



## INTERNATIONAL SELECTION

### STARTERS

<b>Imperial Caviar, 50g</b>	<b>150</b>
Imperial Caviar served with Sour Cream and Blinis	

<b>Burrata with Heritage Tomatoes (V) (GF)</b>	<b>18</b>
Chopped Heritage Tomatoes in White Balsamic Condimento with Basil Oil dressing, topped with a fresh Burrata.	

<b>All-in-One Fish &amp; Chips</b>	<b>16</b>
Served with Tartar Sauce	

<b>Beetroot Salad and Feta Cheese (V) (GF)</b>	<b>16</b>
Slow-cooked Beetroot, served with Feta Cheese and Walnut dressing	

### MAINS

<b>Côte de Boeuf for Two (GF)</b>	<b>85</b>
30-day dry-aged, 600g, served with Portobello Mushroom and a choice of Sauces	

<b>Ribeye Steak (GF)</b>	<b>55</b>
30-day dry-aged, 360g, served with a choice of Sauces	

<b>Fillet Steak (GF)</b>	<b>50</b>
30-day dry-aged, 220g, served with Portobello Mushroom and a choice of Sauces	

<b>BBQ Celeriac Steak (V)</b>	<b>24</b>
Caramelised Shallot Purée, King Oyster Mushroom, Chive Velouté, Black Truffle	

### PASTA

<b>Tagliatelle alla Napoletana (V)</b>	<b>19</b>
Fresh Tagliatelle, in a Traditional Tomato Sauce	

### HURLEY HOUSE SPECIALS

<b>Cheeseburger &amp; French Fries</b>	<b>24</b>

<b>Fish &amp; Chips</b>	<b>26</b>

<b>Spicy Chicken Wings &amp; French Fries</b>	<b>21</b>
(Lunch only)	

### HOMEMADE PIZZA (Lunch only)

72-hour Fermented Sourdough

<b>40cm Pizza to share (V)</b>	<b>32</b>
Tomato Passata, Buffalo Mozzarella, Sundried Tomatoes, Basil, Oregano topped with a fresh Burrata	

<b>Truffle &amp; Porcini (V)</b>	<b>28</b>
Buffalo Mozzarella, Truffle, Porcini Mushrooms, Parmesan	

<b>Seared Tuna</b>	<b>28</b>
Seared Tuna, Sesame Seeds, Sriracha Mayonnaise, Red Onion, Sundried Tomatoes, Rocket, Kizami Wasabi	

<b>Iberico Ham and Rocket</b>	<b>24</b>
Tomato Passata, Mozzarella, Iberico Ham, Rocket, Parmesan, Oregano	

<b>Pepperoni</b>	<b>24</b>
Tomato Passata, Mozzarella, Pepperoni, Spring Onion, Basil, Oregano	

<b>Margherita (V)</b>	<b>19</b>
Tomato Passata, Buffalo Mozzarella, Sundried Tomatoes, Basil, Oregano	

<b>Garlic Cheese (V)</b>	<b>11</b>
Creamy Garlic, Fior di Latte Mozzarella	

### SIDES

<b>French Fries (VG) (GF)</b>	<b>6</b>

<b>Truffle Fries (GF)</b>	<b>10</b>

<b>Chunky Chips (VG) (GF)</b>	<b>7</b>

<b>Rocket and Parmesan Salad (GF)</b>	<b>7</b>

<b>Mixed Vegetables (VG) (GF)</b>	<b>7</b>

<b>Tenderstem Broccoli (VG) (GF)</b>	<b>7</b>

<b>Sourdough Bread &amp; Butter (V)</b>	<b>5</b>
Sourdough Loaf, Oat-sprinkled, served with Butter	

**WE PRIDE OURSELVES ON OFFERING A WIDE SELECTION OF WINES TO SUIT DIFFERENT PALATES AND OCCASIONS**

Ask for our wine list and you will see that a lot of thought and care has been taken to choose wines from independent vineyards, as well as some of those classic favourites. Our extensive list of other drinks includes a special selection of Gins, a choice of locally brewed ales and a range of artisan beers.



