



## INTERNATIONAL SELECTION

### STARTERS

<b>Imperial Caviar, 50g</b>	<b>150</b>
Imperial Caviar served with Sour Cream and Blinis	
<b>Burrata with Heritage Tomatoes (V) (GF)</b>	<b>18</b>
Chopped Heritage Tomatoes in White Balsamic Condimento with Basil Oil dressing, topped with a fresh Burrata.	
<b>All-in-One Fish &amp; Chips</b>	<b>16</b>
Served with Tartar Sauce	

### MAINS

<b>Côte de Boeuf for Two (GF)</b>	<b>85</b>
30-day dry-aged, 600g, served with Portobello Mushroom and a choice of Sauces	
<b>Ribeye Steak (GF)</b>	<b>55</b>
30-day dry-aged, 360g, served with a choice of Sauces	
<b>Fillet Steak (GF)</b>	<b>50</b>
30-day dry-aged, 220g, served with Portobello Mushroom and a choice of Sauces	
<b>BBQ Celeriac Steak (V)</b>	<b>24</b>
Caramelised Shallot Purée, King Oyster Mushroom, Chive Velouté, Black Truffle	

### PASTA

<b>Tagliatelle alla Napoletana (V)</b>	<b>19</b>
Fresh Tagliatelle, in a Traditional Tomato Sauce	

### HURLEY HOUSE SPECIALS

<b>Cheeseburger &amp; French Fries</b>	<b>24</b>
<b>Fish &amp; Chips</b>	<b>26</b>
<b>Spicy Chicken Wings &amp; French Fries</b>	<b>21</b>
(Lunch only)	

### HOMEMADE PIZZA (Lunch only)

72-hour Fermented Sourdough	
<b>40cm Pizza to share (V)</b>	<b>32</b>
Tomato Passata, Buffalo Mozzarella, Sundried Tomatoes, Basil, Oregano topped with a fresh Burrata	
<b>Truffle &amp; Porcini (V)</b>	<b>28</b>
Buffalo Mozzarella, Truffle, Porcini Mushrooms, Parmesan	
<b>Seared Tuna</b>	<b>28</b>
Seared Tuna, Sesame Seeds, Sriracha Mayonnaise, Red Onion, Sundried Tomatoes, Rocket, Kizami Wasabi	
<b>Iberico Ham and Rocket</b>	<b>24</b>
Tomato Passata, Mozzarella, Iberico Ham, Rocket, Parmesan, Oregano	
<b>Pepperoni</b>	<b>24</b>
Tomato Passata, Mozzarella, Pepperoni, Spring Onion, Basil, Oregano	
<b>Margherita (V)</b>	<b>19</b>
Tomato Passata, Buffalo Mozzarella, Sundried Tomatoes, Basil, Oregano	
<b>Garlic Cheese (V)</b>	<b>11</b>
Creamy Garlic, Fior di Latte Mozzarella	

### SIDES

<b>French Fries (VG) (GF)</b>	<b>6</b>
<b>Truffle Fries (GF)</b>	<b>10</b>
<b>Chunky Chips (VG) (GF)</b>	<b>7</b>
<b>Rocket and Parmesan Salad (GF)</b>	<b>7</b>
<b>Mixed Vegetables (VG) (GF)</b>	<b>7</b>
<b>Tenderstem Broccoli (VG) (GF)</b>	<b>7</b>
<b>Sourdough Bread &amp; Butter (V)</b>	<b>5</b>
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

<b>Edamame</b> (VG) (GF) Freshly Steamed Young Soybeans in the Pod, with Maldon Sea Salt flakes	7
<b>Spicy Edamame</b> (VG) (GF) As above, with Chilli & Garlic Sauce, Konbu Dashi and Sesame Oil	8
<b>Miso Soup</b> (VG) (GF) Inaka Miso, Tofu & Wakame Seaweed	8
<b>Vegetarian Gyoza</b> (VG) Served with Japanese Vinegar, Light Soy and Sesame Oil Gyoza Dipping Sauce	10
<b>Mixed Chicken &amp; Prawn Gyoza</b> Served with Japanese Vinegar, Light Soy and Sesame Oil Gyoza Dipping Sauce	12
<b>Hurley House Salad</b> (VG) Mixed Leaves, Asparagus, Daikon Radish & Wafu Dressing	14
<b>Spinach Salad with Pomegranate</b> (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
<b>Hurley House Spicy Fishcakes</b> Black Cod Fishcakes, Lemongrass, Chilli, Lime Leaf, Crispy Panko & Yuzu Kosho Mayonnaise	21
<b>Squid Karaage</b> (GF) Crispy Fried Squid, Lime & Green Chilli	16
<b>King Prawn Tempura</b> Lightly Battered Fried King Prawns	16
<b>Yasai (Vegetable) Tempura</b> (V) Lightly Battered Broccoli, Asparagus, Red Pepper, Shiitake Mushroom & Aubergine	14
<b>Toro Tuna Tartare</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	28
<b>Aubergine Dengaku</b> (VG) (GF) Roasted Aubergine, served with Dengaku Miso Sauce	11

