



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 £21.95
Served in silver tankards
Covent Garden Collins £18.00
No. 3 Gin, grapefruit, Benedictine & soda

STARTERS

Poole Rock Oysters £5.75 each	Chilled Leek & Potato Soup £11.95 <i>with crème fraîche & curry oil (served hot or cold)</i>	West Mersea Rock Oysters £5.75 each
Rabbit Rillettes £15.55 <i>with pickled kohlrabi</i>	Baby Gem Salad £16.25 <i>with green beans, hen's egg, shallots, preserved tomatoes & grain mustard</i>	Roasted Heritage Beetroot Salad £17.95 <i>with goat's curd, pomegranate & orange</i>
Hertfordshire Short Rib & Ox Cheek Terrine £17.95 <i>with soused baby beetroots & horseradish cream</i>	Potted Shrimps £19.25 <i>with toast</i>	Carmarthen Ham £19.95 <i>with Isle of Wight tomatoes, pickled red onion, mint oil & sourdough toast</i>
Salad of Dorset Crab £22.95 <i>with curly endive, breakfast radishes & apple</i>	Uig Lodge Smoked Salmon £20.95 large £29.95 <i>with or without scrambled eggs</i>	

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

Steak & Kidney Pie £26.25 <i>with a pastry crust</i>	Steak & Kidney Pudding £26.25 <i>with oyster £27.95</i>	Chicken Leek & Mushroom Pie £26.25
Roasted Fillet of Cornish Cod £29.95 <i>with mussels, broccoli & an anchovy, garlic & lemon dressing</i>	Roast Breast of Guinea Fowl £29.95 <i>with mushroom purée, charred baby leeks, crispy leg croquette & Madeira sauce</i>	Slow Cooked Pork Cheeks £31.25 <i>with crispy pork belly, cabbage and Bramley apple</i>
Slow Cooked Fillet of Loch Duart Salmon £36.25 <i>with cucumber & carrot salad, crispy potatoes & lemon tarragon</i>	Rump Steak £37.25 <i>with chips, watercress & whisky peppercorn sauce</i>	Slow Braised Shoulder of Lamb £37.25 <i>with wilted spinach, black olives, tomatoes & basil</i>
Braised Shin of British Rose Veal £40.25 <i>with creamed potatoes, pearl onions, bacon & sage</i>	Roast Rib of Beef for two (850g) £55.00 (per person) <i>with buttered greens, Yorkshire Pudding, horseradish cream & red wine jus</i>	Fillet of Wild Seabass £40.50 <i>with black olives, samphire, tomatoes, green beans & new potatoes</i>

VEGETABLES & SALADS

Potatoes (Mash, Chips & Dauphinoise) £6.95 (each)
Sauté Leaf Spinach with Garlic; Buttered Garden Peas, Lettuce & Crispy Welsh Ham; Buttered Heirloom Carrots with Chervil £6.95 (each)
Salads: Caesar Salad; Baby Gem Salad with Blue Cheese, Breakfast Radish & Shallots; Heritage Tomato, Orange & Fennel Salad £8.95 (each)

PUDDINGS, SAVOURIES & CHEESE *With suggested wine pairings*

Apricot Crumble with Almond Cream £11.95 <i>2021 Tesauro Recioto della Valpolicella, Cantina Valpantena, Italy £14 (100ml)</i>	Eton Mess £11.95 <i>2022/3 Jurançon "Clos Urolat", Charles Hours, SW France £10 (75ml)</i>
Pimms Panna Cotta £11.95 <i>2023 Moscato d'Asti "Nivole", Michele Chiarlo, Piedmont, Italy £8 (75ml)</i>	Blackcurrant & Elderflower Délice £11.95 <i>2022 Maury, Mas Amiel, Roussillon, France £10 (75ml)</i>
Rules Sticky Toffee Pudding £11.95 <i>NV Pedro Ximenez Sherry Sanchez Romate, Andalusia £14.50 (100ml)</i>	Rules Golden Syrup Sponge £11.95 <i>Blandy's 5YO Reserva Rich Madeira, NV £7 (75ml)</i>
A Selection of Ice Creams & Sorbets £3.75 (per scoop) <i>made on the premises</i>	English Cheese Plate £14.95 <i>2016/17 Sandeman Unfiltered LBV Port (Douro) £15.50 (100ml)</i>
Cropwell Bishop Stilton (with a selection of biscuits) £13.95	Welsh Rarebit on Sourdough Toast £8.95

DESSERT COCKTAILS

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

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 -