



INTERNATIONAL SELECTION

STARTERS

Imperial Caviar, 50g	130
Imperial Caviar served with Sour Cream and Blinis	
Burrata with Heritage Tomatoes (V) (GF)	15
Chopped Heritage Tomatoes in White Balsamic Condimento with Basil Oil dressing, topped with a fresh Burrata.	
Prawn Cocktail (GF)	17.50
King Prawns on a bed of Baby Gem Salad, topped with Marie Rose sauce, Avruga Caviar and Cherry Tomatoes	
Beetroot Salad and Feta Cheese (V) (GF)	12
Slow-cooked Beetroot, served with Feta Cheese and Walnut dressing	
Courgette and Basil Soup (V) (GF)	14
Served with Asparagus and Spiced Lavroche Cracker	

MAINS

T-Bone Steak (GF)	75
30-day dry-aged, 600g, served with Portobello Mushroom and a choice of Sauces	
Ribeye Steak (GF)	45
30-day dry-aged, 360g, served with a choice of Sauces	
Fillet Steak (GF)	37
30-day dry-aged, 220g, served with Portobello Mushroom and a choice of Sauces	
Pan-Fried Pollock (GF)	34
Served with Jersey Royals, Apple, Shellfish Emulsion & Sherry Foam	
BBQ Celeriac Steak (V)	21
Caramelised Shallot Purée, King Oyster Mushroom, Chive Velouté, Black Truffle	

PASTA

Tonnarelli in Parmesan Wheel	42
(For Two Dinner Only) Spaghetti di Gragnano, tossed in a Parmesan Wheel	
Tagliatelle alla Napoletana (V)	16
Fresh Tagliatelle, in a Traditional Tomato Sauce	

HURLEY HOUSE SPECIALS

Cheeseburger & French Fries	22
Fish & Chips	24
Spicy Chicken Wings & French Fries	19
(Lunch only)	

HOMEMADE PIZZA

72-hour Fermented Sourdough	
40cm Pizza to share (V)	25
Tomato Passata, Buffalo Mozzarella, Sundried Tomatoes, Basil, Oregano topped with a fresh Burrata	
Truffle & Porcini (V)	23
Buffalo Mozzarella, Truffle, Porcini Mushrooms, Parmesan	
Seared Tuna	22
Seared Tuna, Sesame Seeds, Sriracha Mayonnaise, Red Onion, Sundried Tomatoes, Rocket, Kizami Wasabi	
Iberico Ham and Rocket	19
Tomato Passata, Mozzarella, Iberico Ham, Rocket, Parmesan, Oregano	
Pepperoni	17
Tomato Passata, Mozzarella, Pepperoni, Spring Onion, Basil, Oregano	
Margherita (V)	15
Tomato Passata, Buffalo Mozzarella, Sundried Tomatoes, Basil, Oregano	
Garlic Cheese (V)	8
Creamy Garlic, Fior di Latte Mozzarella	
SIDES	
Egg Fried Rice (V)	6
French Fries (VG) (GF)	5
Truffle Fries (GF)	7.50
Chunky Chips (VG) (GF)	5
Rocket and Parmesan Salad (GF)	5
Mixed Vegetables (VG) (GF)	5
Tenderstem Broccoli (VG) (GF)	5
Sourdough Bread & Butter (V)	4
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.

(V) = Vegetarian - (VG) = Vegan - (GF) = Gluten Free. Please inform us of any allergies before you order
VAT is included at the current rate - An optional 12.5% service charge will be added to your bill



