IN THE YEAR Napoleon opened his campaign in Egypt, Thomas Rule promised his despairing family that he would say goodbye to his wayward past and settle down. No sooner said than he opened an oyster bar in Covent Garden. To the surprise and disbelief of his family, this enterprise proved to be not only successful but lasting. Contemporary writers were soon singing the praises of Rules’ “portes, pies and oysters”, and remarking on the “rules, dandies and superior intelligences who comprise its clientele”.

Rules still flourishes, the oldest restaurant in London and one of the most celebrated in the world. In all its 190 years, spanning the reign of nine monarchs, it has been owned by only three families... just before The Great War, Charles Rule, a descendant of the founder, was thinking of moving to Paris; by sheer coincidence he met Tom Bell, a Briton who owned a Parisian restaurant called the Alhambra, and the two men decided to swap businesses. (During the war Tom Bell was an officer in the Royal Flying Corps, and left the running of the restaurant to Charlie, the Head Waiter, who had served Charles Rule for many years.) In 1984 Tom Bell’s daughter sold Rules to John Mayhew, the present owner. Today Rules seats over 200 people on three floors, employs 80 staff and serves an average of 450 people a day – that is 120,000 a year.

Rules serves the traditional food of this country at its best – and at affordable prices. It specialises in classic game cookery, oysters, pies and puddings. Rules is fortunate in owning an estate in the High Pennines, “England’s last wilderness”, which supplies game for the restaurant and where it is able to exercise its own quality controls and determine how the game is treated. For further information, ask for a copy of Rules’ Guide to Game.

Throughout its long history the tables of Rules have been crowded with writers, artists, lawyers, journalists and actors. As well as being frequented by great literary talents – including Charles Dickens, William Makepeace Thackeray, John Galsworthy and H. G. Wells – Rules has also appeared in novels by Rosamond Lehmann, Evelyn Waugh, Graham Greene, John Le Carré, Dick Francis, Penelope Lively and Claire Rayner.

On the first floor, by the lattice window, was once the most celebrated “Table for Two” in London. This was the Prince of Wales’ favourite spot for wining and dining the beautiful actress Lily Langtry. So frequent were his visits that Rules put in a special door to enable the Prince to enter and leave without having to walk through the restaurant. Their signed portraits still hang on the walls.

The actors and actresses who have passed through Rules are legion. Down the decades Rules has been an unofficial “green room” for the world of entertainment from Henry Irving to Laurence Olivier, and the history of the English stage adorns the walls. The sibling art of the cinema has contributed its own distinguished list of names including Buster Keaton, Charles Laughton, Clark Gable, Charlie Chaplin and John Barrymore.

The past lives on at Rules and can be seen on the walls all around you – captured in literally hundreds of drawings, paintings and cartoons. The late John Betjeman, then Poet Laureate, described the ground floor interior as “unique and irreplaceable, and part of literary and theatrical London.”
CHAMPAGNES

"The Smirled" NV 
Eco Brut ... £15.00

"Maur's Top" New Reserve ... £18.50

Conrad's Deckell ... £5.50

Joe’s Veuve ... £5.50

STARTERS
Salmon & Celery Soup ... £3.50
Mango & Avocado Salad ... £4.50
Stilton & Walnut Tart ... £3.95
Warm Salad of Black Pudding
Smoked Bacon & Egg ... £4.50
Mussels Steamed
with Saffron & Parsley ... £4.50
Warm Chicken Salad
with Herbs & Greens ... £6.25
Pea and Ham Hock
with Spinach & Chives ... £4.50
Mercerside Bay Potted Shrimps ... £4.75
Smoked Grouse Terrine
with Quince Jelly ... £4.95
Smoked Pheasant with Pear Chutney ... £4.50
Scrambled Eggs
with Smoked Salmon ... £4.75
Crab & Smoked Salmon Terrine ... £4.75
Smoked Scottish Salmon ... £6.50
Irish Oysters (Half Doz.) ... £6.50
Norwegian Oysters (Half Doz.) ... £6.50
Oysters “Rockefeller”
with Spinach Cream & Pernod ... £7.50

PRIME ABERDEEN ANGUS BEEF
ABERDEEN ANGUS CERTIFIED BEEF
SCOTTISH LICENCE NO. C10
Steak & Kidney Pie or Pudding ... £11.95
Grouse, Steak & Mashroom Pie ... £11.95
Charcoal Grilled Rump Steak
with Bearnaise or Pepper Sauce ... £12.95
Roast 24oz Rib of Beef with Yorkshire
Pudding: for two ... £15.00 per person
Roast Rack of Lamb with a Herb Crust ... £12.95

MAIN COURSE DISHES
INCLUDE POTATOES
AND A VEGETABLE

OPEN MIDDAY
TO MIDNIGHT
SEVEN DAYS
A WEEK

PRE-THEATRE SPECIAL
MONDAY-FRIDAY 3-6PM
ANY STARTER &
ANY MAIN COURSE
£12.95

WE SPECIALISE IN CLASSIC GAME COOKERY

FEATHERED GAME
Breast of Young Grouse with Blackberry & Orange (August - December) ... £19.95
Breast of Pheasant with Apple & Cider ... £12.50
Breast of Partridge with Spiced Cabbage, Mushroom & Sage ... £12.75
Breast of Wild Duck with Pear & Ginger ... £12.75
Roast Breast of Teal with Parsnip Puree & Caramelised Vegetables... £15.00
Blackgame, Partridge, Snipe & Woodcock
Whole Game Birds Roasted to Order

