

# Pho

## Starters

<b>Gỏi cuốn</b> fresh rice paper summer rolls with herbs, vermicelli & pickle - choice of nước chấm or peanut sauce <b>vg</b>	veggie 4.75 chicken 4.95 prawn 5.25
<b>Chả giò*</b> crispy spring rolls served with lettuce & herbs to wrap & dip - choice of nước chấm or peanut sauce <b>vg</b>	veggie 5.25 pork 5.75
<b>Cánh gà</b> seasoned, crispy chicken wings served with sriracha	6.95
<b>Nem nướng</b> homemade pork & lemongrass meatballs with lettuce & herbs to wrap & dip - choice of nước chấm or peanut sauce	6.75
<b>Mực chiên giòn</b> tender fried baby squid with a salt, pepper & lime dip	6.95
<b>Nem hải sản*</b> large crispy spring roll of king prawn, crab & pork with nước chấm dipping sauce	4.95
<b>Gỏi ngó sen</b> tangy lotus stems with green bean & sesame seeds <b>vg</b>	veggie 5.75 chicken & prawn 7.25
<b>Bò lá lốt</b> beef wrapped in betal leaves, served with rice vermicelli sheets & nước chấm	7.25
<b>Bánh xèo (evening only)</b> savoury Vietnamese crispy crepe with rice papers & herbs <b>vg</b>	chicken & prawn 8.25 tofu 7.75
<b>Gỏi : Vietnamese salads</b>	
<b>Gỏi gà</b> shredded chicken salad with Asian herbs, peppers & a chilli ginger dressing	7.95
<b>Gỏi chay</b> as above minus the chicken <b>vg</b>	7.25
<b>Gỏi bắp chuối</b> fragrant banana blossom salad with tender beef, peanuts & star fruit	8.95
<b>Gỏi đu đủ</b> crunchy green papaya salad with peanuts & prawn crackers	chicken 8.50 king prawn 9.50
<b>Gỏi xoài</b> spicy green mango salad topped with pork, dried shrimp & peanuts - slightly smaller portion, ideal as a side or starter	6.95

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.

## 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 magical panacea - we think it's also the best noodle soup in the world!

<b>Phở chín:</b> tender beef brisket slow cooked in our broth	9.25
<b>Phở tái lăn:</b> flash fried steak with garlic (Hanoi style)	9.50
<b>Phở tái:</b> thinly sliced steak	9.50
<b>Phở bò viên:</b> homemade beef meatballs	9.25
<b>Phở tái chín or tái bò viên:</b> steak & either brisket or meatballs	9.50
<b>Phở bò combo:</b> steak, brisket & meatballs	9.95
<b>Phở gà:</b> chicken breast in chicken broth	8.95
<b>Phở tôm:</b> king prawns - choice of broth: chicken or veggie	10.25
<b>Phở chay:</b> tofu & button mushrooms - choice of broth: chicken or veggie <b>vg</b>	8.75
<b>Phở nấm rơm:</b> enoki, shiitake & button mushrooms <b>vg</b> - choice of broth: chicken or veggie	8.95
<b>House specials</b>	
<b>'Spicy Green':</b> chicken or tofu, morning glory, green beans, pak choi, fresh lime & Thai basil in spicy veggie broth <b>vg</b>	9.95
<b>'Super Green':</b> morning glory, green beans, pak choi, fresh lime & Thai basil in veggie broth with garlic <b>vg</b>	8.95
<b>Phở bò nấm trứng:</b> brisket, enoki & button mushrooms, creamy egg yolk, in beef broth	10.50
<b>Bún riêu:</b> a Hanoi classic; vermicelli noodles in a rich tomato & crab broth with wafer thin steak & tofu, topped with fried shallots	10.75
<b>Phở đặc biệt:</b> king prawns, chicken & flash fried steak with garlic in beef broth	11.50
<b>Hot and spicy soups originating from the Imperial City, Huế.</b> Served with bún or phở noodles:	
<b>Bún gà Huế:</b> hot & spicy chicken	9.50
<b>Bún bò Huế:</b> hot & spicy brisket beef (served with a chilli shrimp paste)	9.75
<b>Bún tôm Huế:</b> hot & spicy juicy king prawn	10.50
<b>Bún chay Huế:</b> hot & spicy tofu & mushroom <b>vg</b>	9.25
<b>Bún nấm rơm Huế:</b> hot & spicy enoki, shiitake & button mushrooms, pak choi <b>vg</b>	9.50

## Extra toppings

tofu / button mushrooms /  
creamy egg yolk / pak choi / mange tout  
/ green beans

1.00

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

1.75

## Cơm Tấm : broken rice

### Cơm tấm đặc biệt

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

chargrilled pork	9.75	tofu & veg <b>vg</b>	8.75
crispy beef in betal leaf	9.50	3 meat combo	10.50
chargrilled chicken thigh	9.25		