JAPANESE SELECTION

STARTERS

Edamame (VG) (GF)	5
Freshly steamed young soybeans in the pod, with Maldon Sea salt flakes	
Spicy Edamame (VG) (GF)	6
Miso Soup (VG) (GF)	7
Inaka Miso, Tofu & Wakame Seaweed	
Hurley House Salad (VG)	11
Mixed Leaves, Asparagus, Japanese Radish & Wafu Dressing	
Hurley House Spicy Fishcakes	16.50
Black Cod Fishcakes, Lemongrass, Chilli, Lime Leaf, Crispy Panko & Yuzu Kosho Mayonnaise	
Squid Karaage (GF)	12
Crispy Fried Squid, Lime & Green Chilli	
King Prawn Tempura	13
Lightly Battered Fried King Prawns	
Yasai (Vegetable) Tempura (V)	12
Lightly Battered Broccoli, Asparagus, Red Pepper, Shiitake Mushroom & Aubergine	
Toro Tuna Tartare	24
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)	9
Roasted Aubergine, served with Dengaku Miso Sauce	
MAINS	
Served with Rice	
Saikyo Yaki Black Cod (GF)	37
Black Cod Marinated in Sweet Miso, Grilled and Roasted, Hajikami Pickled Ginger	
Korean Style Lamb Cutlets	45
Charcoal grilled Lamb Cutlets with Korean BBQ sauce and Crispy Quinoa	
Togarashi Teriyaki Steak	42
Ribeye Steak (360g - 12.7oz), Spicy Soy Glaze, Crispy Garlic & Spring Onion	
Wakatori Chicken	27
Baby Chicken Marinated in Ginger Miso, Pan-fried and Roasted	
Gai Lan (V)	13
Tenderstem Broccoli with Teriyaki Sauce	

SUSHI / SASHIMI SHARING PLATTERS

Combination Platters, served with Wasabi, Ginger and Soya Sauce	
Hurley House Signature Selection	
60-piece Set	108
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	68
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	44
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	39
Akami (Red Tuna) Sashimi, Sake (Salmon) Sashimi, Suzuki (Sea Bass) Sashimi, Hamachi (Yellowtail) Sashimi	
Shojin Mori	
22-piece Set (VG)	20
Asparagus Uramaki, Kappa Maki (Cucumber), Avocado Uramaki	
Nigiri Jukan	
10-piece Nigiri Selection	23
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)	8.50
Sake (Salmon)	7
Suzuki (Sea Bass)	9
Hamachi (Yellowtail)	8

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)	7
Sake (Salmon)	6
Hamachi (Yellowtail)	7
Unagi (Grilled Eel)	6.50

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)	9
Sake Maki (Salmon)	9
Avocado Maki (VG)	6
Kappa Maki (Cucumber) (VG)	5

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	10.50
Spring Onions, Sriracha Mayonnaise & Sesame Seeds	
Salmon	10.50
Avocado, Mayonnaise & Sesame Seeds	
California	17.50
Crab meat, Mayonnaise, Avocado & Sesame Seeds	
Soft-shell Crab	16.50
Soft-shell Crab Tempura, Baby Courgette, Cucumber, Nasi Pear, Teriyaki Sauce, Spicy Mayonnaise & Chives	
Ebi Ten	16.50
Prawn Tempura, Asparagus, Avocado, Tobiko, Mayonnaise & Unagi Sauce	
Yellowtail	12.50
Asparagus, Jalapeno, Yuzu Kosho Mayonnaise & Red Tobiko	
Chirashi	10.50
Salmon, Tuna, Yellowtail, Yuzu Kosho Mayonnaise & Red Tobiko	
Green Dragon (VG) (GF)	10.00
Takuan Pickled Radish, Pickled Carrots, Cucumber, Avocado, Rice Crackers & Mayonnaise	
Avocado (V)	8
Mayonnaise & Sesame Seeds	
Asparagus (VG)	8
Asparagus, Feta Cheese and Kanpyō	

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SUNDAY ROASTS

28-DAY AGED BEEF STRIPLOIN 34

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

Corn-fed Half Chicken 27

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 13

VIRGIN MARY 9

All prices include VAT at the current rate
A discretionary 12.5% service charge will be added to your bill
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DESSERTS

Chocolate and Raspberry Gâteau **8.50**

with Vanilla Ice Cream

Suggested pairing - 2019 Clos Mont Blanc, Late Harvest Garnacha, Catalonia, Spain (75ml) **+7.00**

Crème Brûlée (V) (GF) **8.50**

with Seasonal Berries

Suggested pairing - 2018 Mitchell Winery, Noble Semillon, Clare Valley, South Australia (75ml) **+7.00**

Hurley House Tiramisu (V) **8.50**

Suggested pairing - 2020 La Fleur d'Or Sauternes, France (75 ml) **+7.00**

Mochi (V) **7.50**

Ice Cream wrapped in Pounded Rice Dough

Chocolate, Mango & Cheesecake

Apple Tarte Tatin to share **18.50**

Served warm with Vanilla Ice Cream

Suggested pairing - 1996 Château Lafon, Sauvignon Moelleux, Côtes de Duras - France (75ml) **+10.00**

