



## JAPANESE SELECTION

### STARTERS

<b>Edamame</b> (VG) (GF)	<b>5</b>
Freshly steamed young soybeans in the pod, with Maldon Sea salt flakes	
<b>Hurley House Salad</b> (VG)	<b>11</b>
Mixed Leaves, Asparagus, Japanese Radish & Wafu Dressing	
<b>Hurley House Spicy Fishcakes</b>	<b>16.50</b>
Black Cod Fishcakes, Lemongrass, Chilli, Lime Leaf, Crispy Panko & Yuzu Kosho Mayonnaise	
<b>Squid Karaage</b> (GF)	<b>12</b>
Crispy Fried Squid, Lime & Green Chilli	
<b>King Prawn Tempura</b>	<b>13</b>
Lightly Battered Fried King Prawns	
<b>Yasai (Vegetable) Tempura</b> (V)	<b>12</b>
Lightly Battered Broccoli, Asparagus, Red Pepper, Shiitake Mushroom & Aubergine	
<b>Toro Tuna Tartare</b>	<b>24</b>
Blue Fin Tuna Belly in a seasoned Yuzu and Soy mix, with chopped Chives topping and pickled Myoga Ginger. Served with Nori Rice Crackers	
<b>Aubergine Dengaku</b> (VG) (GF)	<b>9</b>
Roasted Aubergine, served with Dengaku Miso Sauce	

### MAINS

Served with Rice	
<b>Saikyo Yaki Black Cod</b> (GF)	<b>37</b>
Black Cod Marinated in Sweet Miso, Grilled and Roasted, Hajikami Pickled Ginger	
<b>Korean Style Lamb Cutlets</b>	<b>45</b>
Charcoal grilled Lamb Cutlets with Korean BBQ sauce and Crispy Quinoa	
<b>Togarashi Teriyaki Steak</b>	<b>42</b>
Ribeye Steak (360g - 12.7oz), Spicy Soy Glaze, Crispy Garlic & Spring Onion	
<b>Wakatori Chicken</b>	<b>27</b>
Baby Chicken Marinated in Ginger Miso, Pan-fried and Roasted	
<b>Gai Lan</b> (V)	<b>13</b>
Tenderstem Broccoli with Teriyaki Sauce & Sesame Seeds	

### SUSHI / SASHIMI SHARING PLATTERS

Combination Platters, served with Wasabi, Ginger and Soya Sauce	
<b>Hurley House Signature Selection</b>	
<b>60-piece Set</b>	<b>108</b>
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	
<b>Sushi/Sashimi Sentaku</b>	
<b>40-piece Set</b>	<b>68</b>
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	
<b>Sushi Sanjukan Moriawase</b>	
<b>30-piece Set</b>	<b>44</b>
Spicy Tuna Uramaki, Salmon Uramaki, Kappa Maki (Cucumber), Akami (Red Tuna) Nigiri, Sake (Salmon) Nigiri, Hamachi (Yellowtail) Nigiri, Suzuki (Sea Bass) Nigiri	
<b>Tokujo Sashimi</b>	
<b>16-piece Set</b>	<b>39</b>
Akami (Red Tuna) Sashimi, Sake (Salmon) Sashimi, Suzuki (Sea Bass) Sashimi, Hamachi (Yellowtail) Sashimi	
<b>Shojin Mori</b>	
<b>22-piece Set</b> (VG)	<b>20</b>
Asparagus Uramaki, Kappa Maki (Cucumber), Avocado Uramaki	
<b>Nigiri Jukan</b>	
<b>10-piece Nigiri Selection</b>	<b>23</b>
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)

<b>Akami</b> (Red Tuna)	<b>8.50</b>
<b>Sake</b> (Salmon)	<b>7</b>
<b>Suzuki</b> (Sea Bass)	<b>9</b>
<b>Hamachi</b> (Yellowtail)	<b>8</b>

