




*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*

**Aunt Nellie's Tipple** £15.95  
*Sacred Christmas Pudding Gin, Crabbies Ginger Wine & Ableforth's Cherry Brandy*

**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** £3.50 each

**Spinach, Herb, Goat's Cheese Tart** £13.95  
*with frisee & bacon salad*

**Potted Shrimps** £15.95  
*with wholemeal toast*

**Onion, Sage & Cider Soup** £9.95  
*with Westcombe cheddar toast*

**Salad of Smoked Duck Breast, Poached Pear** £13.95  
*candied walnuts & stilton dressing*

**Smoked Eel with Beetroot** £14.95  
*celery & apple slaw, toasted walnut bread*

**Dressed Dorset Crab** £19.75  
*celery & apple slaw, toasted walnut bread*

**Native Oysters** £4.00 each

**Middlewhite Pork Terrine** £14.95  
*with prunes, cornichon & toast*

**Uig Lodge Smoked Salmon** £17.75 large £25.95  
*with or without scrambled eggs*

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

**Steak & Kidney Pie** £20.95  
*with puff pastry crust*

**Breast of Pheasant** £25.95  
*with bacon & savoy cabbage, bread sauce*

**Crown of Wild Duck** £29.95  
*with Puy Lentils, port glazed chicory & pickled pear*

**Daube of Venison** £32.95  
*with celeriac puree, quince & chestnuts*

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

**Fish Pie** £20.95  
*with a creamed potato topping*

**Rump Steak** £28.95  
*with red wine onions, beetroot, walnuts & stilton*

**Rack & Breast of Herdwick Lamb** £32.95  
*crushed potatoes, grilled fennel & salsa verde*

**Roast Rib of Beef for two (850g) (per person)** £40.00  
*with Dauphinoise potatoes, buttered greens, Yorkshire Pudding, horseradish cream & red wine jus*

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

**Fillet of Cod** £29.95  
*with brown butter sauce, cornichons, creamed potatoes*

**Fillet of Line Caught Seabass** £35.95  
*with butternut squash, pearl barley, wild mushrooms & vermouth*

**Roast young Grouse** £42.50  
*with cabbage, redcurrant jelly, bread sauce, game chips & game jus*

**VEGETABLES & SALADS**

Beetroots with Hazelnut Dressing, Buttered Greens, Creamed Celeriac, Cauliflower Cheese £4.95 (each)

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

Salads: Caesar Salad, Roast Beetroot & Carrot Salad with Pomegranate & Mint £8.95 (each)

**PUDDINGS & CHEESE**

**Rules Sticky Toffee Pudding** £8.95  
*with walnuts & crème fraîche*

**Poached Apple & Pear Crumble** £8.95  
*with custard*

**A Selection of Ice Creams & Sorbets** £8.95  
*made on the premises*

**Chocolate Bread & Butter Pudding** £8.95

**Citrus & Cinnamon Brulee** £8.95

**English Cheese Plate** £11.95

**Rules Golden Syrup Steamed Sponge** £8.95  
*with custard*

**Raspberry Bakewell Tart** £8.95  
*with clotted 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](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**