



VEGAN MENU

STARTERS

Edamame (GF) Freshly steamed young soybeans in the pod, with Maldon Sea salt flakes	7
Spicy Edamame (GF) As above, with Chilli & Garlic Sauce, Konbu Dashi and Sesame Oil	8
Miso Soup (GF) Inaka Miso, Tofu & Wakame Seaweed	8
Vegetarian Gyoza (VG) Served with Japanese Vinegar, Light Soy and Sesame Oil Gyoza Dipping Sauce	10
Aubergine Dengaku (GF) Roasted Aubergine, served with Dengaku Miso Sauce	11
Hurley House Salad Mixed Leaves, Asparagus, Japanese Radish & Wafu Dressing	14
Beetroot Salad and Feta Cheese (GF) Slow-cooked Beetroot, served with Feta Cheese and Walnut dressing	16
Heritage Tomatoes with Feta Cheese (GF) Chopped Heritage Tomatoes in White Balsamic Condimento with Basil Oil dressing, topped with Feta Cheese	18

MAINS

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

PASTA

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

HOMEMADE PIZZA (Lunch only)

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

SUSHI SELECTION

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

SIDES

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

DESSERTS

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

(GF) = Gluten Free -All Cheeses used are Vegan Cheeses - Please inform us of any allergies before you order
VAT is included at the current rate - Service not included



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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