## JAPANESE SELECTION

### STARTERS

<b>Edamame</b> (VG) (GF)	7
Freshly Steamed Young Soybeans in the Pod, with Maldon Sea Salt flakes	
<b>Spicy Edamame</b> (VG) (GF)	8
As above, with Chilli & Garlic Sauce, Konbu Dashi and Sesame Oil	
<b>Miso Soup</b> (VG) (GF)	8
Inaka Miso, Tofu & Wakame Seaweed	
<b>Vegetarian Gyoza</b> (VG)	10
Served with Japanese Vinegar, Light Soy and Sesame Oil Gyoza Dipping Sauce	
<b>Mixed Chicken &amp; Prawn Gyoza</b>	12
Served with Japanese Vinegar, Light Soy and Sesame Oil Gyoza Dipping Sauce	
<b>Hurley House Salad</b> (VG)	14
Mixed Leaves, Asparagus, Japanese Radish & Wafu Dressing	
<b>Hurley House Spicy Fishcakes</b>	21
Black Cod Fishcakes, Lemongrass, Chilli, Lime Leaf, Crispy Panko & Yuzu Kosho Mayonnaise	
<b>Squid Karaage</b> (GF)	16
Crispy Fried Squid, Lime & Green Chilli	
<b>King Prawn Tempura</b>	16
Lightly Battered Fried King Prawns	
<b>Yasai (Vegetable) Tempura</b> (V)	14
Lightly Battered Broccoli, Asparagus, Red Pepper, Shiitake Mushroom & Aubergine	
<b>Toro Tuna Tartare</b>	28
Blue Fin Tuna Belly in a seasoned Yuzu and Soy mix, with chopped Chives topping and pickled Myoga Ginger. Served with Nori Rice Crackers	
<b>Aubergine Dengaku</b> (VG) (GF)	11
Roasted Aubergine, served with Dengaku Miso Sauce	

### MAINS

Served with Rice	
<b>Saikyo Yaki Black Cod</b> (GF)	46
Black Cod Marinated in Sweet Miso, Grilled and Roasted, Hajikami Pickled Ginger	
<b>Korean Style Lamb Cutlets</b>	49
Charcoal grilled Lamb Cutlets with Korean BBQ sauce and Crispy Quinoa	
<b>Togarashi Teriyaki Steak</b>	55
Ribeye Steak (360g - 12.7oz), Spicy Soy Glaze, Crispy Garlic & Spring Onion	
<b>Wakatori Chicken</b>	36
Baby Chicken Marinated in Ginger Miso, Pan-fried and Roasted	
<b>Gai Lan</b> (V)	16
Tenderstem Broccoli with Teriyaki Sauce, Sesame Seeds	
<b>SUSHI / SASHIMI SHARING PLATTERS</b>	
Combination Platters, served with Wasabi, Ginger and Soya Sauce	
<b>Hurley House Signature Selection</b>	
<b>60-piece Set</b>	135
Spicy Tuna Uramaki, Salmon Uramaki, Yellowtail Uramaki, Akami (Red Tuna) Nigiri, Sake (Salmon) Nigiri, Hamachi (Yellowtail) Nigiri, Suzuki (Sea Bass) Nigiri, Unagi (Grilled Eel) Nigiri, Akami (Red Tuna) Sashimi, Sake (Salmon) Sashimi, Hamachi (Yellowtail) Sashimi, Suzuki (Sea Bass) Sashimi	
<b>Sushi/Sashimi Sentaku</b>	
<b>40-piece Set</b>	90
Spicy Tuna Uramaki, Salmon Uramaki, Kappa Maki (Cucumber), Akami (Red Tuna) Nigiri, Sake (Salmon) Nigiri, Hamachi (Yellowtail) Nigiri, Suzuki (Sea Bass) Nigiri, Unagi (Grilled Eel) Nigiri, Suzuki (Sea Bass) Sashimi, Sake (Salmon) Sashimi, Akami (Red Tuna) Sashimi, Hamachi (Yellowtail) Sashimi	
<b>Sushi Sanjukan Moriawase</b>	
<b>30-piece Set</b>	68
Spicy Tuna Uramaki, Salmon Uramaki, Kappa Maki (Cucumber), Akami (Red Tuna) Nigiri, Sake (Salmon) Nigiri, Hamachi (Yellowtail) Nigiri, Suzuki (Sea Bass) Nigiri	