#### NIGIRI SUSHI

Slices of raw or cooked fish on top of Sushi rice, served with Wasabi, Ginger & Soya Sauce (2 pieces per portion)

<b>Akami</b> (Red Tuna)	<b>7</b>
<b>Sake</b> (Salmon)	<b>6</b>
<b>Hamachi</b> (Yellowtail)	<b>7</b>
<b>Unagi</b> (Grilled Eel)	<b>6.50</b>

#### HOSOMAKI

Traditional Sushi rolls with Sushi rice and filling, wrapped in Nori seaweed, served with Wasabi, Ginger and Soya Sauce (6 pieces per roll)

<b>Tekka Maki</b> (Red Tuna)	<b>9</b>
<b>Sake Maki</b> (Salmon)	<b>9</b>
<b>Avocado Maki</b> (VG)	<b>6</b>
<b>Kappa Maki</b> (Cucumber) (VG)	<b>5</b>

#### 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)

<b>Spicy Tuna</b>	<b>10.50</b>
Spring Onions, Sriracha Mayonnaise & Sesame Seeds	
<b>Salmon</b>	<b>10.50</b>
Avocado, Mayonnaise & Sesame Seeds	
<b>California</b>	<b>17.50</b>
Crab meat, Mayonnaise, Avocado & Sesame Seeds	
<b>Yellowtail</b>	<b>12.50</b>
Asparagus, Jalapeno, Yuzu Kosho Mayonnaise & Red Tobiko	
<b>Chirashi</b>	<b>10.50</b>
Salmon, Tuna, Yellowtail, Yuzu Kosho Mayonnaise & Red Tobiko	
<b>Avocado</b> (V)	<b>8</b>
Mayonnaise & Sesame Seeds	
<b>Asparagus</b> (VG)	<b>8</b>
Asparagus, Feta Cheese and Kanpyō	



## INTERNATIONAL SELECTION

### STARTERS

<b>Imperial Caviar, 50g</b>	<b>130</b>
Imperial Caviar served with Sour Cream and Blinis	
<b>Burrata with Heritage Tomatoes (V) (GF)</b>	<b>15</b>
Chopped Heritage Tomatoes in White Balsamic Condimento with Basil Oil dressing, topped with a fresh Burrata.	
<b>Prawn Cocktail (GF)</b>	<b>17.50</b>
King Prawns on a bed of Baby Gem Salad, topped with Marie Rose sauce, Avruga Caviar and Cherry Tomatoes	
<b>Beetroot Salad and Feta Cheese (V) (GF)</b>	<b>12</b>
Slow-cooked Beetroot, served with Feta Cheese and Walnut dressing	
<b>Creamy Chestnut Soup (V)</b>	<b>13</b>
With Porcini Mushrooms and Thyme Croutons	

### MAINS

<b>T-Bone Steak (GF)</b>	<b>75</b>
30-day dry-aged, 600g, served with Portobello Mushroom and a choice of Sauces	
<b>Ribeye Steak (GF)</b>	<b>45</b>
30-day dry-aged, 360g, served with a choice of Sauces	
<b>Fillet Steak (GF)</b>	<b>37</b>
30-day dry-aged, 220g, served with Portobello Mushroom and a choice of Sauces	
<b>Sea Bass Meunière</b>	<b>34</b>
Sea Bass Fillet, Lightly Pan-fried in Lemon Butter, Capers and a sprinkle of Parsley	
<b>BBQ Celeriac Steak (V)</b>	<b>21</b>
Caramelised Shallot Purée, King Oyster Mushroom, Chive Velouté, Black Truffle	

### PASTA

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

### HURLEY HOUSE SPECIALS

<b>Cheeseburger &amp; French Fries</b>	<b>22</b>
<b>Fish &amp; Chips</b>	<b>24</b>
<b>Spicy Chicken Wings &amp; French Fries</b>	<b>19</b>
(Lunch only)	

