



**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*

Aunt Nellie's Tipple £18.00  
*Sacred Christmas Pudding Gin, Crabbie's Ginger Wine & Ableforth's Cherry Brandy*

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

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

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**

Jersey Rock Oysters £4.75 each

Beetroot, Pear & Stilton Salad £13.95  
*with endive, sherry vinegar dressing & candied walnuts*

Potted Shrimps £16.95  
*with toast*

Dorset Crab Salad £19.95  
*with remoulade, pickled samphire & toast*

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

Devon Smoked Eel £15.95  
*with shaved fennel, radish, apple, dill & thin sourdough toast*

Queenie Scallops £17.95  
*with Sauternes butter, parsley & hazelnuts*

Uig Lodge Smoked Salmon £18.95 large £26.95  
*with or without scrambled eggs*

Rossmore Native Oysters £5.50 each

Middle White Pork Terrine £16.95  
*with prunes, cornichons & sourdough toast*

Venison Carpaccio £18.95  
*with horseradish, orange oil & radicchio*

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

Steak & Kidney Pie £22.95  
*with a puff pastry crust*

Breast of Pheasant £26.95  
*with bread sauce, brown butter, bacon & cabbage*

Grilled Leg of Lamb £29.95  
*on Cassoulet style beans with bacon & parsley breadcrumbs*

Roast Crown of Mallard £31.95  
*with chard, beetroot, braised leg croquette & spiced orange glaze*

Steak & Kidney Pudding £22.95  
*with oyster £23.95*

Braised Featherblade of Beef with Creamed Potatoes £28.95  
*caramelised onions, red wine sauce & a caper & parsley salsa*

Pan Roast Fillet of Loch Duart Salmon £29.95  
*with roasted fennel, pumpkin & a split olive dressing*

Sirloin Steak £36.95  
*with Café de Paris butter & chips*

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

Chicken, Leek & Mushroom Pie £22.95  
*with a puff pastry crust*

Braised Venison £29.95  
*with celeriac purée, chestnuts & pickled quince*

Grilled Fillet of Plaice £30.95  
*with cucumber, dill, oyster sauce & lemon oil*

Whole Roast Grouse £42.50  
*served traditionally*

**VEGETABLES & SALADS**

Roast Fennel & Pumpkin with Sage & Chilli Oil; Celeriac Puree; Swiss Chard with Olive Oil & Lemon Juice; Braised Red Cabbage £5.50 (Each)

Potatoes (Dauphinoise, Chips, Mash, New Potatoes) £5.50 (each)

Salads: Caesar Salad with Little Gem Lettuce, Croutons & Parmesan; Waldorf Salad with celery, apple, walnuts, grapes & Tarragon mayonnaise £8.95 (each)

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

Apple & Blackcurrant Crumble with Custard £9.95  
 2021 "Nivole" Moscato d'Asti, Michele Chiarlo, Piedmont, Italy £8 (75ml)

Baked Redcurrant Cheesecake £9.95  
 2018 Domaine de L'Ancienne Cure, Monbazillac, SW France £14 (100ml)

Rules Sticky Toffee Pudding £9.95  
 NV Pedro Ximenez Sanchez Romate, Andalucia, Spain £9 (75ml)

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

Cropwell Bishop Stilton (with a selection of biscuits) £11.95  
 2016 Rasteau Vin Doux Naturel, Dom. De la Soumade, Rhône, France £10 (75ml)

Hazelnut & Milk Chocolate Cake with a citrus & caramel sauce £9.95  
 2018 "Clos Urolat" Jurançon Charles Hours, SW France £10 (75ml)

Cinnamon Mousse with Poached Pears, Prunes & a Spiced Tuille £9.95  
 2017 Maury, Mas Amiel, Roussillon, France £10 (75ml)

Rules Golden Syrup Sponge £9.95  
 NV Blandy's 5YO Reserva Madeira Bual/Malmsey, Portugal £8 (75ml)

English Cheese Plate £12.95  
 2016/17 Sandeman Unfiltered LBV Port (Douro) £14 (100ml)

Welsh Rarebit on Sourdough Toast £7.95

**DESSERT COCKTAILS**

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

Irish Coffee £16

Espresso Martini £18  
*Galliano Ristretto, Cariel 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.

Gentlemen are respectfully requested to remove hats and caps as a courtesy to others.

**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 -