



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	
Creamy Chestnut Soup (V)	13
Roasted English Asparagus, with Soft Poached Egg, Crispy Quinoa and Lovage Pesto	

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	
Sea Bass Meunière	34
Sea Bass Fillet, Lightly Pan-fried in Lemon Butter, Capers and a sprinkle of Parsley	
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
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

DESSERTS

Chocolate and Raspberry Gâteau	8.50
with Vanilla Ice Cream	
Crème Brûlée (V) (GF)	8.50
with Seasonal Berries	
Hurley House Tiramisu (V)	8.50
Three Cheeses	8.50
Lincolnshire Poacher, Cornish Blue, Waterloo Served with Quince Jelly, Grapes & Crackers	
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	

(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