightly curried mayonnaise & coriander & sourdough croutons

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

Poached Fillet of Loch Duart Salmon £25.95
with peas, spring onions & lettuce, chilli & mint dressing

Roast Gressingham Duck Breast £28.95
with roast Hispi cabbage, hazelnuts, gooseberries & duck jus

Rack & Breast of Herdwick Lamb £28.95
with chargrilled courgettes, slow roast tomato & parsley crumb

Fish Pie £20.95
with a creamed potato topping

Sugar Cured Bacon Chop £23.95
with potato & apple Rosti, cider vinegar & mustard sauce

Grilled Fillet of Plaice £28.95
with mussels, parsley mash, nutmeg & butter

Roast Rib of Beef for two (850g) (per person) £37.50
with Dauphinoise potatoes, Yorkshire puddings, buttered greens, horseradish cream & red wine jus

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

Daube of Venison £28.95
with new potatoes, green beans & wild garlic butter

Rump Steak £28.95
with Café de Paris butter & chips

Pan Roast Fillet of Turbot £37.95
with slow cooked peppers, capers & marjoram

VEGETABLES & SALADS

Roast Hispi Cabbage with Hazelnut Crumb, Slow Cooked Peppers with Tomato, Peas with Lettuce & Bacon, Fine Beans with Crispy Shallots £4.95 (each)

Potatoes (Dauphinoise, mash, chips, Jersey Royals with butter & mint) £4.95 (each)

Salads: Caesar Salad with Parmesan & Croutons, Isle of Wight Tomato Salad with Basil Vinaigrette. £8.95 (each)

PUDDINGS & CHEESE

Rules Sticky Toffee Pudding £8.25
with walnuts & crème fraîche

Strawberry Pavlova £8.25

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

Hazelnut & Chocolate Fondant £8.25
with caramel ice cream

Roasted Apricot & Apple Crumble £8.25
with custard

English Cheese Plate £11.95

Rules Golden Syrup Steamed Sponge £8.25
with custard

Peach Melba £8.25

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**