



HOUSE COCKTAILS *Wine List Overleaf*

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

The Rules Cocktail £18.00
Tanqueray Gin, Dubonnet & Crémant Blanc de Blanc

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

Chilled Cucumber Soup £8.95
with Feta, greek yoghurt, dill & lemon zest

Grilled Peach, Pistachio & Goat's Cheese Salad £11.95
with rocket & Balsamic dressing

Rock Oysters £4.00 each
please ask your waiter for today's selection

Pickled Herrings £13.95
with sour cream, boiled egg, red onion, chives & rye crispbread

Fish Soup £9.95
with Rouille, Gruyère & croutons

Tandoori Spiced Quail £14.95
with coconut raita & cucumber

Dorset Crab Salad £19.95
with tomatoes, horseradish dressing, parsley & sourdough toast

Potted Shrimps £15.95
with toast

Rules Steak Tartare £16.00
with egg yolk & wafer thin 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 £21.95

Escalope of Veal £25.95
with fine beans, Spenwood cheese & lemon butter sauce

Steak & Kidney Pudding £21.95
with oyster £22.95

Saddle of Rabbit £26.95
with black pudding, sweetcorn, Girolles & tarragon

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

Salad of Cold Poached Salmon £27.95
with courgettes, tomato, dill, capers & aioli

Chargrilled Leg of Lamb £28.95
with grilled summer vegetables & salsa verde

Slow Cooked Belly of Pork £26.95
with spinach, roast plum & a hazelnut crumble

Seared Fillet of Halibut £36.95
with courgette fries & a seaweed mayonnaise

Roast Rib of Beef for two (850g) £45.00 (per person)
with Dauphinoise potatoes, buttered greens, Yorkshire Pudding, horseradish cream & red wine jus

Pan Roast Fillet of Cod £29.95
with a warm tartare sauce & new potatoes

Pan Roast Sirloin Steak £34.95
with chips & Café de Paris butter

VEGETABLES & SALADS

Fine Beans with Lemon Dressing & Spenwood Cheese; Buttered Spinach; Lentils with Courgette, Tomato & Dill; Chargrilled Vegetables with Basil £5.50 (each)
Potatoes (Dauphinoise, Chips, Mash, New Potatoes) £5.50 (each)
Salads: Caesar Salad with Parmesan & Croutons; Tomato, Peach & Basil Salad £8.95 (each)

PUDDINGS & CHEESE *With suggested wine pairings*

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

Sugar Glazed Puff Pastry with Summer Berries & Citrus Cream £8.95
2018 Domaine de L'Ancienne Cure, Monbazillac, SW France £14 (100ml)

Iced White Chocolate Mousse with Strawberries £8.95
2018 "Clos Urolat" Jurançon Charles Hours, SW France £10 (75ml)

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

Dark Chocolate & Passion Fruit Tart with Whipped Cream £8.95
2017 Maury, Mas Amiel, Roussillon, France £10 (75ml)

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

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

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 COCKTAILS

Maiden Summer £18
St Germain Elderflower, Ocho Tequila, lime juice, cream & agave syrup

Irish Coffee £16

Espresso Martini Galliano Ristretto £18
Vanilla Vodka & Espresso

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; 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 - 2022. Richard McMenemy 2022 -