



JAPANESE SELECTION

STARTERS

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

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

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

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 Kanpyō	
Shojin Mori	
22-piece Set (VG)	25
Asparagus Uramaki, Kappa Maki (Cucumber), Avocado Uramaki	

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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.

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DESSERTS

Chocolate and Raspberry Gâteau 13

with Vanilla Ice Cream

Suggested pairing - 2019 Muscat De Beaumes De Venise, M. Chapoutier, France (75ml) +8.00

Hurley House Tiramisu (V) 11

Suggested pairing - 2020 La Fleur d'Or Sauternes, France (75 ml) +9.00

Granny Smith Apple and Cinnamon Crumble 11

With Vanilla Ice Cream and Caramel Drizzle

Suggested pairing - 2021 Alison, Botrytised Riesling, Paulett Wines - Australia (75 ml) +7.00

Mochi (V) 10.50

Ice Cream wrapped in Pounded Rice Dough

Chocolate, Mango & Cheesecake

Burnt Basque Matcha Cheesecake 11

Served with Strawberry Sorbet

Suggested pairing - 1996 Château Lafon, Sauvignon Moelleux, Côtes de Duras - France (75ml) +12.00

Three Cheeses 14

Lincolnshire Poacher, Burt's Blue, Waterloo

Served with Quince Jelly, Grapes & Crackers

Suggested pairing - 3 (25ml) Port shots, one for every cheese +14.00

Lincolnshire Poacher

Ramos Pinto, Collector Reserva Port, Douro, Portugal (25ml)

Burt's Blue

Ramos Pinto 10 Years Old Tawny Port, Douro, Portugal (25ml)

Waterloo

Ramos Pinto, White Reserva "Adriano" Port, Douro, Portugal (25ml)