### HOMEMADE PIZZA

72-hour Fermented Sourdough	
<b>40cm Pizza to share (V)</b>	<b>25</b>
Tomato Passata, Buffalo Mozzarella, Sundried Tomatoes, Basil, Oregano topped with a fresh Burrata	
<b>Truffle &amp; Porcini (V)</b>	<b>23</b>
Buffalo Mozzarella, Truffle, Porcini Mushrooms, Parmesan	
<b>Seared Tuna</b>	<b>22</b>
Seared Tuna, Sesame Seeds, Sriracha Mayonnaise, Red Onion, Sundried Tomatoes, Rocket, Kizami Wasabi	
<b>Iberico Ham and Rocket</b>	<b>19</b>
Tomato Passata, Mozzarella, Iberico Ham, Rocket, Parmesan, Oregano	
<b>Pepperoni</b>	<b>17</b>
Tomato Passata, Mozzarella, Pepperoni, Spring Onion, Basil, Oregano	
<b>Margherita (V)</b>	<b>15</b>
Tomato Passata, Buffalo Mozzarella, Sundried Tomatoes, Basil, Oregano	
<b>Garlic Cheese (V)</b>	<b>8</b>
Creamy Garlic, Fior di Latte Mozzarella	

### SIDES

<b>Egg Fried Rice (V)</b>	<b>6</b>
<b>French Fries (VG) (GF)</b>	<b>5</b>
<b>Chunky Chips (VG) (GF)</b>	<b>5</b>
<b>Rocket and Parmesan Salad (GF)</b>	<b>5</b>
<b>Mixed Vegetables (VG) (GF)</b>	<b>5</b>
<b>Tenderstem Broccoli (VG) (GF)</b>	<b>5</b>
<b>Sourdough Bread &amp; Butter (V)</b>	<b>4</b>
Sourdough Loaf, sprinkled with Oats, 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



## VEGAN MENU

### STARTERS

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

### MAINS

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

### PASTA

<b>Spaghetti all'Arrabiata</b>	<b>16</b>
Spaghetti, in a Traditional Spicy Tomato Sauce	
<b>Spaghetti alla Napoletana</b>	<b>16</b>
Spaghetti, in a Traditional Tomato Sauce	

### HOMEMADE PIZZA

72-hour Fermented Sourdough	
<b>Margherita</b>	<b>15</b>
Tomato Passata, Buffalo Mozzarella, Sundried Tomatoes, Basil, Oregano	
<b>Truffle &amp; Porcini</b>	<b>23</b>
Buffalo Mozzarella, Truffle, Porcini Mushrooms, Parmesan	
<b>Garlic Cheese</b>	<b>8</b>
Creamy Garlic, Fior di Latte Mozzarella	

### SUSHI SELECTION

<b>Shojin Mori 22-piece Set</b> to share	<b>20</b>
Asparagus Uramaki, Kappa Maki (Cucumber), Avocado Uramaki	
<b>Hosomaki Avocado Maki</b> (6 pieces)	<b>6</b>
<b>Hosomaki Kappa Maki (Cucumber)</b> (6 pieces)	<b>5</b>
<b>Uramaki Avocado</b> (8 pieces)	<b>8</b>
Mayonnaise & Sesame Seeds	
<b>Uramaki Asparagus</b> (8 pieces)	<b>8</b>
Asparagus, Feta Cheese and Kanpyō	

### SIDES

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

### DESSERTS

<b>Chocolate Brownie</b>	<b>7.5</b>
Chocolate and Hazelnut Brownie with Vanilla Oat Creme	
<b>Sorbet</b>	<b>7.5</b>
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

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

### BY THE BOTTLE

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

Please note that vintages may vary. Some wines may contain allergens, 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

## SUNDAY ROASTS

### **28-DAY AGED BEEF STRIPLOIN 34**

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

### **GARLIC & ROSEMARY SPATCHCOCK CHICKEN 27**

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

### **TRIMMINGS**

Buttered Leeks  
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  
Please inform us of any allergies before you order