## JAPANESE SELECTION

### SUSHI / SASHIMI / MAKI SELECTION

#### URAMAKI

New style Sushi rolls with filling and Nori seaweed, wrapped in Sushi rice, served with Wasabi, Ginger and Soya Sauce (8 pieces per roll)	
<b>Spicy Tuna</b>	15
Spring Onions, Sriracha Mayonnaise & Sesame Seeds	
<b>Salmon</b>	14
Avocado, Mayonnaise & Sesame Seeds	
<b>California</b>	21
Crab meat, Mayonnaise, Avocado & Sesame Seeds	
<b>Soft-shell Crab</b> (6 pieces)	21
Soft-shell Crab Tempura, Baby Courgette, Cucumber, Nasi Pear, Teriyaki Sauce, Spicy Mayonnaise & Chives	
<b>Ebi Ten</b>	21
Prawn Tempura, Asparagus, Avocado, Tobiko, Mayonnaise & Unagi Sauce	
<b>Yellowtail</b>	15
Asparagus, Jalapeno, Yuzu Kosho Mayonnaise & Red Tobiko	
<b>Chirashi</b>	14
Salmon, Tuna, Yellowtail, Yuzu Kosho Mayonnaise & Red Tobiko	
<b>Green Dragon</b> (VG) (GF)	13
Takuan Pickled Radish, Pickled Carrots, Cucumber, Avocado, Rice Crackers & Mayonnaise	
<b>Avocado</b> (V)	12
Mayonnaise & Sesame Seeds	
<b>Asparagus</b> (VG)	12
Asparagus, Feta Cheese and Kaniyō	
<b>Shojin Mori</b>	25
22-piece Set (VG)	
Asparagus Uramaki, Kappa Maki (Cucumber), Avocado Uramaki	

#### SASHIMI

Slices of raw fish, served with Wasabi and Soya Sauce (3 slices per portion)

<b>Akami</b> (Red Tuna)	11
<b>Sake</b> (Salmon)	11
<b>Suzuki</b> (Sea Bass)	11
<b>Hamachi</b> (Yellowtail)	11

#### Tokujo Sashimi

<b>16-piece Set</b>	48
Akami (Red Tuna) Sashimi, Sake (Salmon) Sashimi, Suzuki (Sea Bass) Sashimi, Hamachi (Yellowtail) Sashimi	

#### NIGIRI SUSHI

Slices of raw or cooked fish on top of Sushi rice, served with Wasabi, Ginger & Soya Sauce (2 pieces per portion)

<b>Akami</b> (Red Tuna)	9
<b>Sake</b> (Salmon)	9
<b>Hamachi</b> (Yellowtail)	9
<b>Unagi</b> (Grilled Eel)	9

#### Nigiri Jukan

<b>10-piece Nigiri Selection</b>	35
Akami (Red Tuna), Sake (Salmon), Hamachi (Yellowtail), Suzuki (Sea Bass), Unagi (Grilled Eel)	

#### HOSOMAKI

Traditional Sushi rolls with Sushi rice and filling, wrapped in Nori seaweed, served with Wasabi, Ginger and Soya Sauce (6 pieces per roll)

<b>Tekka Maki</b> (Red Tuna)	12
<b>Sake Maki</b> (Salmon)	12
<b>Avocado Maki</b> (VG)	9
<b>Kappa Maki (Cucumber)</b> (VG)	8



