



**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*

Rules Bellini £18.00  
*St. Germain Elderflower, Peach Purée & Crémant de Bourgogne*  
 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**

Cumbræ Rock Oysters £4.95 each  
 Oeuf en Gelée £14.95  
*with celeriac remoulade & toast*  
 Potted Shrimps £16.95  
*with toast*  
 Uig Lodge Smoked Salmon £19.50 large £28.95  
*with or without scrambled eggs*

Cauliflower Soup £9.95  
*with mussels, curry butter & coriander*  
 Smoked Duck Breast Salad £15.95  
*with radicchio, blood orange, pomegranate & crispy breadcrumbs*  
 Beetroot Cured Gravdlax £17.95  
*with pickled cucumber, apple & red onion salad & rye toast*

Jersey Rock Oysters £4.95 each  
 Rabbit & Pistachio Terrine £16.95  
*with soused prunes & sourdough toast*  
 Spatchcocked Spiced Quail £19.50  
*with raita & dried apricot chutney*  
 Dorset Crab Salad £21.00  
*with Monk's Beard, chilli, lemon jam & thin sourdough toast*

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

Steak & Kidney Pie £23.95  
*with a puff pastry crust*  
 Braised Pork Cheeks £27.95  
*with Puy lentils, ham hock croquette, roast apple purée & mustard crème fraîche*  
 Roast Fillet of Loch Duart Salmon £32.95  
*with purple sprouting broccoli & warm olive sauce*  
 Fillet of Lemon Sole £34.95  
*with cucumber, dill, lemon oil & oyster sauce*

Steak & Kidney Pudding £23.95  
*with oyster £25.95*  
 Slow Cooked Featherblade of Beef £29.95  
*with creamed celeriac, braised celery & pickled walnuts, celery leaf & walnut salsa*  
 Roast Rump of Herdwick Lamb £33.95  
*on cassoulet style beans*  
 Roast Rib of Beef for two (850g) £49.50 (per person)  
*with buttered greens, Yorkshire Pudding, horseradish cream & red wine jus*

Chicken, Leek & Mushroom Pie £23.95  
*with a puff pastry crust*  
 Peppered Haunch of Venison £32.95  
*with Swiss chard & sweet 'n' sour onions*  
 Rump Steak £33.95  
*with Wine Merchant's Butter*  
 Breast of Gressingham Duck £34.95  
*with roast endive, five spice, candied walnuts & blood orange*

**VEGETABLES & SALADS**

Potatoes (Mash, Chips & Dauphinoise) £5.50 (each)  
 Purple Sprouting Broccoli with Tapenade Butter; Creamed Celeriac; Braised Swiss Chard with Bacon Breadcrumbs; Carrots Vichyssoise £5.50 (Each)  
 Salads: Caesar Salad; Pear, Stilton, Celery & Walnut Salad £8.95 (each)

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

Pear Tarte Tatin with Cinnamon Ice Cream £9.95  
*2019 Tesauro Recioto della Valpolicella, Cantina Valpantena, Italy £14 (100ml)*  
 Apple & Rhubarb Crumble with Custard £9.95  
*2019 Jurançon "Clos Urolat", Charles Hours, SW France £10 (75ml)*  
 Rules Sticky Toffee Pudding £9.95  
*NV Pedro Ximenez Sherry Sanchez Romate, Andalusia £8 (75ml)*  
 A Selection of Ice Creams & Sorbets £8.95  
*made on the premises*  
 Cropwell Bishop Stilton (with a selection of biscuits) £11.95

Baked Alaska with Chocolate Sauce £9.95  
*2021 Moscato d'Asti "Nivole", Michele Chiarlo, Piedmont, Italy £8 (75ml)*  
 Pistachio Cake with Blood Orange Curd & Crème Fraîche £9.95  
*2020 Maury, Mas Amiel, Roussillon, France £10 (75ml)*  
 Rules Golden Syrup Sponge £9.95  
*Festival English Honey Wine, Loxwood Meadworks, NV £7 (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 -