



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

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

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

Showerings £9.95
Triple Vintage Somerset Cider 330ml

STARTERS

Jersey Rock Oysters £4.95 each
 Smoked Chicken Breast Salad £16.95
with broad beans, pickled shallots, dill & yoghurt dressing
 Potted Shrimps £17.95
with toast
 Uig Lodge Smoked Salmon £19.50 large £28.95
with or without scrambled eggs

Courgette, Pea & Basil Soup £9.95
with lemon oil, crème fraîche & ham hock croquette
 Charred Leeks Vinaigrette £16.95
with soft boiled egg, pickled anchovies & chives
 Grilled Queen Scallops £18.95
with wild garlic butter & hazelnuts

Spéciale de Claire Oysters £5.50 each
 Middlewhite Pork Terrine £17.95
with soused vegetables & toast
 Steamed English Asparagus £18.95
with chopped egg, brown butter, parsley & sourdough crumbs
 Dorset Crab Salad £21.00
with tomatoes, courgettes, Green Goddess dressing & toast

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

Steak & Kidney Pie £24.95
with a puff pastry crust
 Duck Confit £27.95
with lentils, smoked sausage, dandelion & sweet mustard dressing
 Roast Leg of Rabbit £28.95
with peas, bacon & pearl barley risotto
 Fillet of Plaice £34.95
with warm tartare sauce & chips

Steak & Kidney Pudding £24.95
with oyster £26.95
 Breaded Escalope of Rose Veal £28.95
with sauce gribiche, fennel & apple salad
 Chalkstream Trout £33.95
with Jersey Royals, asparagus & hollandaise
 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 £24.95
with a puff pastry crust
 Cider Braised Pork Cheeks £28.95
with black pudding, apple & creamed celeriac
 Lamb Barnsley Chop £33.95
with crushed peas, grilled gem lettuce & mint butter
 Rump Steak £34.95
with wine Merchant's Butter

VEGETABLES & SALADS

Potatoes (Mash, Chips & Dauphinoise) £5.95 (each); Jersey Royals £6.50
 Peas with Mint Butter; Braised Courgettes with Tomato; Tenderstem Broccoli with Yoghurt & Lemon Dressing; Mixed Beans with Pesto £5.95 (Each)
 Salads: Caesar Salad; New Potato Salad with Yoghurt, Red Onion & Dill £8.95 (each)

PUDDINGS, SAVOURIES & CHEESE *With suggested wine pairings*

Crème Brûlée £9.95
2019 Tesauero Recioto della Valpolicella, Cantina Valpantena, Italy £14 (100ml)
 Bakewell Tart with Raspberry Compote & Clotted Cream £9.95
2020 Maury, Mās Amiel, Roussillon, France £10 (75ml)
 Rules Sticky Toffee Pudding £10.95
NV Pedro Ximenez Sherry Sanchez Romate, Andalusia £8 (75ml)
 A Selection of Ice Creams & Sorbets £3.50 (per scoop)
made on the premises
 Cropwell Bishop Stilton (with a selection of biscuits) £11.95

Caramel Chocolate Mousse Cake with Vanilla Whipped Cream £9.95
2021 Moscato d'Asti "Nivole", Michele Chiarlo, Piedmont, Italy £8 (75ml)
 Apple & Blackcurrant Crumble with Custard £10.95
2019 Jurançon "Clos Urolat", Charles Hours, SW France £10 (75ml)
 Rules Golden Syrup Sponge £10.95
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: Sam Porter

Pastry Chef: Sagar Gurung
 Restaurant Manager: Albert Aliev

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 -