

OYSTERS! OYSTERS!

# Rules®

EST. 1798

FINE CHINA ORANGES!

RANBURY CAKES!

CAPERS! ANCHOVIES!

## LONDON'S OLDEST RESTAURANT

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' "porter, pies and oysters", and remarking on the "rakes, 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 reigns 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".

LOVELY HERBS!

FRESH STRAWBERRIES!

WHITE RADISH! LETTUCE!

POTATOES, KIDNEY POTATOES!

FINE RABBITS!

NEW SALMON!

### RULES AT LARTINGTON HALL PARK

#### THE HIGH PENNINES 'England's last Wilderness'

Wild game from Rules' own estate: partridge, pheasants, wild duck, snipe, teal and roe deer.

For further details please ask for the 'Rules Guide to Game' leaflet.

### PRIVATE DINING ROOMS

The Private Rooms at Rules have been chosen for entertaining by Heads of State and leading figures from the world of business, politics and the arts. A Historic Setting for small parties or large gatherings. For further details please ask for the 'History of Rules and its Private Rooms' leaflet.



## CHAMPAGNES

"Du Senechal" 1er Cru Brut	...	£18.50
"Maurice Leroy" Brut Reserve	...	£18.50
Champagne Cocktail	...	£6.50
Rir Royals	...	£6.50

## STARTERS

Stilton & 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	....	£4.25
Poached Egg & Haddock		
with Spinach & Chives	....	£4.50
Morecambe 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
Native Oysters (Half Doz.)	....	£8.50
Oysters "Rockefeller"		
with Spinach Cream & Pernod	....	£7.50

## PRIME ABERDEEN ANGUS BEEF

ABERDEEN ANGUS CERTIFIED BEEF  
SCHEME LICENCE NUMBER C13

Steak & Kidney Pie or Pudding	....	£11.95
Grouse, Steak & Mushroom Pie	....	£11.95
Charcoal Grilled Rump Steak		
with Béarnaise or Pepper Sauce	£12.95	
Roast 24oz Rib of Beef with Yorkshire		
Pudding: for two	....	£15 per person
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)	....	£12.95
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, Ptarmigan, Snipe & Woodcock  
Whole Game Birds Roasted to Order

FOR AVAILABILITY ASK YOUR WAITER

### FURRED GAME

Jugged Hare	....	£15.00
Wild Highland Red Deer	....	£12.75
Wild Woodland Roe Deer	....	£12.75
Fallow Deer	....	£12.75

Venison served either Charcoal Grilled with  
Port & Redcurrant Jelly or with Apple, Celeriac & Cider

### FRESHWATER & SEA FISH

Grilled Scottish Salmon	....	£12.75	Fillet of Cod	....	£12.95
With Cucumber Butter			With Welsh Rarebit		
Fillet of Fresh Tuna	....	£12.95	Salmon Fishcake	....	£11.95
With Courgette Chutney			With Sorrell & Watercress Sauce		

### VEGETARIAN DISHES

Aubergine Lasagne	....	£11.75	Pasta Shells	....	£11.75
With a Chilli Butter Sauce			With Fennel, Buffalo Mozzarella & Vermouth		

### GAME FISH

April to September: Wild Scottish Salmon & Sea Trout

### WHITE WINES

	HALF	BOTTLE
1 House White Pinot Blanc "Willm" 91/92	£4.60	£8.50
2 South Africa "Stellenzicht" Sauvignon 91	...	£10.50
3 New Zealand "Montana" 91/92	£5.75	£10.95
4 Australia "Wolf Blass" Chardonnay 92	£6.75	£12.95
5 Macon Lugny "E. Chevalier" 91	£7.50	£13.55
6 California "Raymond" Napa Valley Chardonnay 90	£14.25	
7 Sancerre "Dominique Mallet" 91/92	£8.50	£15.85
	Magnum	£30.00
8 Pouilly Fumé "Charles Deloire" 90/91	£8.50	£15.85
	Magnum	£30.00
9 Chablis 1er Cru "L'Abbaye des Moines" 91	£9.50	£18.75
10 Champagne "Du Senechal" 1er Cru Brut	£9.75	£18.50
11 Champagne "Maurice Leroy" Brut Reserve	£9.75	£18.50
12 Champagne "Mumm Cordon Rouge" Brut	£13.00	£25.00
	1/4 Bottle £6.50	Magnum £48.00
13 Vintage Champagne "Mumm" 85	...	£35.00

### RED WINES

	HALF	BOTTLE
14 House Red "Sandeman Claret" 88/90	£4.60	£8.50
	Magnum	£16.00
15 Chile "Santa Helena" Merlot 90	...	£10.50
16 New Zealand "Montana" 88/91	£5.75	£10.95
17 Beaujolais Villages Roger Duboussin 90	£6.00	£11.25
18 Bordeaux "Chateau Clos Renon" 89	£7.50	£13.80
19 California "Raymond" Napa Valley Cab/Sauvignon 89	£14.25	
20 Australia "Wolf Blass" Shiraz 89	£8.50	£15.50
21 Fleurie "Le Choix des Moines" 91/92	£8.50	£15.85
22 Bourgogne Hts Cotes de Nuits "Guyon" 90	£9.50	£18.50
23 Graves "Chateau Millet" 89	£9.75	£18.75
	Magnum	£35.00
24 Chassagne Montrachet "Morgeot" 88	£13.20	£25.50
25 St Emilion "Chateau St George" 85/87	£13.20	£25.50
26 Australia "Wolf Blass" Black Label 86	...	£25.00

(Vintages are subject to change)

## CHAMPAGNES

"Mumm Cordon Rouge" Brut	...	£25.00
	1/4 Bottle £6.50	Magnum £48.00
Vintage Champagne "Mumm" 85	...	£35.00
Black Velvet	...	£7.00

## PUDDINGS

Treacle Sponge Pudding		
with Custard	....	£3.95
Sticky Toffee Pudding	....	£4.25
Apple Hat Suet Pudding		
with a Hot Syrup Cream Sauce	....	£3.95
Tart of Mulled Pears		
with Cinnamon Ice Cream	....	£5.25
White Chocolate & Orange Mousse	£5.25	
Apple & Blackberry Crumble		
with Custard	....	£4.25
Minted 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		
Dectaffeinated Coffee	....	£1.75
Pot of Tea Ceylon, Earl Grey,		
Peppermint, Camomile, Dectaffeinated	£1.75	
Liqueur Coffee	....	£3.50
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

WE TAKE  
MASTERCARD/ACCESS/AMEX/  
VISA/SWITCH/DELTA

A 12 1/2% SERVICE CHARGE WILL BE ADDED  
TO PARTIES OF 7 OR MORE

CHEQUES ONLY TO LIMIT  
OF VALID CHEQUE CARD.

## WEEKEND SPECIAL

SATURDAY

& SUNDAY LUNCH

3 COURSE MENU

**£15.95**

LUNCH SERVED UNTIL 4PM

HEAD CHEF  
NEIL PASS

EAT GAME FOR HEALTH, FREE RANGE, LOW IN FAT

PASTRY CHEF  
FRANK WILKINSON