

## SUNDAY MENU

### STARTERS

- 90 **King Prawn Cocktail** (GF) **12**  
Marie Rose Sauce, Cherry Tomatoes
- 91 **Smoked Salmon Blini** **14**  
Horseradish Cream, Avruga Caviar
- 92 **Burrata** (V) (GF) **11**  
Heirloom Tomatoes, Basil Oil, Kalamata Olives

### SUNDAY ROAST

- 150 Traditional Roast with 30-day-aged Beef Sirloin, served with Yorkshire Pudding, Roast Potatoes, Root Vegetables and Bone Marrow Gravy **34**  
Top-up trimmings available throughout the meal

### HURLEY HOUSE CLASSICS

- 130 **Cheeseburger & French Fries** **22**
- 131 **Fish & Chips** **22**
- 132 **Chipotle Lime Cauliflower Steak** (VG) (GF) **19**  
Avocado, Sweetcorn Salsa

### HOMEMADE PIZZA

- 72-hour Fermented Sourdough  
Also available as a sharing starter
- 200 **Hurley House Margherita** (V) **15**  
Tomato Passata, Buffalo Mozzarella, Cherry Tomatoes, Basil, Oregano
- 201 **Goat's Cheese** (V) **16**  
Tomato Passata, Mozzarella, Goat's Cheese, Semi-dry Tomatoes, Basil
- 202 **Truffle & Porcini** **23**  
Buffalo Mozzarella, Truffle, Porcini Mushrooms, Parmesan
- 203 **Vegetarian** **16**  
Buffalo Mozzarella, Cherry Tomatoes, Aubergine, Courgette, Red Pepper, Green Pesto
- 204 **Pepperoni** **17**  
Tomato Passata, Mozzarella, Pepperoni, Spring Onion, Basil, Oregano
- 205 **Seared Tuna** **17**  
Seared Tuna, Sesame Seeds, Sriracha Mayonnaise, Red Onion, Sun-dried Tomatoes, Rocket, Kizami Wasabi, Yuzu Soya Sauce
- 206 **Garlic** **8**  
Creamy Garlic, Fior di Latte Mozzarella

## JAPANESE MENU テイクアウトメニュー

### HURLEY HOUSE SPECIAL DISHES

#### STARTERS

- 20 **Edamame** (VG) (GF) **5**  
Freshly steamed young soybeans in the pod, with Malden Sea salt flakes
- 21 **Hurley House Salad** (VG) **11**  
Mixed Leaves, Asparagus, Japanese Radish & Wafu Dressing
- 22 **Hurley House Spicy Fishcakes** **16.50**  
Black Cod Fishcakes, Lemongrass, Chilli, Lime Leaf, Crispy Panko & Yuzu Kosho Mayonnaise
- 23 **Squid Karaage** (GF) **12**  
Crispy Fried Squid, Lime & Green Chilli
- 24 **King Prawn Tempura** **12**  
Lightly Battered Fried King Prawns
- 25 **Yasai (Vegetable) Tempura** (V) **10**  
Lightly Battered Broccoli, Asparagus, Red Pepper, Shiitake Mushroom & Aubergine

#### MAINS

- Served with Rice
- 30 **Saikyo Yaki Black Cod** (GF) **32**  
Black Cod Marinated in Sweet Miso, Grilled and Roasted, Hajikami Pickled Ginger
- 31 **Togarashi Teriyaki Steak** **42**  
Ribeye Steak (360g - 12.7oz), Spicy Soy Glaze, Crispy Garlic & Spring Onion
- 32 **Wakatori Chicken** **23**  
Baby Chicken Marinated in Ginger Miso, Pan-fried and Roasted
- 33 **Gai Lan** (V) **13**  
Tenderstem Broccoli with Teriyaki Sauce & Sesame Seeds