### MAINS

Served with Rice	
<b>Saikyo Yaki Black Cod</b> (GF) Black Cod Marinated in Sweet Miso, Grilled and Roasted, Hajikami Pickled Ginger	46
<b>Korean Style Lamb Cutlets</b> Charcoal grilled Lamb Cutlets with Korean BBQ sauce and Crispy Quinoa	49
<b>Togarashi Teriyaki Steak</b> Ribeye Steak (360g - 12.7oz), Spicy Soy Glaze, Crispy Garlic & Spring Onion	55
<b>Wakatori Chicken</b> Baby Chicken Marinated in Ginger Miso, Pan-fried and Roasted	36
<b>Gai Lan</b> (V) Tenderstem Broccoli with Teriyaki Sauce, Sesame Seeds	16

### SUSHI / SASHIMI SHARING PLATTERS

Combination Platters, served with Wasabi, Ginger and Soya Sauce	
<b>Hurley House Signature Selection</b>	
<b>60-piece Set</b>	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

<b>40-piece Set</b>	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

<b>30-piece Set</b>	68
Spicy Tuna Uramaki, Salmon Uramaki, Kappa Maki (Cucumber), Akami (Red Tuna) Nigiri, Sake (Salmon) Nigiri, Hamachi (Yellowtail) Nigiri, Suzuki (Sea Bass) Nigiri	



## 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)	11
<b>Sake</b> (Salmon)	11
<b>Suzuki</b> (Sea Bass)	11
<b>Hamachi</b> (Yellowtail)	11

#### Tokujo Sashimi

<b>16-piece Set</b>	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)

<b>Akami</b> (Red Tuna)	9
<b>Sake</b> (Salmon)	9
<b>Hamachi</b> (Yellowtail)	9
<b>Unagi</b> (Grilled Eel)	9

#### Nigiri Jukan

<b>10-piece Nigiri Selection</b>	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)

<b>Tekka Maki</b> (Red Tuna)	12
<b>Sake Maki</b> (Salmon)	12
<b>Avocado Maki</b> (VG)	9
<b>Kappa Maki (Cucumber)</b> (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)

<b>Spicy Tuna</b> Spring Onions, Sriracha Mayonnaise & Sesame Seeds	15
<b>Salmon</b> Avocado, Mayonnaise & Sesame Seeds	14
<b>California</b> Crab meat, Mayonnaise, Avocado & Sesame Seeds	21
<b>Soft-shell Crab</b> (6 pieces) Soft-shell Crab Tempura, Baby Courgette, Cucumber, Nashi Pear, Teriyaki Sauce, Spicy Mayonnaise & Chives	21
<b>Ebi Ten</b> Prawn Tempura, Asparagus, Avocado, Tobiko, Mayonnaise & Unagi Sauce	21
<b>Yellowtail</b> Asparagus, Jalapeno, Yuzu Kosho Mayonnaise & Red Tobiko	15
<b>Chirashi</b> Salmon, Tuna, Yellowtail, Yuzu Kosho Mayonnaise & Red Tobiko	14
<b>Green Dragon</b> (VG) (GF) Takuan Pickled Radish, Pickled Carrots, Cucumber, Avocado, Rice Crackers & Mayonnaise	13
<b>Avocado</b> (V) Mayonnaise & Sesame Seeds	12
<b>Asparagus</b> (VG) Asparagus, Feta Cheese and Kanpyō	12
<b>Shojin Mori</b> <b>22-piece Set</b> (VG) Asparagus Uramaki, Kappa Maki (Cucumber), Avocado Uramaki	25