



**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 Nelly's Tipple £18.00  
*Sacred Christmas Pudding Gin, Stone's Ginger Wine & Cherry Brandy Blend*

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*

Showerings £9.95  
*Triple Vintage Somerset Cider 330ml*

**STARTERS**

Carlingford Rock Oysters £5.50 each

Honey Roast Quince Salad £14.95  
*with Stilton, hazelnuts, rocket & sherry vinegar dressing*

Potted Shrimps £17.95  
*with toast*

Smoked Eel £22.95  
*with horseradish crème fraîche, beetroot chutney, fennel & apple salad*

Onion & Cider Soup £9.95  
*with cheddar toast*

Duck Rilette £16.95  
*with shallot & raisin chutney & toasted brioche*

Smoked Haddock, Leek & Cheddar Tart £17.95  
*with endive salad & mustard dressing*

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

Kelly Native Oysters £6.50 each

Wild Rabbit & Ham Hock Terrine £17.95  
*with piccalilli & toast*

Dressed Dorset Crab £21.00  
*with sourdough 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*

Roast Breast of Pheasant £26.95  
*with bread sauce, brown butter, sage & savoy cabbage*

Crown of Mallard £32.95  
*with celeriac purée, pickled blackberry, radicchio & duck leg croquette*

Roast Monkfish Tail £33.95  
*with steamed spinach, mushrooms & a vermouth sauce*

Steak & Kidney Pudding £24.95  
*with oyster £26.95*

Slow Cooked Pork Cheeks £27.95  
*with puy lentils, roast squash, quince purée & cider sauce*

Daube of Venison £32.95  
*with creamed potatoes, roast shallot, smoked bacon lardons & persillade*

Roast Rib of Beef for two (850g) £52.50 (per person)  
*with buttered greens, Yorkshire Pudding, horseradish cream & red wine jus*

Chicken, Leek & Mushroom Pie £24.95  
*with a puff pastry crust*

Braised Lamb Shoulder £31.95  
*with boulangère potatoes & sauce verte*

Pan Roast Cod £33.95  
*with crushed cauliflower cheese, curry butter sauce & mussels*

Salt-Aged Sirloin Steak £34.95  
*with café de paris butter*

**VEGETABLES & SALADS**

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

Braised Red Cabbage; Celeriac Purée; Buttered Spinach; Creamed Savoy Cabbage with Bacon £5.95 (each)

Salads: Caesar Salad; Endive Salad with Beetroot, Celery, Apple & Pecans £8.95 (each)

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

Spiced Apple & Cranberry Crumble with Custard £9.95  
*2021 Tesauero Recioto della Valpolicella, Cantina Valpantena, Italy £14 (100ml)*

Chocolate Moelleux with Caramel Ice Cream & Honeycomb £9.95  
*2021/22 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

Hazelnut Praline Cake with Whipped Cream £9.95  
*2020 Jurançon "Clos Urolat", Charles Hours, SW France £10 (75ml)*

Bread & Butter Pudding with Armagnac Prunes & Custard £10.95  
*2023 Moscato d'Asti "Nivole", Michele Chiarlo, Piedmont, Italy £8 (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.

Game birds may contain shot.  
 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 -