

Lunch Special

Choose any 2 courses (one from each box) for £9.95[◇]

between 12 noon & 5pm Monday to Friday

Starters

Gỏi cuốn

fresh rice paper summer rolls with herbs, vermicelli & pickle. *

veggie
prawn

Chả giò

crispy spring rolls served with lettuce & herbs to wrap & dip. *

veggie
pork

Cánh gà

seasoned, crispy chicken wings served with sriracha

Nem hải sản

large crispy spring roll of king prawn, crab & pork with nước chấm dipping sauce

*choice of nước chấm or peanut sauce

Dessert

Chuối chiên

banana fritter with or without ice cream (coconut or honey & ginger)

Kem sorbet

delicious fresh mango sorbet from La Maison des Sorbets made with over 55% fruit

Kem

rich, sumptuous honey & ginger dairy ice creams made with whole milk & double cream

Every product in every dish we serve is made right here on site from ingredients delivered daily. Nothing comes pre-packaged or from a central kitchen.

For ingredients and allergen information see reverse.

[◇] Drinks not included in the fixed 2 course menu price. Fixed menu price cannot be used in conjunction with any other pricing offers or discounts.

Phở : Vietnamese noodle soup

Phở, (pronounced fuh) is the Vietnamese national dish; an aromatic & delicious rice noodle soup served with a side plate of fresh herbs to add as you please. The addition of these herbs, & the sauces you see on the table, are an essential part of eating phở & add another dimension to the dish, tailoring it to your own personal tastes - our chilli paste for a kick, fish sauce for extra saltiness, garlic vinegar for sourness.

Our broths are made in each restaurant by slowly simmering bones for a good 12 hours & it's this authentic preparation that is key to phở retaining all its goodness & developing its own distinctive tastes & aromas. A steaming bowl of phở, brimming with fresh ingredients, aromatic herbs & lean meat is the perfect comfort food & a universal panacea - we think it's also the best noodle soup in the world!

Phở chín: tender beef brisket slow cooked in our broth

Phở tái lăn: flash fried steak with garlic (Hanoi style)

Phở tái: thinly sliced steak

Phở gà: chicken breast in chicken broth

Phở chay: tofu & button mushrooms *choice of broths - chicken or veggie

Hot and spicy soups originating from the Imperial City, Huế.
Served with bún or phở noodles:

Bún gà Huế: hot & spicy chicken

Bún chay Huế: hot & spicy tofu & mushroom

Bún bò Huế: hot & spicy brisket beef (served with a chilli shrimp paste)

Bún nấm rơm Huế: hot & spicy enoki, shiitake & button mushrooms, pak choy

Extra toppings

tofu
button mushrooms
creamy egg yolk
pak choy
mange tout
green beans

1.00

chicken
steak
brisket
beef meatballs
nem nướng pork balls
3 mushrooms (enoki, shiitake & button)
king prawns

1.75

Gỏi : Vietnamese salads

Gỏi gà

shredded chicken salad with Asian herbs, peppers & a chilli ginger dressing

Gỏi chay

as above minus the chicken

Gỏi đu đủ

crunchy green papaya salad with peanuts & prawn crackers

chicken or king prawn

Bún : vermicelli noodles

Vermicelli rice noodles with a lemongrass & chilli wok-fried topping. Served with fresh herbs, beansprouts, veggie spring roll & peanuts. Noodles served at room temp just like in Vietnam. Pour over nước chấm side sauce & mix.

chicken
beef

tofu & mushroom
nem nướng pork balls

Phở Xào : wok fried noodles

Wok fried flat rice noodles with lemongrass, chilli and Asian greens. Served with peanuts & nước chấm

chicken & prawn

chicken

tofu & mushroom

Cơm Tấm : broken rice

Cà-ri

rich, fragrant Vietnamese curry with veggies & mushrooms, topped with nuts & served with broken rice

chicken or tofu

Cơm tấm rang

aromatic, spicy wok-fried broken rice with chicken & dried shrimp

Table sauces

1. sriracha (chilli sauce)
2. fish sauce
3. homemade garlic vinegar
4. homemade chilli & garlic paste



