



**RULES FAMOUS GROUSE**  
*Shooting season for grouse*  
**England, Scotland & Wales**

• August 12th - December 10th •  
 Game birds may contain lead shot



**HOUSE COCKTAILS** *Wine List Overleaf*

**The Duchess of Cambridge** £18.00  
*Audemus Pink Pepper Gin, Grey Goose Vodka,  
 Lillet & petal powder*

**London Pride - Draught Guinness** £9.95  
*Served in silver tankards*

**The Rules Royale** £18.00  
*Crèmant Blanc de Blanc, Rose, Yellow Chartreuse,  
 Tempus Fugit Liqueur de Violette & Citrus*

**High Flyer** £20.00  
*Johnnie Walker Gold, Krupnick Honey Liqueur, Cocchi Torino Vermouth & citrus*

**Globetrotter Cocktail** £18.00  
*Michter's US \*1 Straight Bourbon, Cocchi Torino Vermouth,  
 Amaro Averna, Benedictine & Islay Whisky*

**Black Velvet - Champagne & Guinness** £19.95  
*Served in silver tankards*

**STARTERS**

**Lindisfarne Rock Oysters** £3.75 each

**Blood Orange, Fennel & Radicchio Salad** £13.95  
*with hazelnuts, Pennard Ridge Goat's cheese & white balsamic dressing*

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

**Cauliflower Soup** £9.95  
*with mussels & curried butter*

**Duck Rilette** £13.95  
*with onion chutney, crispy skin & walnut toast*

**Dorset Crab Salad** £19.75  
*with pink grapefruit, avocado, basil & chilli*

**Whitstable Rock Oysters** £3.75 each

**Venison Faggots** £15.95  
*with crushed root vegetables, prunes & celeriac crisps*

**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*

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

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

**Braised Beef Cheek** £28.95  
*with roast salsify, Jerusalem artichoke & mushroom duxelle*

**Steamed Fillet of Cod** £29.95  
*with spinach, roast artichoke & a blood orange butter sauce*

**Roast Rump of Lamb** £32.95  
*with purple sprouting broccoli, whipped goat's cheese,  
 anchovy & crispy shallot*

**Roast Loin of Venison** £35.95  
*with potato cake, parsnip & pear purée, venison jus*

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

**Dover Sole** £42.50  
*Meunière or with sauce Grenobloise*

**VEGETABLES & SALADS**

Purple Sprouting Broccoli; Braised Swiss Chard with Chilli & Lemon; Parsnip & Pear Purée; Roast Jerusalem Artichoke with Hazelnuts & Thyme £5.50 (each)  
 Potatoes (Dauphinoise, mash, chips) £5.50 (each)  
 Salads: Caesar Salad with Croutons, Parmesan & Caesar Dressing; Endive, Stilton & Walnut Salad with Walnut Dressing & Chives £8.95 (each)

**PUDDINGS & CHEESE** *With suggested wine pairings*

**Apple & Citrus Crumble** £8.95  
 2020/21 "Nivole" Moscato d'Asti, Michele Chiarlo, Piedmont, Italy £7 (75ml)

**Rhubarb & Almond Tart** £8.95  
 2018 "Clos Urolat" Jurancon Charles Hours, SW France £9 (75ml)

**Blood Orange & Vanilla Cheesecake** £8.95  
 2017 "Tesauro" Recioto della Valpolicella, Cantina Valpatena, Veneto, Italy £8 (75ml)

**Chocolate Fondant with Pistachio Ice Cream** £8.95  
 2018 Maury, Mas Amiel, Roussillon, France £9 (75ml)

**Rules Sticky Toffee Pudding** £8.95  
 NV "El Candado" Pedro Ximenez, Valdespino, Anadulcia, Spain £8 (75ml)

**Rules Golden Syrup Sponge** £8.95  
 NV Blandy's 5YO Reserva Madeira Bual/Malmsey, Portugal £7 (75ml)

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

**English Cheese Plate** £11.95  
 2017 Sandeman Late Bottled Vintage Port (Douro) £12.00 (100ml)

**Cropwell Bishop Stilton** £10.95  
*with a selection of biscuits*

**DESSERT WINES**

Domaine de l'Ancienne Cuvée, Monbazillac 2018 glass £12/half bottle £30  
 Tokaji Aszu 6 Puttonyos, Patricius 2016 £136

**DESSERT COCKTAILS**

Irish Coffee £16  
 Espresso Martini Galliano Ristretto, Vanilla Vodka & Espresso £18

**PORT WINES**

Taylor's "Quinta de Vargellas" 2008/12 glass £18/bottle £98.00  
 Sandeman LBV 2015/16 glass £12/bottle £60

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**

Kitchen: David Stafford  
 Cocktail Bar: Brian Silva

Pastry Chef: Richard Stirrup  
 Restaurant Manager: Szabi Kovacs

A Heritage Restaurant - Privately Owned since 1798  
 Proprietors past & present. Thomas Rule & Sons 1798 - 1918. Tom Bell & Daughter 1918 - 1984. John Mayhew 1984 -