

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 (Lunch only)	21

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	

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) 7
Freshly steamed young soybeans in the pod, with Maldon Sea salt flakes

Spicy Edamame (VG) (GF)

Miso Soup (VG) (GF) 8
Inaka Miso, Tofu & Wakame Seaweed

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

Teriyaki Chicken Roulade 18
Filled with Asparagus and red Pepper

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

Ginger & Fig Teriyaki Duck Breast 39
Pan-fried Duck Breast glazed with Ginger and Fig Teriyaki Sauce

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

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



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 with Vanilla Ice Cream	11
<i>Suggested pairing - 2019 Clos Mont Blanc, Late Harvest Garnacha, Catalunia, Spain (75ml)</i>	<i>+9.00</i>
Hurley House Tiramisu (V)	11
<i>Suggested pairing - 2020 La Fleur d'Or Sauternes, France (75 ml)</i>	<i>+9.00</i>
Lemon Posset	11
Berry meringue, Raspberry, Blackcurrant Coulis	
<i>Suggested pairing - 2018 Michel Chapoutier Muscat de Beaumes de Venise, France (75 ml)</i>	<i>+9.00</i>
Mochi (V)	10.50
Ice Cream wrapped in Pounded Rice Dough	
<i>Chocolate, Mango & Cheesecake</i>	
Apple Tarte Tatin to share	21.00
Served warm with Vanilla Ice Cream	
<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>Seppeltsfield 1999 21-Year-Old Para Tawny South Australia (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



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	

(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	125ml	7
Belle and Co. Alcohol-free Sparkling Rosé - Bottled in Germany - NV		
White	125ml	18
Nyetimber Classic Cuvée - England - NV		
Red	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	72
Bortolotti Valdobbiadene Prosecco Superiore Brut - Italy - NV	
White	102
Nyetimber Classic Cuvée - England - NV	
White	43
Domaine Trois Mâts Picpoul de Pinet - France - 2021	
Alazani Rkatsiteli (Orange wine) - Georgia - 2019	41
Red	58
Château Ksara, Blanc de Blancs - Lebanon - 2020	
Deep Down, Sauvignon Blanc (wild ferment) - New Zealand - 2022	61
Red	45
Douro Valley Vega Tinto - Portugal - 2020	
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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