



VEGAN MENU

STARTERS

Edamame (GF)	7
Freshly steamed young soybeans in the pod, with Maldon Sea salt flakes	
Spicy Edamame (GF)	8
As above, with Chilli & Garlic Sauce, Konbu Dashi and Sesame Oil	
Miso Soup (GF)	8
Inaka Miso, Tofu & Wakame Seaweed	
Vegetarian Gyoza (VG)	10
Served with Japanese Vinegar, Light Soy and Sesame Oil Gyoza Dipping Sauce	
Aubergine Dengaku (GF)	11
Roasted Aubergine, served with Dengaku Miso Sauce	
Hurley House Salad	14
Mixed Leaves, Asparagus, Japanese Radish & Wafu Dressing	
Spinach Salad with Pomegranate	16
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	
Heritage Tomatoes with Feta Cheese (GF)	18
Chopped Heritage Tomatoes in White Balsamic Condimento with Basil Oil dressing, topped with Feta Cheese	

MAINS

Cauliflower Steak (GF)	24
Corn Pesto, Avocado, Mixed Leaves, Basil Oil	
Gai Lan	16
Tenderstem Broccoli with Teriyaki Sauce & Sesame Seeds	

PASTA

Spaghetti all'Arrabiata	19
Spaghetti, in a Traditional Spicy Tomato Sauce	
Spaghetti alla Napoletana	19
Spaghetti, in a Traditional Tomato Sauce	

HOMEMADE PIZZA (Lunch only)

72-hour Fermented Sourdough	
Margherita	19
Tomato Passata, Buffalo Mozzarella, Sundried Tomatoes, Basil, Oregano	
Truffle & Porcini	28
Buffalo Mozzarella, Truffle, Porcini Mushrooms, Parmesan	
Garlic Cheese	8
Creamy Garlic, Fior di Latte Mozzarella	

SUSHI SELECTION

Shojin Mori 22-piece Set to share	25
Asparagus Uramaki, Kappa Maki (Cucumber), Avocado Uramaki	
Hosomaki Avocado Maki (6 pieces)	9
Hosomaki Kappa Maki (Cucumber) (6 pieces)	8
Uramaki Avocado (8 pieces)	12
Mayonnaise & Sesame Seeds	
Uramaki Asparagus (8 pieces)	12
Asparagus, Feta Cheese and Kanpyō	
Green Dragon (8 pieces)	13
Takuan Pickled Radish, Pickled Carrots, Cucumber, Avocado, Rice Crackers & Mayonnaise	

SIDES

French Fries (GF)	6
Chunky Chips (GF)	7
Mixed Salad (GF)	7
Mixed Vegetables (GF)	7
Tenderstem Broccoli (GF)	7
Sourdough Bread	5
Sourdough Loaf, sprinkled with Oats, served with Olive Oil and Balsamic Vinegar	

DESSERTS

Chocolate Brownie	11
Chocolate and Hazelnut Brownie with Vanilla Oat Creme	
Sorbet	9
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
VAT is included at the current rate - Service not included



VEGAN WINE MENU

BY THE GLASS

Sparkling		125ml
Belle and Co. Alcohol-free Sparkling Rosé - Bottled in Germany - NV		7
Nyetimber Classic Cuvée - England - NV		18
White	125ml	175ml
Albariño Mar de Frades - Spain - 2023	13	17
Red	125ml	175ml
Merlot, Meerlust Estate - South Africa - 2018	22	28

BY THE BOTTLE

Sparkling	
Bortolotti Valdobbiadene Prosecco Superiore Brut - Italy - NV	72
Nyetimber Classic Cuvée - England - NV	102
White	
Domaine Trois Mâts Picpoul de Pinet - France - 2021	43
Alazani Rkatsiteli (Orange wine) - Georgia - 2019	41
Château Ksara, Blanc de Blancs - Lebanon - 2020	58
Deep Down, Sauvignon Blanc (wild ferment) - New Zealand - 2022	61
Red	
Douro Valley Vega Tinto - Portugal - 2020	45
Montipagano, Montepulciano d'Abruzzo, Umani Ronchi - Italy - 2022	41
Buenalma Malbec (Biodynamic) - Argentina - 2021	59
Côtes du Rhône, Domaine des Carabiniers - France - 2021	63

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