Pho to Go

Starters: món khai vị

Spring rolls* Chả giò crispy spring rolls served with lettuce & herbs to wrap & dip - choice of nước chấm or peanut sauce vg	e 5.75 c 6.25	
Summer rolls Gỏi cuốn fresh rice paper rolls veggie with herbs, vermicelli & pickle - choice of nước chấm or peanut sauce vg prawn	5.50	
Spicy salad rolls Cuốn diếp chay with enoki, chilli & herbs (low-carb) - choice of nước chấm or peanut sauce vg	5,25	
Chicken wings Cánh gà seasoned, crispy chicken wings with sriracha	7.50	
Pork & lemongrass meatballs Nem nướng served with lettuce & herbs to wrap & dip - choice of nước chấm or peanut sauce	6.95	
Baby squid Mực chiến giòn tender fried baby squid with a salt, pepper & lime dip	7.25	
Seafood spring roll* Nem hải sản large crispy spring roll of king prawn, crab & pork with nước chấm dipping sauce	5.50	
Lotus stems Gói ngó sen veggie with green bean vg chicken & prawn		

Vietnamese salads : gói		
Chicken salad Gỏi gà shredded chicken salad with Asian herbs, peppers & a chilli ginger dressing		8.75
Veggie salad Gói chay as above minus the chicken vg		7.75
Green papaya salad Goi đu đủ crunchy green papaya salad with peanuts & prawn crackers	chicken king prawn	
Banana blossom salad Gỏi bắp chuỗi fragrant banana blossom salad with tender beef, peanuts & star fruit		9.50
Mango salad Gói xoài spicy green mango salad topped with pork, dried shrimp & peanuts - slightly smaller portion, ideal as a side or starter		7.50

Vietnamese noodle soup: phở

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 broths are made in each restaurant by slowly simmering bones for a good 12 hours & it's this authentic preparation that is key to pho retaining all its goodness & developing its own distinctive tastes & aromas. We think it's the best noodle soup in the world!

Classics

Beef brisket Phở chín - tender beef brisket slow cooked in our broth	9.75
Steak with garlic Phở tái lắn - flash fried steak (Hanoi style)	9.95
Chicken Phở gà - breast meat in chicken broth	9.50
King prawns Phở tôm - choice of broth: chicken or veggie	10.50
Tofu & button mushrooms Phở chay - choice of broth: chicken or veggie vg	9.25
3 Mushrooms Phở nấm rơm - enoki, shiitake & button mushroom vg - choice of broth: chicken or veggie	9,50
	Steak with garlic Phở tái lăn - flash fried steak (Hanoi style) Chicken Phở gà - breast meat in chicken broth King prawns Phở tôm - choice of broth: chicken or veggie Tofu & button mushrooms Phở chay - choice of broth: chicken or veggie vg 3 Mushrooms Phở nấm rơm - enoki, shiitake & button mushroom vg

Hot and spicy soups

Originating from the Imperial City, Hue. Served with bun or pho noodles:

Hot & spicy chicken Bún gà Huế	9.95
Hot & spicy beef brisket Bún bò Huế - served with a chilli shrimp paste	10.25
Hot & spicy king prawn Bún tôm Huế	10.95
Hot & spicy tofu & mushroom Bún chay Huế vg	9.75
Hot & spicy 3 mushrooms Bún nấm rơm Huế - with pak choi vg	9.95

House specials

in veggie broth vg		
'Spicy Green' - chicken or tofu, morning glory, green beans, pak choi, fresh lime & Thai basil in spicy veggie broth vg	10.50	
Phở house Phở đặc biệt - king prawns, chicken & flash fried steak with garlic in beef broth	11.95	

'Super Green' - morning glory, green beans, pak choi, fresh lime & Thai basil

Extra toppings

tofu
button mushrooms
pak choi
mange tout
green beans
1.25

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

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.

*Please note: these items are not gluten-free. See reverse.

vg - these dishes are, or can be, vegan by choosing vegan options - please ask staff for vegan drink info.

