



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

Duck Rillettes £16.50
with fig & apple chutney

Game Terrine £18.50
with blackcurrant jam & sourdough toast

Salad of Dorset Crab £22.95
with curly endive, breakfast radishes & apple

Roasted Iron Bark Squash & Apple Soup £11.95
with pumpkin seeds & pumpkin oil

Warm Smoked Mackerel Salad £17.50
with horseradish cream, watercress, pickled kohlrabi & crispy potatoes

Potted Shrimps £19.25
with toast

Uig Lodge Smoked Salmon £20.95 large £29.95
with or without scrambled eggs

Loch Ryan Native Oysters £6.75 each

Roasted Heritage Beetroot Salad £17.95
with charred mandarin & toasted cobnuts

Carmarthen Ham £19.95
with grain mustard & celeriac remoulade & Cropwell Bishop Stilton

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

Steak & Kidney Pie £26.95
with a pastry crust

Fillet of Cornish Pollock £29.95
with steamed clams, roasted salsify & trompette mushrooms

Roasted Crown of Mallard £34.95
with beetroot purée, toasted cobnuts & candied orange

Whole Grilled Lemon Sole £45.00
with brown caper butter

Steak & Kidney Pudding £26.95
with oyster £27.95

Roast Breast of Yorkshire Pheasant £29.95
with baby onions, carrots, bacon & red wine sauce

Slow Braised Shoulder of Venison £35.95
with kale, poached pear & spiced brioche crumbs

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 £26.95

Cider Braised Pork Cheeks £31.50
with pearl barley, roasted root vegetables, sage & red wine sauce & lentils

Rump Steak 10oz £37.25
with chips, watercress & whisky peppercorn sauce

Whole Roast Young Grouse £49.50
served traditionally

VEGETABLES & SALADS

Potatoes (Mash, Chips & Dauphinoise) £6.95 (each)

Creamed Spinach; Mashed Carrot & Swede; Spiced Red Cabbage with Apple £6.95 (each)

Salads: Caesar Salad; Belgium Endive, Blue Cheese & Apple Salad with Blue Cheese Dressing; Orange & Fennel Salad £8.95 (each)

PUDDINGS, SAVOURIES & CHEESE *With suggested wine pairings*

Apple & Blackberry Crumble £11.95
2021 Tesauro Recioto della Valpolicella, Cantina Valpantena, Italy £14 (100ml)

Panna Cotta with Spiced Pears & Vanilla Shortbread £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 £14.50 (100ml)

A Selection of Ice Creams & Sorbets £3.75 (per scoop)
made on the premises

Cropwell Bishop Stilton (with a selection of biscuits) £13.95

Layered Hazelnut Brownie £11.95
2022/3 Jurançon "Clos Urolat", Charles Hours, SW France £10 (75ml)

Fig & Almond Tart with Vanilla Cream £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) £15.50 (100ml)

Welsh Rarebit on Sourdough Toast £8.95

DESSERT COCKTAILS

Brandy Alexander £18
Coupré Cognac, Tempus Fugit Crème de 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 -