



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

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

Showersings £9.95
Triple Vintage Somerset Cider 330ml

STARTERS

Jersey Rock Oysters £4.95 each

Grilled Apricot Salad £15.95
with fine beans, rocket, pistachios, mint & White Lake cheese

Potted Shrimps £17.95
with toast

Chilled Leek & Potato Soup £9.95
with a smoked mackerel crouton, crème fraîche & chives

Grilled Cornish Sardines £15.95
with a salad of fennel, lemon, raisins, pine nuts & parsley

Trout & Cucumber Tartare £17.95
with pink grapefruit, dill & fine toast

Uig Lodge Smoked Salmon £19.50 large £28.95
with or without scrambled eggs

Cumbrae Rock Oysters £5.25 each

Chicken & Ham Hock Terrine £16.95
with mustard mayonnaise, cornichons, pea shoots & toast

Dorset Crab Salad £21.00
with Heritage tomatoes, avocado, basil mayonnaise & 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

Rabbit Leg "Cassoulet" £28.95
with white beans, smoked bacon & parsley breadcrumbs

Fillet of Wild Halibut £34.95
with surf clams, parsley, cream & roast garlic aioli

Pan Roast Rump Steak £34.95
with wine Merchant's Butter

Steak & Kidney Pudding £24.95
with oyster £26.95

Poached Salmon (room temp) £32.95
with courgettes, tomatoes, capers, dill & sundried tomato mayonnaise

Chargrilled Leg of Lamb £35.95
with grilled fennel, gem lettuce, courgette & basil purée & roast cherry tomatoes

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

Slow Cooked Shin of British Rose Veal £32.95
with creamed potatoes, white wine, tomato & bay leaf

Gressingham Duck Breast £35.95
with spinach, cherries, hazelnuts & duck leg croquette

Pan Roast Sea Bass £37.95
with a pistou of summer vegetables

VEGETABLES & SALADS

Potatoes (Dauphinoise, Mash & Chips) £5.95 (each)

Buttered Spinach; Courgettes & Tomatoes with Caper & Dill Dressing; Steamed Broccoli with Anchovy Mayo & Croutons;

Roast Rainbow Carrots with Coriander & Peanuts £5.95 (each)

Salads: Caesar Salad; Beetroot, Apple, Stilton & Walnut Salad £8.95 (each)

PUDDINGS, SAVOURIES & CHEESE *With suggested wine pairings*

Upside Down Peach Cake with Clotted Cream £9.95
2021 Tesauero Recioto della Valpolicella, Cantina Valpantena, Italy £14 (100ml)

Vanilla Buttermilk Pudding, Summer Berries & Lemon Tuile £9.95
2021 Maury, Mas 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

Strawberry Parfait, Fresh Strawberries & Basil £9.95
2023 Moscato d'Asti "Nivole", Michele Chiarlo, Piedmont, Italy £8 (75ml)

Raspberry & Apple Crumble £10.95
2020 Jurançon "Clos Urolat", Charles Hours, SW France £10 (75ml)

Rules Golden Syrup Sponge £10.95
Blandy's 5YO Reserva Rich Madeira, 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.

A £2 cover charge will be added to your bill.
 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 -