



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
 Rules Signature Bloody Mary £18.00
Grey Goose Vodka, Rules' Bespoke Blend of Spice & Juice

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
 Covent Garden Collins £18.00
No. 3 Gin, grapefruit, Benedictine & soda

STARTERS

Whitstable Rock Oysters £5.75 each
 Duck Rillettes £15.55
with prune, Armagnac chutney & thin toast
 Chicken, Guinea Fowl & Leek Terrine £18.25
with black garlic mayonnaise & sourdough toast
 Salad of Dorset Crab £23.25
with curly endive, breakfast radishes & apple

Cream of Spinach & Nettle Soup £11.95
with chopped egg & chives
 Watercress Salad £16.25
with blue cheese, rhubarb, hazelnuts & a blue cheese dressing
 Carmarthen Ham £19.25
with a basil emulsion, charred sunburst courgettes & shaved parmesan
 Uig Lodge Smoked Salmon £20.95 large £29.95
with or without scrambled eggs

Maldon Rock Oysters £5.75 each
 Roasted Heritage Beetroot Salad £17.25
with Blood Orange, whipped goat's cheese, pine nuts & an orange dressing
 Potted Shrimps £19.25
with toast

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

Steak & Kidney Pie £26.25
with a puff pastry crust
 Roasted Fillet of Cornish Cod £29.95
with mussels, broccoli & an anchovy, garlic & lemon dressing
 Escalope of Loch Duart Salmon £36.25
with wilted spinach, caviar, lemon butter & sorrel sauce
 Braised Ox Cheeks £39.25
with horseradish mashed potatoes & herb crusted shallots

Steak & Kidney Pudding £26.25
with oyster £27.95
 Roast Breast of Guinea Fowl £30.25
with mushroom purée, charred baby leeks, crispy leg croquette & Maderia sauce
 Rump Steak £37.25
with chips, smoked bone marrow & parsley butter
 Roast Rib of Beef for two (850g) £55.00 (per person)
with buttered greens, Yorkshire Pudding, horseradish cream & red wine jus

Chicken Leek & Mushroom Pie £26.25
 Roasted Pork Belly £31.25
with cider braised pork cheek, spring cabbage & crackling
 Braised Shoulder of Lamb £37.25
with confit new potatoes, rainbow carrots & a wild garlic pesto
 Fillet of Wild Seabass £40.50
with vegetable pearls, steamed clams & basil oil

VEGETABLES & SALADS

Potatoes (Mash, Chips & Dauphinoise) £6.95 (each)
 Creamed Spinach; Buttered Heirloom Carrots with Chervil; Spring Cabbage with Nigella Seeds £6.95 (each)
 Salads: Caesar Salad; Belgium Endive, Blue Cheese & Apple Salad with a Blue Cheese Dressing £8.95 (each)

PUDDINGS, SAVOURIES & CHEESE *With suggested wine pairings*

Apple & Sultana Crumble with Custard £11.95
2021 Tesauero Recioto della Valpolicella, Cantina Valpantena, Italy £14 (100ml)
 Crème Brûlée with Compressed Plums & Gingerbread £11.95
2023 Moscato d'Asti "Nivole", Michele Chiarlo, Piedmont, Italy £8 (75ml)
 Rules Sticky Toffee Pudding £11.95
NV Pedro Ximenez Sherry Sanchez Romate, Andalusia £8 (75ml)
 A Selection of Ice Creams & Sorbets £3.75 (per scoop)
made on the premises
 Cropwell Bishop Stilton (with a selection of biscuits) £13.95

Pistachio Cheesecake £11.95
2022/3 Jurançon "Clos Urolat", Charles Hours, SW France £10 (75ml)
 Poached Pear with Chocolate Mousse £11.95
2022 Maury, Mas Amiel, Roussillon, France £10 (75ml)
 Rules Golden Syrup Sponge £11.95
Blandy's 5YO Reserva Rich Madeira, NV £7 (75ml)
 English Cheese Plate £14.95
2016/17 Sandeman Unfiltered LBV Port (Douro) £14 (100ml)
 Welsh Rarebit on Sourdough Toast £8.95

DESSERT COCKTAILS

Brandy Alexander £18
Coupré Cognac, Tempus Fugit Crème do Cacao a la Vanille, Cream & Nutmeg
 Espresso Martini £18
Galliano Ristretto, Cariel Vanilla Vodka & Espresso
 Grasshopper £18
Briotett Green Crème de Menthe, Briotett Cacao Blanc & Cream

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

Executive Head Chef: Simon Conboy
 Cocktail Bar: Fernando Pitães

Pastry Chef: Rebecca Morrison
 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 -