



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	

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	

At Hurley House Hotel, we invite you to indulge in a dining experience set within an atmosphere of laid-back luxury and refined elegance.

At the heart of our dining experience lies a unique dual offering: two menus, one Japanese and one International, designed to be enjoyed individually or seamlessly together. Each dish blends the highest quality ingredients, thoughtful artistry, and impeccable service, to create unforgettable moments.

Since launching it with a Japanese chef in 2019, we have been refining our Japanese menu to deliver authentic flavours of premium sushi and sashimi, prepared with sashimi-grade fish from Atariya which is then dry-aged in house. Paired with select ingredients from Japan, our sushi reflects the freshest, most refined expression of the craft.

Our international menu celebrates local sourcing, with meats from local farms supplied by Vicars Game, and premium cuts from Donald Russell, renowned for ethically raised, traceable products.

Whether you crave traditional Japanese flavours or global favourites, we invite you to relax, indulge, and savour the experience.

(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



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
Hurley House Salad (VG) Mixed Leaves, Asparagus, Japanese Radish & Wafu Dressing	14
Spinach Salad with Pomegranate (V) Fresh Baby Spinach, pickled Apple and Daikon Radish tossed in a rich Goma (Sesame) dressing, finished with Pomegranate and a Crown of Crispy Shallots and Sakura Cress	16
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
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
MAINS	
Served with Rice	
Saikyo Yaki Black Cod (GF) Black Cod Marinated in Sweet Miso, Grilled and Roasted, Hajikami Pickled Ginger	46
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

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



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, Nashi 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	