Curry: cà-ri

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

chicken	10.95	king prawn	11.95
beef brisket	11,25	tofu vg	10.75

Rice bowls: món cơm

broken rice topped with wok-fried Chinese leaf, radish, cucumber & pickles, finished with peanuts, herbs & fresh chillies

chargrilled chicken thigh	9.75	tofu & veg vg	9.25
crispy beef in betel leaf	9.95	3 meat combo	10.95
chargrilled pork	10.25		

Wok fried rice: com chiên

aromatic, spicy wok-fried broken rice.

chicken & dried shrimp 9.50 shiitake & Thai basil vg 8.75

Wok fried noodles: phở xào

wok-fried flat rice noodles with lemongrass, chilli and Asian greens. Served with peanuts & nước chấm. vg dish served with nước chấm chay.

chicken	9.50	chicken & prawn	9.95
beef	9.95	tofu & mushroom vg	9.25

Vermicelli noodles: bún

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 & mix. vg dishes served with nước chấm chay.

chicken	9.50	nem nuong pork balls	9.75
beef	9.95	tofu & mushroom vg	9.25
king prawn	10.75	veggie spring rolls* vg	9.50

Sides: món ăn kèm

Prawn crackers Bánh phồng tôm / chay prawn, or prawn-less, crackers with sweet chilli sauce vg	3.25
Morning Glory Rau muống xào stir fried morning glory (water spinach) in garlic vg	5.95
Green beans & sugarsnaps Đậu que in peanut dressing vg	4.95
Stir fried Chinese leaf Cải thảo xào in soy sauce vg	4.75

Extra sauces: 50p

- 1. sriracha (chilli sauce
- 2. fish sauce
- 3. homemade garlic vinegar
- 4. homemade chilli & garlic paste
- 5. hoi sin sauce* available on request



Beer & Cider

Bia Hà Nội	3.95
Saigon	4.25
Beer Lao (normal or big)	4.50 / 7.50
Beavertown Neck Oil IPA	4.95
Beavertown Gamma Ray American Pale Ale	4.95
Peacock Apple Cider	5.95
Daura Damm (gluten free)	4.75

Wine & sparkling

Sparkling	bottle
Prosecco Spumante,	
Lunetta, Italy	28.50

White

TTTTTTTTTTTTTTTTTTTTTTTTTTTTTTTTTTTTTTT	
Fauno Blanco, Murviedro Fauno, Spain	16.75
Chenin Viognier, Dutch Hope, South Africa	19.95
Pinot Grigio, Piattini, Italy	20.50
Marlborough Sauvignon Blanc, Wanderlust, New Zealand	24.95
La Lancelotta Gavi, Piemonte, Italy	25.95

Rose

Pinot Grigio Blush, Piattini, Italy 20.50

Red

Rame Garnacha,	
Campo de Borja, Spain	16.75
Malbec, Bellefontaine, France	22.50
Rioja Tempranillo, Valliciergo, Spain	22.50

Pho to Go

Collection Collection Click + Collect



www.phocafe.co.uk

We can do some kids meals for takeaway too, just ask us!



The majority of items on this menu are gluten-free, as accredited by Coeliac UK. *Please note: these items are not gluten-free - Chả Giò (spring rolls), Nem Hải Sản, Hoisin sauce & the beers. Bún dishes can be ordered without spring roll on request.

The vast majority of our menu is also egg & dairy free. Not all dish ingredients are listed & all dishes could contain traces of peanuts. If you have an allergy, please make staff aware of it & request & read our detailed allergen information.

Fresh veggie & fruit juices

Apple, mint & lime with or without ginger
Beetroot, carrot & apple with or without ginger
Coconut, pineapple & apple
Carrot, apple & ginger

Kale, apple, pineapple & lime Pineapple, apple & mint Spinach, cucumber, pear & lemon (green detox)

Apple & orange

Spritzer

3.75

Coconut water

Straight, over ice	2.7
with Fresh pineapple juice	3,5

Lemonade & soft drinks

Hamanada famanada		
Homemade lemonade	-	3.50
Spicy lemonade with ginger & fresh mint		3.95
Green tea lemonade		3.95
Coke, Diet Coke, Fanta Orange & Sprite Zero		2.95
Mineral Water - still or sparkling (sm/lg)	2 25 /	4 25

Teas

Flower teas - fragrant jasmine, green or yulan tea balls	2.9
Tea pigs bags - green, camomile, mint	2.2
Fresh mint tea	1.9
Fresh lemongrass tea	2.2
Iced tea	2.7

Vietnamese coffee

Cà phê - rich Vietnamese coffee from Caphe VN	3.25
served black or with condensed milk	
Cà phê sữa đá	
iced coffee with / without condensed milk	3.25











