



## SUNDAY MENU

### 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>Roasted Asparagus and Poached Egg (V) (GF)</b>	<b>12</b>
Roasted English Asparagus, with Soft Poached Egg, Crispy Quinoa and Lovage Pesto	

### 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	

### SUNDAY ROASTS

<b>30-day-aged Beef Sirloin</b>	<b>34</b>
served with Yorkshire Pudding, Roast Potatoes Root Vegetables and Bone Marrow Jus	
<b>Corn-fed Half Chicken</b>	<b>27</b>
Served with Roast Potatoes, Root Vegetables and Gravy	
Top-up trimmings available throughout the meal	

### HURLEY HOUSE CLASSICS

<b>Cheeseburger &amp; French Fries</b>	<b>22</b>
<b>Fish &amp; Chips</b>	<b>24</b>
<b>Aubergine Steak (VG) (GF)</b>	<b>21</b>
Roasted Aubergine, Asparagus, Mixed Leaves, Harissa Chickpeas	

### SIDES

<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</b>	<b>4</b>

### DESSERTS

<b>Chocolate and Raspberry Gâteau</b>	<b>8.50</b>
with Vanilla Ice Cream	
<b>Crème Brûlée (V) (GF)</b>	<b>8.50</b>
with Seasonal Berries	
<b>Hurley House Tiramisu (V)</b>	<b>8.50</b>
<b>Three Cheeses</b>	<b>8.50</b>
Lincolnshire Poacher, Cornish Blue, Waterloo, served with Quince Jelly, Grapes & Crackers	
<b>Mochi (V)</b>	<b>7.50</b>
Ice Cream wrapped in Pounded Rice Dough Chocolate, Mango & Cheesecake	
<b>Apple Tarte Tatin to share</b>	<b>18.50</b>
Served warm with Vanilla Ice Cream	

## 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

<b>Edamame</b> (VG) (GF)	<b>5</b>
Freshly steamed young soybeans in the pod, with Malden 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	

### 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	

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