FOR AVAILABILITY, ASK YOUR WAITER

FURRED GAME
Juged hare ... £15.00
Wild Highland Red Deer ... £12.75
Wild Woodland Roe Deer ... £12.75
Fallow Deer ... £12.75
Pizza served either Charcoal Grilled with
Port & Redcurrant Jell or with Apple, Cinnamon & Cider

FRESHWATER & SEA FISH
Grilled Scottish Salmon ... £12.75
Fillet of God ... £12.95
With Welsh Rubbath
Salmon Fishcake ... £11.95
With Surtel & Watercress Sauce

VEGETARIAN DISHES
Aubergine Lasagne ... £11.75
Pasta Shells
With Fennel, Buffalo Mozzarella & Vermouth

GAME FISH
April to September: Wild Scottish Salmon & Sea Trout

WHITE WINES
1. Riesling "Rheinland Pfalz" Riesling 1991 ... £6.60
2. South Africa "Mansfield" Sauvignon 91 ... £8.50
3. New Zealand "Mounts" 81 ... £6.75
4. Austria "Wolfsblut" Chardonnay 91 ... £6.75
5. Muscat Logu "E. Chatelier" 91 ... £7.50
6. California "Raymont" Napa Valley Chardonnay 91 ... £14.95
7. Sauvignon "Dominique Ruelle" 1991 ... £6.50
8. Magna ... £5.00
9. Pruny Forn "Charles Delait" 90/91 ... £8.50
10. Château "Clos de la Roche" 81 ... £9.50
11. Champagne "De Serrault" "10 Cty" ... £7.95
12. Champagne "Marcia Leroy "Brut Reserve" ... £9.75
13. Vintage Champagne "Dom Ruinart" Brut ... £11.00
14. Vintage "Bordeaux" 1984 ... £8.50
15. Vintage "Chablis" 1982 ... £8.50

RED WINES
1. Riesling "Rheinland Pfalz" Riesling 1991 ... £6.60
2. South Africa "Mansfield" Sauvignon 91 ... £8.50
3. New Zealand "Mounts" 81 ... £6.75
4. Austria "Wolfsblut" Chardonnay 91 ... £6.75
5. Muscat Logu "E. Chatelier" 91 ... £7.50
6. California "Raymont" Napa Valley Chardonnay 91 ... £14.95
7. Sauvignon "Dominique Ruelle" 1991 ... £6.50
8. Magna ... £5.00
9. Pruny Forn "Charles Delait" 90/91 ... £8.50
10. Château "Clos de la Roche" 81 ... £9.50
11. Champagne "De Serrault" "10 Cty" ... £7.95
12. Champagne "Marcia Leroy "Brut Reserve" ... £9.75
13. Vintage Champagne "Dom Ruinart" Brut ... £11.00
14. Vintage "Bordeaux" 1984 ... £8.50
15. Vintage "Chablis" 1982 ... £8.50

We welcome your queries. For further details, please contact us.

EAT GAME FOR HEALTH, FREE RANGE, LOW IN FAT

CHAMPAGNES
"Moulin Curseaux Rouges" Brut ... £25.00
1/4 Bottle £6.50
Magnum £48.00
Vintage Champagne "Mumm" 85 ... £35.00
Black Velvet ... £7.00

PUDDINGS
Trellis Sponge Pudding
with Custard ... £5.95
Sticky Toffee Pudding ... £2.25
Apple Hot Suet Pudding
with a Hot Syrup Cream Sauce ... £5.95
Tart of Mulled Pears
with Cinnamon Ice Cream ... £5.25
White Chocolate & Orange Mousse ... £5.25
Apple & Blackberry Crumble... £2.25
Nianted Fresh Pineapple with
Coconut Sorbet ... £5.25
Lemon Tart ... £4.50
Homemade Ice Creams & Sorbets
with Chocolate or Butterscotch Sauce ... £4.50
Ask your waiter for Today’s Special Pudding

CHEESES
Blue Stilton
With Biscuits, Celery & Apple ... £4.50
Including a Glass of Port ... £7.00
Mature Cheddar with Homemade Fruit Cake & Spiced Ginger Wine ... £4.75

COFFEE & TEA
Espresso, Cappuccino, Regular or
Décafeinated Coffee ... £1.75
Pot of Tea, Coffee, Earl Grey,
Peppermint, Camomile, Décafeinated ... £1.75
Liqueur Coffee ... £5.50
Oranges or Lemons
Freshly squeezed ... £2.50
Pimm’s No. 1 Cup ... £4.00
Eldridge Pope "1880" Ale ... £2.50
Newcastle Brown Ale ... £2.50
Ginger Beer ... £1.50

TABLE RESERVATIONS
071 836 5314
SERVICE NOT INCLUDED

A £1 VOUCHER CODE WILL BE ADDED TO PARTIES OF 7 OR MORE.
COUPONS ONLY TO LIMIT OF VALID CODES.

WEEKEND SPECIAL
SATURDAY & SUNDAY LUNCH
3 COURSE MENU
£15.95
LUNCH SERVED UNTIL 4PM

HEAD CHEF
NEIL PASS

PASTRY CHEF
FRANK WILKINSON