



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	
Jerusalem Artichoke Soup (V) (GF)	16
Served with Artichoke Crisps, Chestnut Mushrooms & Confit Salsify	

MAINS

Côte de Boeuf (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	
Pan-Fried Pollock (GF)	41
Served with Jersey Royals, Apple, Shellfish Emulsion & Sherry Foam	
BBQ Celeriac Steak (V)	24
Caramelised Shallot Purée, King Oyster Mushroom, Chive Velouté, Black Truffle	

PASTA

Tonnarelli in Parmesan Wheel	52
(For Two Dinner Only) Spaghetti di Gragnano, tossed in a Parmesan Wheel	
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

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

Egg Fried Rice (V)	8
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	

(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

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

Edamame (VG) (GF) Freshly steamed young soybeans in the pod, with Maldon Sea salt flakes	7
Spicy Edamame (VG) (GF)	8
Miso Soup (VG) (GF) Inaka Miso, Tofu & Wakame Seaweed	8
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
Teriyaki Chicken Roulade Filled with Asparagus and red Pepper	18
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) Black Cod Marinated in Sweet Miso, Grilled and Roasted, Hajikami Pickled Ginger	46
Ginger & Fig Teriyaki Duck Breast Pan-fried Duck Breast glazed with Ginger and Fig Teriyaki Sauce	39
Togarashi Teriyaki Steak Ribeye Steak (360g – 12.7oz), Spicy Soy Glaze, Crispy Garlic & Spring Onion	55
Wakatori Chicken Baby Chicken Marinated in Ginger Miso, Pan-fried and Roasted	36
Gai Lan (V) Tenderstem Broccoli with Teriyaki Sauce, Sesame Seeds	16

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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	
Tokujo Sashimi	
16-piece Set	48
Akami (Red Tuna) Sashimi, Sake (Salmon) Sashimi, Suzuki (Sea Bass) Sashimi, Hamachi (Yellowtail) Sashimi	
Shojin Mori	
22-piece Set (VG)	25
Asparagus Uramaki, Kappa Maki (Cucumber), Avocado Uramaki	
Nigiri Jukan	
10-piece Nigiri Selection	35
Akami (Red Tuna), Sake (Salmon), Hamachi (Yellowtail), Suzuki (Sea Bass), Unagi (Grilled Eel)	



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

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

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	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	

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SUNDAY ROASTS

28-DAY AGED BEEF STRIPLOIN 39

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

Corn-fed Half Chicken 34

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

Chocolate and Raspberry Gâteau 11

with Vanilla Ice Cream

Suggested pairing - 2019 Clos Mont Blanc, Late Harvest Garnacha, Catalonia, Spain (75ml) +9.00

Hurley House Tiramisu (V) 11

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

Lemon Posset 11

Berry meringue, Raspberry, Blackcurrant Coulis

Suggested pairing - 2018 Michel Chapoutier Muscat de Beaumes de Venise, France (75 ml) +9.00

Mochi (V) 10.50

Ice Cream wrapped in Pounded Rice Dough

Chocolate, Mango & Cheesecake

Apple Tarte Tatin to share 21.00

Served warm with Vanilla Ice Cream

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

Seppeltsfield 1999 21-Year-Old Para Tawny South Australia (25ml)

Waterloo

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



VEGAN MENU

STARTERS

Edamame (GF)	7
Freshly steamed young soybeans in the pod, with Maldon Sea salt flakes	
Spicy Edamame (GF)	8
Miso Soup (GF)	8
Inaka Miso, Tofu & Wakame Seaweed	
Aubergine Dengaku (GF)	11
Roasted Aubergine, served with Dengaku Miso Sauce	
Hurley House Salad	14
Mixed Leaves, Asparagus, Japanese Radish & Wafu Dressing	
Beetroot Salad and Feta Cheese (GF)	16
Slow-cooked Beetroot, served with Feta Cheese and Walnut dressing	
Heritage Tomatoes with Feta Cheese (GF)	18
Chopped Heritage Tomatoes in White Balsamic Condimento with Basil Oil dressing, topped with Feta Cheese	

MAINS

Cauliflower Steak (GF)	24
Corn Pesto, Avocado, Mixed Leaves, Basil Oil	
Gai Lan	16
Tenderstem Broccoli with Teriyaki Sauce & Sesame Seeds	

PASTA

Spaghetti all’Arrabiata	19
Spaghetti, in a Traditional Spicy Tomato Sauce	
Spaghetti alla Napoletana	19
Spaghetti, in a Traditional Tomato Sauce	

HOMEMADE PIZZA

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

SUSHI SELECTION

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

SIDES

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

DESSERTS

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

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VEGAN WINE MENU

BY THE GLASS

Sparkling	125ml	
Belle and Co. Alcohol-free Sparkling Rosé - Bottled in Germany - NV	7	
Nyetimber Classic Cuvée - England - NV	18	
White	125ml	175ml
Albariño Mar de Frades - Spain - 2023	13	17
Red	125ml	175ml
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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