



JAPANESE SELECTION

STARTERS

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

MAINS

Served with Rice	
Saikyo Yaki Black Cod (GF)	46
Black Cod Marinated in Sweet Miso, Grilled and Roasted, Hajikami Pickled Ginger	
Korean Style Lamb Cutlets	49
Charcoal grilled Lamb Cutlets with Korean BBQ sauce and Crispy Quinoa	
Togarashi Teriyaki Steak	55
Ribeye Steak (360g - 12.7oz), Spicy Soy Glaze, Crispy Garlic & Spring Onion	
Wakatori Chicken	36
Baby Chicken Marinated in Ginger Miso, Pan-fried and Roasted	
Gai Lan (V)	16
Tenderstem Broccoli with Teriyaki Sauce, Sesame Seeds	
SUSHI / SASHIMI SHARING PLATTERS	
Combination Platters, served with Wasabi, Ginger and Soya Sauce	
Hurley House Signature Selection	
60-piece Set	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	
Sushi/Sashimi Sentaku	
40-piece Set	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	
Sushi Sanjukan Moriawase	
30-piece Set	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)	
Spicy Tuna	15
Spring Onions, Sriracha Mayonnaise & Sesame Seeds	
Salmon	14
Avocado, Mayonnaise & Sesame Seeds	
California	21
Crab meat, Mayonnaise, Avocado & Sesame Seeds	
Soft-shell Crab (6 pieces)	21
Soft-shell Crab Tempura, Baby Courgette, Cucumber, Nasi Pear, Teriyaki Sauce, Spicy Mayonnaise & Chives	
Ebi Ten	21
Prawn Tempura, Asparagus, Avocado, Tobiko, Mayonnaise & Unagi Sauce	
Yellowtail	15
Asparagus, Jalapeno, Yuzu Kosho Mayonnaise & Red Tobiko	
Chirashi	14
Salmon, Tuna, Yellowtail, Yuzu Kosho Mayonnaise & Red Tobiko	
Green Dragon (VG) (GF)	13
Takuan Pickled Radish, Pickled Carrots, Cucumber, Avocado, Rice Crackers & Mayonnaise	
Avocado (V)	12
Mayonnaise & Sesame Seeds	
Asparagus (VG)	12
Asparagus, Feta Cheese and Kaniyō	
Shojin Mori	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)

Akami (Red Tuna)	11
Sake (Salmon)	11
Suzuki (Sea Bass)	11
Hamachi (Yellowtail)	11

Tokujo Sashimi

16-piece Set	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)

Akami (Red Tuna)	9
Sake (Salmon)	9
Hamachi (Yellowtail)	9
Unagi (Grilled Eel)	9

Nigiri Jukan

10-piece Nigiri Selection	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)

Tekka Maki (Red Tuna)	12
Sake Maki (Salmon)	12
Avocado Maki (VG)	9
Kappa Maki (Cucumber) (VG)	8



INTERNATIONAL SELECTION

STARTERS

Imperial Caviar, 50g	150
Imperial Caviar served with Sour Cream and Blinis	

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

All-in-One Fish & Chips	16
Served with Tartar Sauce	

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

MAINS

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

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

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

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

PASTA

Tagliatelle alla Napoletana (V)	19
Fresh Tagliatelle, in a Traditional Tomato Sauce	

HURLEY HOUSE SPECIALS

Cheeseburger & French Fries	24

Fish & Chips	26

Spicy Chicken Wings & French Fries	21
(Lunch only)	

HOMEMADE PIZZA (Lunch only)

72-hour Fermented Sourdough

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

Truffle & Porcini (V)	28
Buffalo Mozzarella, Truffle, Porcini Mushrooms, Parmesan	

Seared Tuna	28
Seared Tuna, Sesame Seeds, Sriracha Mayonnaise, Red Onion, Sundried Tomatoes, Rocket, Kizami Wasabi	

Iberico Ham and Rocket	24
Tomato Passata, Mozzarella, Iberico Ham, Rocket, Parmesan, Oregano	

Pepperoni	24
Tomato Passata, Mozzarella, Pepperoni, Spring Onion, Basil, Oregano	

Margherita (V)	19
Tomato Passata, Buffalo Mozzarella, Sundried Tomatoes, Basil, Oregano	

Garlic Cheese (V)	11
Creamy Garlic, Fior di Latte Mozzarella	

SIDES

French Fries (VG) (GF)	6

Truffle Fries (GF)	10

Chunky Chips (VG) (GF)	7

Rocket and Parmesan Salad (GF)	7

Mixed Vegetables (VG) (GF)	7

Tenderstem Broccoli (VG) (GF)	7

Sourdough Bread & Butter (V)	5
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.

DESSERTS

Chocolate and Raspberry Gâteau	13
with Vanilla Ice Cream	
<i>Suggested pairing - 2019 Muscat De Beaumes De Venise, M. Chapoutier, France (75ml)</i>	<i>+8.00</i>
Hurley House Tiramisu (V)	11
<i>Suggested pairing - 2020 La Fleur d'Or Sauternes, France (75 ml)</i>	<i>+9.00</i>
Granny Smith Apple and Cinnamon Crumble	11
With Vanilla Ice Cream and Caramel Drizzle	
<i>Suggested pairing - 2021 Alison, Botrytised Riesling, Paulett Wines - Australia (75 ml)</i>	<i>+7.00</i>
Mochi (V)	10.50
Ice Cream wrapped in Pounded Rice Dough	
<i>Chocolate, Mango & Cheesecake</i>	
Burnt Basque Matcha Cheesecake	11
Served with Strawberry Sorbet	
<i>Suggested pairing - 1996 Château Lafon, Sauvignon Moelleux, Côtes de Duras - France (75ml)</i>	<i>+12.00</i>
Three Cheeses	14
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>	

(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