### SUSHI / SASHIMI SHARING PLATTERS

- 80 **HURLEY HOUSE SIGNATURE SELECTION**
- 60-piece Set** **108**  
Spicy Tuna Uramaki, Salmon Uramaki, Yellowtail Uramaki, Toro (Tuna Belly) Nigiri, Akami (Red Tuna) Nigiri, Sake (Salmon) Nigiri, Hamachi (Yellowtail) Nigiri, Suzuki (Sea Bass) Nigiri, Unagi (Eel) Nigiri, Toro (Tuna Belly) Sashimi, Akami (Red Tuna) Sashimi, Sake (Salmon) Sashimi, Hamachi (Yellowtail) Sashimi, Suzuki (Sea Bass) Sashimi
- 82 **SUSHI/SASHIMI OMAKASE**
- 40-piece Set** **68**  
Spicy Tuna Uramaki, Salmon Uramaki, Kappa Maki (Cucumber), Akami (Red Tuna) Nigiri, Sake (Salmon) Nigiri, Hamachi (Yellowtail) Nigiri, Suzuki (Sea Bass) Nigiri, Unagi (Eel) Nigiri, Suzuki (Sea Bass) Sashimi, Sake (Salmon) Sashimi, Akami (Red Tuna) Sashimi
- 83 **SUSHI SANJUKAN MORIAWASE**
- 30-piece Set** **44**  
Spicy Tuna Uramaki, Salmon Uramaki, Kappa Maki (Cucumber), Akami (Red Tuna) Nigiri, Sake (Salmon) Nigiri, Hamachi (Yellowtail) Nigiri, Suzuki (Sea Bass) Nigiri
- 81 **TOKUJO SASHIMI**
- 27-piece Set** **65**  
Akami (Red Tuna) Sashimi, Sake (Salmon) Sashimi, Suzuki (Sea Bass) Sashimi, Hamachi (Yellowtail) Sashimi, Toro (Tuna Belly) Sashimi
- 84 **SHOJIN MORI**
- 22-piece Set** (VG) **20**  
Asparagus Uramaki, Kappa Maki (Cucumber), Avocado Uramaki

#### PLEASE SEE OVERLEAF FOR FURTHER JAPANESE DISHES

(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

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# JAPANESE MENU

## テイクアウトメニュー

### SUSHI / SASHIMI / MAKI SELECTION

#### SASHIMI

Slices of raw fish, served with Wasabi and Soya Sauce (3 slices per portion)

50	<b>Akami</b> (Red Tuna)	<b>8.50</b>
51	<b>Toro</b> (Tuna Belly)	<b>13.50</b>
52	<b>Sake</b> (Salmon)	<b>7</b>
53	<b>Suzuki</b> (Sea Bass)	<b>9</b>
54	<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)

55	<b>Akami</b> (Red Tuna)	<b>7</b>
56	<b>Toro</b> (Tuna Belly)	<b>10.50</b>
57	<b>Sake</b> (Salmon)	<b>6</b>
58	<b>Ebi</b> (Shrimp)	<b>7.50</b>
59	<b>Hamachi</b> (Yellowtail)	<b>7</b>
60	<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)

61	<b>Tekka Maki</b> (Red Tuna)	<b>9</b>
62	<b>Sake Maki</b> (Salmon)	<b>9</b>
63	<b>Avocado Maki</b> (VG)	<b>6</b>
64	<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)

65	<b>Spicy Tuna</b>	<b>10.50</b>
	Spring Onions, Sriracha Mayonnaise & Sesame Seeds	
66	<b>Salmon</b>	<b>9.50</b>
	Avocado, Mayonnaise & Sesame Seeds	
67	<b>California</b>	<b>12.50</b>
	Crab meat, Mayonnaise, Avocado & Sesame Seeds	
68	<b>Yellowtail</b>	<b>10.50</b>
	Asparagus, Jalapeno, Yuzu Kosho Mayonnaise & Red Tobiko	
69	<b>Chirashi</b>	<b>10.50</b>
	Salmon, Tuna, Yellowtail, Yuzu Kosho Mayonnaise & Red Tobiko	
72	<b>Avocado</b> (V)	<b>8</b>
	Mayonnaise & Sesame Seeds	

#### KUMIAWASE

Combination Platters, served with Wasabi, Ginger and Soya Sauce

70	<b>Nigiri Jukan</b> (10-piece Nigiri Selection) <b>23</b>
	Akami (Red Tuna)
	Sake (Salmon)
	Hamachi (Yellowtail)
	Suzuki (Sea Bass)
	Unagi (Grilled Eel)
71	<b>Nigiri Gokan</b> (5-piece Nigiri Selection) <b>13</b>
	Akami (Red Tuna)
	Sake (Salmon)
	Hamachi (Yellowtail)
	Suzuki (Sea Bass)
	Unagi (Grilled Eel)

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### 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.