



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

The Rosa Spritz £18.00
Cocchi Rosa Aperitif, Pink Pepper Gin, lemon & soda

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 £4.95 each

Watercress Salad £15.95
with chicory, pickled quince, pecans & stilton dressing

Middle White Pork Terrine £16.95
with prune ketchup, pickled shallots & toast

Smoked Eel £22.95
with beetroot, celery & apple 'slaw & toasted walnut bread

Fish Soup £9.95
with croutons, rouille & Gruyère

Caramelised Onion & Thyme Tart £15.95
with salad, smoked bacon & mustard dressing

Venison Tartare £18.95
with hazelnut, celeriac & sourdough toast

Lindisfarne Rock Oysters £4.95 each

Potted Shrimps £16.95
with toast

Dorset Crab Salad £21.00
with cucumber, pink grapefruit & brown crab mayonnaise

Uig Lodge Smoked Salmon £18.95 large £28.95
with or without scrambled eggs

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

Steak & Kidney Pie £23.95
with a puff pastry crust

Pork Tenderloin £26.95
with roast pumpkin, fennel & charcutiere sauce

Slowcooked Shoulder of Herdwick Lamb £29.95
with boulangère potatoes & salsa verde

Pan Roast Fillet of Cod £33.95
with creamed Puy lentils, bacon & breadcrumbs

Steak & Kidney Pudding £23.95
with oyster £23.95

Breast of Pheasant £27.95
with savoy cabbage, smoked bacon, caramelised apples & calvados sauce

Roast Crown of Mallard £32.95
with beetroot, pickled blackberries, confit leg croquette & red wine jus

Roast Rib of Beef for two (850g) £49.50 (per person)
with buttered greens, Yorkshire Pudding, horseradish cream & red wine jus

Roast Young Grouse £39.95
served traditionally 12th Aug - 10th Dec

Chicken, Leek & Mushroom Pie £23.95
with a puff pastry crust

Braised Venison £29.95
with celeriac purée, roast quince & chestnuts

Fillets of Lemon Sole Veronique £32.95
with cucumber, grapes, vermouth sauce & tarragon

Rump Steak £33.95
with sauce Diane

VEGETABLES & SALADS

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

Celeriac Purée; Creamed Lentils; Braised Red Cabbage; Fine Green Beans with Shallots & Hazelnuts £5.50 (Each)

Salads: Caesar Salad; Roast Pumpkin Salad with Sage Pesto & Rocket £8.95 (each)

PUDDINGS, SAVOURIES & CHEESE *With suggested wine pairings*

Chocolate Fondant with Cranberry Compote & Vanilla Ice Cream £9.95
2019 Tesauero Recioto della Valpolicella, Cantina Valpantena, Italy £14 (100ml)

Apple & Pear Poached in Red Wine Crumble with Custard £9.95
2019 Jurançon "Clos Urolat", Charles Hours, SW France £10 (75ml)

Rules Sticky Toffee Pudding £9.95
NV Blandy's 5YO Reserva Rich Madeira, Portugal £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 Dom. De la Soumade, Vin Doux Naturel, Rhône, France £10 (75ml)

Rum & Raisin Bread & Butter Pudding £9.95
2021 Moscato d'Asti "Nivole", Michele Chiarlo, Piedmont, Italy £8 (75ml)

Vanilla Cheesecake with Redcurrant Compote £9.95
2020 Maury, Mas Amiel, Roussillon, France £10 (75ml)

Rules Golden Syrup Sponge £9.95
NV Pedro Ximenez Sherry Sanchez Romate, Andalusia £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

The 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:
 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: Sagar Gurung
 Restaurant Manager: Paul McElhinney

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 -