## SUNDAY ROASTS

### BEEF STRIPLOIN 34

Served with Yorkshire Pudding, Duck Fat Roast Potatoes, Gravy and Trimmings

### KAKUNI PORK BELLY 29

Char Siu-Braised Pork Belly, served with Yorkshire Pudding, Duck Fat Roast Potatoes, Gravy and Trimmings

### TRIMMINGS

Sautéed Cabbage  
Tenderstem Broccoli  
Roasted Parsnips  
Roasted Carrots  
Cauliflower Cheese

Unlimited top-up trimmings available throughout your meal  
Please let a member of the team know

**Why not pair your roast with a classic  
Sunday Cocktail**

**BLOODY MARY 15**

**VIRGIN MARY 11**

All prices include VAT at the current rate  
Service not included  
Please inform us of any allergies before you order

# DESSERTS

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<b>Chocolate and Raspberry Gâteau</b>	<b>13</b>
with Vanilla Ice Cream	
<i>Suggested pairing - 2019 Clos Mont Blanc, Late Harvest Garnacha, Catalunia, Spain (75ml)</i>	<i>+9.00</i>
<b>Hurley House Tiramisu (V)</b>	<b>11</b>
<i>Suggested pairing - 2020 La Fleur d'Or Sauternes, France (75 ml)</i>	<i>+9.00</i>
<b>Date and Walnut Cake</b>	<b>11</b>
With Vanilla Ice Cream	
<i>Suggested pairing - 2021 Tardio, Santa Julia, Late Harvest Torrontes from Mendoza - Argentina (75 ml)</i>	<i>+9.00</i>
<b>Mochi (V)</b>	<b>10.50</b>
Ice Cream wrapped in Pounded Rice Dough	
<i>Chocolate, Mango &amp; Cheesecake</i>	
<b>Burnt Basque Matcha Cheesecake</b>	<b>11</b>
Served with Strawberry Sorbet	
<i>Suggested pairing - 1996 Château Lafon, Sauvignon Moelleux, Côtes de Duras - France (75ml)</i>	<i>+12.00</i>
<b>Three Cheeses</b>	<b>14</b>
Lincolnshire Poacher, Burt's Blue, Waterloo	
Served with Quince Jelly, Grapes & Crackers	
<i>Suggested pairing - 3 (25ml) Port shots, one for every cheese</i>	<i>+14.00</i>
<i>Lincolnshire Poacher</i>	
<i>Ramos Pinto, Collector Reserva Port, Douro, Portugal (25ml)</i>	
<i>Burt's Blue</i>	
<i>Ramos Pinto 10 Years Old Tawny Port, Douro, Portugal (25ml)</i>	
<i>Waterloo</i>	
<i>Ramos Pinto, White Reserva "Adriano" Port, Douro, Portugal (25ml)</i>	

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(V) = Vegetarian - (VG) = Vegan - (GF) = Gluten Free. Please inform us of any allergies before you order  
VAT is included at the current rate - Service not included



## VEGAN MENU

### STARTERS

<b>Edamame (GF)</b> Freshly steamed young soybeans in the pod, with Maldon Sea salt flakes	7
<b>Spicy Edamame (GF)</b> As above, with Chilli & Garlic Sauce, Konbu Dashi and Sesame Oil	8
<b>Miso Soup (GF)</b> Inaka Miso, Tofu & Wakame Seaweed	8
<b>Vegetarian Gyoza (VG)</b> Served with Japanese Vinegar, Light Soy and Sesame Oil Gyoza Dipping Sauce	10
<b>Aubergine Dengaku (GF)</b> Roasted Aubergine, served with Dengaku Miso Sauce	11
<b>Hurley House Salad</b> Mixed Leaves, Asparagus, Japanese Radish & Wafu Dressing	14
<b>Beetroot Salad and Feta Cheese (GF)</b> Slow-cooked Beetroot, served with Feta Cheese and Walnut dressing	16
<b>Heritage Tomatoes with Feta Cheese (GF)</b> Chopped Heritage Tomatoes in White Balsamic Condimento with Basil Oil dressing, topped with Feta Cheese	18