Three Cheeses **8.50**

Lincolnshire Poacher, Cornish Blue, Waterloo

Served with Quince Jelly, Grapes & Crackers

Suggested pairing - 3 (25ml) Port shots, one for every cheese **+12.00**

Lincolnshire Poacher

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

Cornish Blue

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

Waterloo

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

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VEGAN MENU

STARTERS

Edamame (GF)	5
Freshly steamed young soybeans in the pod, with Maldon Sea salt flakes	
Spicy Edamame (GF)	6
Miso Soup (GF)	7
Inaka Miso, Tofu & Wakame Seaweed	
Aubergine Dengaku (GF)	9
Roasted Aubergine, served with Dengaku Miso Sauce	
Hurley House Salad	11
Mixed Leaves, Asparagus, Japanese Radish & Wafu Dressing	
Beetroot Salad and Feta Cheese (GF)	12
Slow-cooked Beetroot, served with Feta Cheese and Walnut dressing	
Heritage Tomatoes with Feta Cheese (GF)	14
Chopped Heritage Tomatoes in White Balsamic Condimento with Basil Oil dressing, topped with Feta Cheese.	

MAINS

Cauliflower Steak (GF)	21
Corn Pesto, Avocado, Mixed Leaves, Basil Oil	
Gai Lan	13
Tenderstem Broccoli with Teriyaki Sauce & Sesame Seeds	

PASTA

Spaghetti all'Arrabiata	16
Spaghetti, in a Traditional Spicy Tomato Sauce	
Spaghetti alla Napoletana	16
Spaghetti, in a Traditional Tomato Sauce	

HOMEMADE PIZZA

72-hour Fermented Sourdough	
Margherita	15
Tomato Passata, Buffalo Mozzarella, Sundried Tomatoes, Basil, Oregano	
Truffle & Porcini	23
Buffalo Mozzarella, Truffle, Porcini Mushrooms, Parmesan	

SUSHI SELECTION

Garlic Cheese	8
Creamy Garlic, Fior di Latte Mozzarella	
Shojin Mori 22-piece Set to share	20
Asparagus Uramaki, Kappa Maki (Cucumber), Avocado Uramaki	
Hosomaki Avocado Maki (6 pieces)	6
Hosomaki Kappa Maki (Cucumber) (6 pieces)	5
Uramaki Avocado (8 pieces)	8
Mayonnaise & Sesame Seeds	
Uramaki Asparagus (8 pieces)	8
Asparagus, Feta Cheese and Kanpyō	
Green Dragon (8 pieces)	10
Takuan Pickled Radish, Pickled Carrots, Cucumber, Avocado, Rice Crackers & Mayonnaise	

SIDES

French Fries (GF)	5
Chunky Chips (GF)	5
Mixed Salad (GF)	5
Mixed Vegetables (GF)	5
Tenderstem Broccoli (GF)	5
Sourdough Bread	4
Sourdough Loaf, sprinkled with Oats, served with Olive Oil and Balsamic Vinegar	

DESSERTS

Chocolate Brownie	7.50
Chocolate and Hazelnut Brownie with Vanilla Oat Creme	
Sorbet	7.50
Please check with your waiter for available flavours	

(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
Belle and Co. Alcohol-free Sparkling Rosé - Bottled in Germany - NV		6
Nyetimber Classic Cuvée - England - NV		15
White	125ml	175ml
Albariño Mar de Frades - Spain - 2023	11	14
Red	125ml	175ml
Merlot, Meerlust Estate - South Africa - 2018	18	23

BY THE BOTTLE

Sparkling	
Bortolotti Valdobbiadene Prosecco Superiore Brut - Italy - NV	62
Nyetimber Classic Cuvée - England - NV	88
White	
Domaine Trois Mâts Picpoul de Pinet - France - 2021	37
Alazani Rkatsiteli (Orange wine) - Georgia - 2019	34
Château Ksara, Blanc de Blancs - Lebanon - 2020	36
Deep Down, Sauvignon Blanc (wild ferment) - New Zealand - 2022	53
Red	
Backsberg Estate, Merlot - South Africa - 2018	39
Glou-Glou, Gamay Beaujolais (served chilled) - France - 2021	39
Buenalma Malbec (Biodynamic) - Argentina - 2021	51
Côtes du Rhône, Domaine des Carabiniers - France - 2021	54

Please note that vintages may vary. Some wines may contain allergens, please inform us of any allergies before you order
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