



HURLEY HOUSE  
HOTEL

## À LA CARTE

Available: Mon to Sat 12:00noon to 14:30

Mon to Thurs 18:30 to 21:30 & Fri to Sat 18:30 to 22:00

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### SAMPLE MENU

#### STARTERS

Duck Liver Parfait, William Pear Chutney, Brioche 10

Roast Celeriac, Burnt Cauliflower, Tunworth Cheese, Toasted Hazelnuts, Black Autumn Truffle 9

Smoked Scottish Haddock, Baked Potato, Crispy Bacon, Leek Soup 8

Heritage Baby Beetroot Salad, Innes Goats Curd, Hazelnuts, Orange Dressing 8.5

Berkshire Wood Pigeon 'Wellington', Mushroom Ketchup 12

(Please Note - Our Game Birds May Contain Lead Shot)

Red Legged Partridge & Wiltshire Rabbit Terrine, Micro Radishes, Poached Quince 11

Cornish Mackerel, Celeriac Remoulade, Burnt Apple, Nasturtium 10

Lasagne of Cornish Brown Crab, Shaved Fennel, Samphire, Chervil 14

#### MAIN COURSES

King Oyster and Morel Mushroom Linguine, Autumn Black Truffle, Aged Parmesan 19

North Sea Cod, Haricot Beans, Chorizo, Samphire, Mussel Broth 24

Scottish Halibut, Fregola, Granny Smith Apple, Heritage Cauliflower, Toasted Hazelnuts 27

Berkshire Pheasant, Crispy Polenta, Salsify, Morel Sauce 24

(Please Note - Our Game Birds May Contain Lead Shot)

Wiltshire Lamb Rump and Breast, Spelt, Baby Leek, Scottish Girolles 25

Wiltshire Fallow Deer, Potato Terrine, Golden Beetroot, Roscoff Onions, Burnt Cauliflower 27

Aged Herefordshire Beef Fillet, Jerusalem Artichoke, King Oyster Mushroom, Sprouting Broccoli 34

English Rose Veal, Foraged Mushrooms, Braised Baby Onions, Capers, Sage 25

#### SIDES 4.5

Braised Red Cabbage

Roast Chantenay Carrots

Castelfranco, William Pear, Blue Cheese

Buttered New Potatoes

House Chips

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An optional 12.5% service charge will be added to your bill.

Please inform us of any allergies before you order.



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DESSERTS 7.5

The Sugar Apple, Cinnamon Cream, Sable Biscuit, Sorbet  
Bitter Chocolate "Jaffa Cake", Orange Ice Cream  
Blackberry Semifreddo, Prosecco Jelly, White Chocolate Aero  
Plum Tart Fine, Goats Cheese Mousse, Walnuts, Lemon Thyme Ice Cream  
William Pear Terrine, White Chocolate Macadamia Mousse, Salted Caramel Ice Cream

CHEESES

British Cheese, Grapes, Celery, Biscuits, Quince  
*Lincolnshire Poacher / Gubbeen / Waterloo / Driftwood / Barkham Blue*

Three British Cheeses 9

Five British Cheeses 12

SWEET WINE & PORT

	100ml	Bottle
Jurançon Clos Thou, Henri Lapouble-Laplace, France, 2014 (50cl)	9	45
Château Le Fagé, Monbazillac, France, 2012 (75cl)	10	70
Churchill's Reserve Port NV, Portugal	6	40
Quinta de La Rosa, White Port NV, Portugal	7.5	

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