### MAINS

<b>Cauliflower Steak (GF)</b> Corn Pesto, Avocado, Mixed Leaves, Basil Oil	24
<b>Gai Lan</b> Tenderstem Broccoli with Teriyaki Sauce & Sesame Seeds	16
<b>PASTA</b>	
<b>Spaghetti all'Arrabiata</b> Spaghetti, in a Traditional Spicy Tomato Sauce	19
<b>Spaghetti alla Napoletana</b> Spaghetti, in a Traditional Tomato Sauce	19

### HOMEMADE PIZZA (Lunch only)

72-hour Fermented Sourdough	
<b>Margherita</b>	19
Tomato Passata, Buffalo Mozzarella, Sundried Tomatoes, Basil, Oregano	
<b>Truffle &amp; Porcini</b>	28
Buffalo Mozzarella, Truffle, Porcini Mushrooms, Parmesan	
<b>Garlic Cheese</b>	8
Creamy Garlic, Fior di Latte Mozzarella	

### SUSHI SELECTION

<b>Shojin Mori 22-piece Set</b> to share	25
Asparagus Uramaki, Kappa Maki (Cucumber), Avocado Uramaki	
<b>Hosomaki Avocado Maki</b> (6 pieces)	9
<b>Hosomaki Kappa Maki (Cucumber)</b> (6 pieces)	8
<b>Uramaki Avocado</b> (8 pieces)	12
Mayonnaise & Sesame Seeds	
<b>Uramaki Asparagus</b> (8 pieces)	12
Asparagus, Feta Cheese and Kanpyō	
<b>Green Dragon</b> (8 pieces)	13
Takuan Pickled Radish, Pickled Carrots, Cucumber, Avocado, Rice Crackers & Mayonnaise	

### SIDES

<b>French Fries (GF)</b>	6
<b>Chunky Chips (GF)</b>	7
<b>Mixed Salad (GF)</b>	7
<b>Mixed Vegetables (GF)</b>	7
<b>Tenderstem Broccoli (GF)</b>	7
<b>Sourdough Bread</b>	5
Sourdough Loaf, sprinkled with Oats, served with Olive Oil and Balsamic Vinegar	

### DESSERTS

<b>Chocolate Brownie</b>	11
Chocolate and Hazelnut Brownie with Vanilla Oat Creme	
<b>Sorbet</b>	9
Please check with your waiter for available flavours	

(GF) = Gluten Free -All Cheeses used are Vegan Cheeses - Please inform us of any allergies before you order  
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## VEGAN WINE MENU

### BY THE GLASS

#### Sparkling

Belle and Co. Alcohol-free Sparkling Rosé - Bottled in Germany - NV	125ml
Nyetimber Classic Cuvée - England - NV	18

#### White

Albariño Mar de Frades - Spain - 2023	125ml
	17

#### Red

Merlot, Meerlust Estate - South Africa - 2018	22
	28

### BY THE BOTTLE

#### Sparkling

Bortolotti Valdobbiadene Prosecco Superiore Brut - Italy - NV	72
Nyetimber Classic Cuvée - England - NV	102

#### White

Domaine Trois Mâts Picpoul de Pinet - France - 2021	43
Alazani Rkatsiteli (Orange wine) - Georgia - 2019	41
Château Ksara, Blanc de Blancs - Lebanon - 2020	58
Deep Down, Sauvignon Blanc (wild ferment) - New Zealand - 2022	61

#### Red

Douro Valley Vega Tinto - Portugal - 2020	45
Montipagano, Montepulciano d'Abruzzo, Umani Ronchi - Italy - 2022	41
Buenalma Malbec (Biodynamic) - Argentina - 2021	59
Côtes du Rhône, Domaine des Carabiniers - France - 2021	63

Please note that vintages may vary. Some wines may contain allergens, please inform us of any allergies before you order  
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