



**HOUSE COCKTAILS** *Wine List Overleaf*

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

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

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

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

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

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

**STARTERS**

**Jersey Rock Oysters** £4.00 each

**Leek & Potato Soup** £9.95  
*with smoked haddock brandade on toast*

**Morecambe Bay Oysters** £4.00 each

**Spring Vegetable, Goats Cheese & Herb Tart** £14.95  
*with salad, pine nuts & lemon dressing*

**Chicken & Ham Hock Terrine** £14.95  
*with Tarragon mayonnaise & sourdough toast*

**Smoked Duck Breast & Fine Bean Salad** £15.95  
*with apricots, almonds & Sherry vinegar dressing*

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

**Steamed English Asparagus** £17.95  
*with eggs mimosa, brown butter, parsley & sourdough crumbs*

**Dorset Crab Salad** £19.75  
*with tomatoes, heritage radishes & Green Goddess dressing*

**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 or Pudding** £21.95  
*pudding with oyster £22.95*

**Chicken, Leek & Mushroom Pie** £21.95  
*with a puff pastry crust*

**Fish Pie** £21.95  
*with a creamed potato topping*

**Gratin of braised leg of Rabbit** £26.95  
*with pancetta, artichoke, tomato & pearl barley*

**Pan Roast Loch Duart Salmon** £27.95  
*with spring vegetables, butter beans, Pistou broth*

**Roast Breast of Gressingham Duck** £31.95  
*with rainbow chard, cherries & duck jus*

**Roast Rack & Breast of Lamb** £32.95  
*with crushed Jersey Royals, leeks & mint béarnaise*

**Pan Roast Rump Steak** £33.95  
*with chargrilled English asparagus & anchovy butter*

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

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

**VEGETABLES & SALADS**

**Roast Hispi Cabbage with Hazelnut Crumb; Petit Pois a la Française; Flat Beans Slow-cooked in Tomato Sauce; Puy Lentils with Roast Peppers & Herbs** £5.50 (each)  
**Potatoes (Dauphinoise, Chips, Mash, Jersey Royals)** £5.50 (each)

**Salads: Caesar Salad with Parmesan & Croutons; Isle of Wight Tomato Salad with Chopped Shallots & Cabernet Sauvignon Dressing** £8.95 (each)

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

**Apple & Roast Apricot Crumble with Custard** £8.95  
*2021 "Nivole" Moscato d'Asti, Michele Chiarlo, Piedmont, Italy £8 (75ml)*

**Eton Mess** £8.95  
*2018 "Clos Urolat" Jurançon Charles Hours, SW France £10 (75ml)*

**Champagne & Elderflower Cheesecake with Sugared Almonds** £8.95  
*2017 "Tesauro" Recioto della Valpolicella, Cantina Valpatena, Veneto, Italy £9 (75ml)*

**Dark Chocolate Moelleux with Vanilla Ice Cream** £8.95  
*2017 Maury, Mas Amiel, Roussillon, France £10 (75ml)*

**Rules Sticky Toffee Pudding** £8.95  
*NV Pedro Ximenez Sanchez Romate, Andalucia, Spain £9 (75ml)*

**Rules Golden Syrup Sponge** £8.95  
*NV Blandy's 5YO Reserva Madeira Bual/Malmsey, Portugal £8 (75ml)*

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

**English Cheese Plate** £11.95  
*2016/17 Sandeman Unfiltered LBV Port (Douro) £14 (100ml)*

**Cropwell Bishop Stilton (with a selection of biscuits)** £10.95  
*2016 Rasteau Vin Doux Naturel, Dom. De la Soumade, Rhône, France £10 (75ml)*

**DESSERT WINES**

**DESSERT COCKTAILS**

**PORT WINES**

**Domaine de l'Ancienne Cuvée, Monbazillac 2018** glass £12/half bottle £30

**Irish Coffee** £16

**Taylor's "Quinta de Vargellas" 2008/12** glass £18/bottle £98.00

**Tokaji Aszu 6 Puttonyos, Patricius 2016** £136

**Espresso Martini Galliano Ristretto, Vanilla Vodka & Espresso** £18

**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; PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS AS NOT ALL INGREDIENTS ARE LISTED. OUR STAFF WILL PROVIDE THE INFORMATION YOU MAY REQUIRE. 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 -*