Beer

Halida	3.95
Saigon	3.95
Beer Lao (normal or big)	4.00 / 6.95

Wine & sparkling

White

175ml / 250ml / bottle

Cotes de Gascogne, Cuvee Jean Paul, France	4.50 / 5.75 / 14.95
Chenin Viognier, Percheron, South Africa	4.75 / 6.25 / 16.95
Gargenega Pinot Grigio, Vinazza, Italy	4.95 / 6.75 / 17.95
Gavi La Luciana, Araldica, Italy	5.50 / 7.50 / 19.95
Marlborough Sauvignon Blanc, The Cloud Factory, New Zealand	5.95 / 7.95 / 21.95

Rose

Pinot Grigio Blush, Ancora, Italy	4.95 / 6.75 / 17.95
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Red

Grenache Syrah, Mas de Vignerons, Rhone, France	4.50 / 5.75 / 14.95
Rioja Tempranillo, Artesa, Spain	4.75 / 6.25 / 16.95
Malbec Bonarda, Tesoro de los Andes, Argentina	5.10 / 6.95 / 18.45
Langhorne Creek Shiraz, Soldier's Block, Australia	5.50 / 7.50 / 19.95

(125ml also available)

Sparkling

Prosecco Spumante, Lunetta, Italy	125ml / bottle 4.95 / 24.00
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The vast majority of our menu is egg & dairy free. All items on this menu are gluten-free, as accredited by Coeliac UK, except for the Chocolate Truffle Slab and the beers.

Not all dish ingredients are listed & all dishes could contain traces of peanuts. Please ask staff for allergen details and see our website for nutritional information.

An optional 12.5% service charge will be added to parties of 5 or more throughout the day

Cocktails

Made with the award winning **Sơn Tinh Rượu** spirits & liquors (see below) or Vietnamese vodka

Phojito:

Our signature cocktail; Nếp Phú Lộc (clear rice spirit), mint, lime & soda 6.75

Lemon & Basil Martini:

Nếp Phú Lộc (clear rice spirit), homemade lemonade & muddled basil 7.00

Ha Noi Mule:

Hà Nội vodka, fresh apple, ginger, mint & lime 7.00

Rose Apple Bellini:

prosecco with a splash of Táo Mèo (rose apple liquor) 6.50

Vietnamese Bloody Mary:

Sriracha bloody Mary with Hà Nội vodka 7.25

Cà phê Martini:

Nếp Phú Lộc (clear rice spirit), Vietnamese coffee, condensed milk 7.00

Specials - please ask your server

Sơn Tinh Rượu: rice based spirits / liquors

Sơn Tinh Rượu liquors from the renowned Highway 4 in Hanoi; Vietnam's premium spirits & liquors.

Served 50ml over ice

Nếp Phú Lộc: clear rice spirit (38%) Vietnam's leading spirit; a gold medal winner at the World Spirit Awards. Great on its own or in our cocktails.	5.00
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Táo Mèo: rose apple liquor (27%) 4.75

Vodka

Vodka Hà Nội: (39.5%) 4.50

Vodka Hà Nội: with homemade lemonade 5.50

Fresh juices all made to order 3.40

Apple, mint & lime with or without ginger

Carrot, apple & ginger Apple, beetroot & carrot

Kale, apple, pineapple & lime Apple & orange

Pineapple, apple & mint Specials - please ask your server

Coconut, pineapple & apple

Soft drinks

Homemade Lemonade 2.95

Coke, Diet Coke, Fanta Orange & Sprite 2.40

One Water: still or sparkling water (sm/lg) 2.00 / 3.70
'100% of the profits fund water projects around the world'

Teas

Flower teas: fragrant jasmine, green or yulan tea balls 2.75

Tea pigs bags: green, camomile, mint 1.95

Fresh mint tea 1.80

Fresh lemongrass tea 1.80

Iced tea 2.00

Coffee

Cà phê:

rich Vietnamese coffee from Caphe VN served black or with condensed milk 2.50

Cà phê sữa đá:

iced coffee with or without condensed milk 2.90

Dessert

Chuối chiên

banana fritter with or without ice cream 3.75 / 5.50
(coconut or honey & ginger)

Banh lá dứa

pandan pancake with roasted coconut, 6.25
served with ice cream. coconut or honey & ginger

Bánh sô-cô-la truffle

chocolate truffle slab served with green tea ice cream 6.75

Kem sorbet

delicious fresh fruit sorbets from La Maison des Sorbets 4.25
made with over 55% fruit.
mango or strawberry & fresh basil

Kem

rich, sumptuous dairy ice creams 4.00
made with whole milk & double cream.
coconut, honey & ginger or green tea