

Rules Menu

Starters

- Jersey Rock oysters £2.50 each
- Celeriac & apple soup with smoked eel & walnuts £8.95
- Game terrine with cornichons & toast £12.95
- Venison carpaccio with pickled pear, almonds & sherry dressing £15.95
 - Native oysters £4 each
- Smoked duck breast salad with beetroot, hazelnuts & quince £12.95
 - Potted shrimps with toast £13.95
- Uig Lodge smoked salmon £14.95 large with or without scrambled eggs £22
 - Fines de Claires oysters £2.50 each
 - Game broth with wild mushrooms & duck rilette on toast £8.95
- Salad of partridge breast with clementine, pomegranate, & smoked ham £14.95
 - Crab salad with celeriac & apple coleslaw & a herb salad £16.95

Pies and puddings

- Steak & kidney pie £18.95
- Steamed steak & kidney suet pudding £18.95 or with oyster £18.95
 - Chicken, leek & mushroom pie £19.95

Main Courses

- Our beef is sourced from British farms and aged for 28 days
- Braised wild rabbit in cider with roast apple, prunes & mashed potato £23.95
- Fillet of Loch Duart salmon with beetroot, salsify, pearl barley & orange £23.95
- Braised pig cheeks with ham hock croquette, savoy cabbage, mustard sauce £24.95
 - Lake District lamb, Barnsley chop with olive sauce & fennel gratin £25.95
- Daube of beef with roast carrots, parsnips & pickled walnuts in a px sherry sauce with mussels, pennywort, mashed potato & seaweed butter sauce £27.95

- Rib of beef for two (850g) (per person) with dauphinoise potatoes, spinach & Yorkshire pudding £34.95
 - Fillet of beef with pepper sauce £37.95

Wild Game

- Braised pheasant with celery & mushrooms, Swiss chard, madeira sauce £22.95
 - Whole roast crown of pheasant for two (per person) with stuffing, crushed root vegetables, Brussel sprouts & bread sauce £19.95
- Fillet & shoulder of hare with celeriac, chestnuts & red wine sauce £25.95
 - Venison curry with pilau rice, popadoms & coriander chutney £26.95
 - Roast red leg partridge with leeks, bacon, prunes & white beans £27.95
- Roast crown of wild duck with red cabbage, roast squash, pickled blackberries £28.95
 - Game birds (served traditionally, game chips, bread sauce)
 - Whole red leg partridge £27.95
 - Whole wild duck £29.95

Vegetables & Salads

- Red cabbage, crushed root vegetables
 - Fennel gratin, spinach £4.50 (each)
 - Potatoes (mash or chips) £4.50
 - Salads:
 - Green salad £8.50
 - Caesar, beetroot, Stilton & walnut £8.95 (each)

Puddings & Cheese

- Queen of puddings £7.95
- Sticky toffee pudding with caramelised walnuts & crème fraîche £7.95
 - Roasted praline brûlée with a kumquat & lemon confit £7.95
 - Lemon tipsy cake with citrus hazelnut biscuits £7.95
 - Twice baked mocha soufflé with chocolate sauce £7.95
 - Chocolate almond meringue tart with Chantilly cream £7.95
 - Apple & hazelnut & almond crumble with vanilla custard £7.95

- Spiced sponge with fig & plum compôte & port ice cream £7.95
 - Individual baked Alaska £7.95
 - Golden syrup sponge pudding with custard £7.95
- A selection of ice creams & sorbets made on the premises £7.95
 - English cheese plate £10.95