### Cà-ri

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

chicken	10.50	king prawn	11.50
beef brisket	10.75	tofu <b>vg</b>	10.25

### Cơm tấm rang

aromatic, spicy wok-fried broken rice

chicken & dried shrimp	8.95	shiitake & Thai basil <b>vg</b>	8.25
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## 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 & mix. **vg** dishes served with ginger soy.

chicken	8.95	nem nướng pork balls	9.25
beef	9.50	tofu & mushroom <b>vg</b>	8.75
king prawn	10.25	veggie spring rolls* <b>vg</b>	8.95

## Phở Xào : wok fried noodles

Wok-fried flat rice noodles with lemongrass, chilli and Asian greens. Served with peanuts & nước chấm. **vg** dish served with ginger soy.

chicken	8.95	chicken & prawn	9.50
beef	9.50	tofu & mushroom <b>vg</b>	8.75

## Sides

### Bánh phồng tôm

prawn crackers with sweet chilli sauce

### Rau muống xào

stir fried morning glory (water spinach) in garlic **vg**

### Đậu que

green beans & sugarsnaps in a mild peanut dressing **vg**

### Cải Thảo Xào

stir fried Chinese leaf in soy sauce **vg**

## Table sauces

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

Saigon	3.95
Bia Hà Nội	3.95
Beer Lao (normal or big)	4.25 / 7.25
Beavertown Neck Oil IPA	4.50
Beavertown Gamma Ray American Pale Ale	4.50
Peacock Apple Cider (crafted by Aspall)	5.50
Daura Damm (gluten free)	3.95

## Wine & sparkling

### Sparkling

Prosecco Spumante, Lunetta, Italy	125ml / bottle 5.50 / 27.95
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### White

Fauno Blanco, Murviedro Fauno, Spain	175ml / 250ml / bottle 4.75 / 6.25 / 15.95
Chenin Viognier, Dutch Hope, South Africa	5.25 / 6.75 / 18.95
Pinot Grigio, Piattini, Italy	5.50 / 7.25 / 19.95
Marlborough Sauvignon Blanc, Wanderlust, New Zealand	6.25 / 8.75 / 23.95

### Rose

Pinot Grigio Blush, Piattini, Italy	5.50 / 7.25 / 19.95
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### Red

Garnacha, Monte Oton, Spain	4.75 / 6.25 / 15.95
Malbec, Bellefontaine, France	5.75 / 7.50 / 20.75
Rioja Tempranillo, Valliciergo, Spain	5.95 / 7.75 / 21.50

(125ml also available)

### Wine Spritzer

White	175ml house wine 5.50
Rose	5.95

## 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 7.25

### Lemon & Basil Martini:

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

### Hà Nội Mule:

Hà Nội vodka, fresh apple, ginger, mint & lime 7.25

### Rose Apple Bellini:

prosecco with a splash of Táo Mèo (rose apple liquor) 6.75

### Vietnamese Bloody Mary:

sriracha bloody Mary with Hà Nội vodka 7.50

### Cà phê Martini:

Nếp Phú Lộc (clear rice spirit), Vietnamese coffee, condensed milk 7.25

## Spirits

All served in 50mls (25mls available)

### Sơn Tinh Rượu

Rice based premium spirits from the renowned Highway 4 in Hà Nội

Nếp Phú Lộc: clear rice spirit (38%) 5.25

Táo Mèo: rose apple liquor (27%) 5.50

### Gin

Double Tanqueray & tonic 7.50

Gin spritz: double Tanqueray, fresh mint, cucumber, lime & soda 6.95

### Vodka (39.5%)

Vodka Hà Nội & tonic 6.95

Vodka Hà Nội, lime & soda 6.95

Vodka Hà Nội & homemade lemonade 6.75



accredited by  
coeliacuk

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. Please ask staff for allergen details.

## Spritzers

Refreshing homemade cordials with fresh herbs & sparkling water 2.95

Ginger, lemongrass & mint

Chilli & lime

Lemon & Thai basil

## Fresh veggie & fruit juices

all made to order 3.50

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

## Coconut water

Straight, over ice 2.25

with Fresh pineapple juice 2.95

with Cucumber juice 2.95

## Lemonade & soft drinks

Homemade lemonade 2.95

Spicy lemonade with ginger & fresh mint 3.50

Green tea lemonade 3.50

Coke, Diet Coke, Fanta Orange & Sprite 2.60

Mineral Water: still or sparkling (sm/lg) 2.00 / 3.95

## Teas

Flower teas: fragrant jasmine, green or yulan tea balls 2.95

Tea pigs bags: green, camomile, mint 1.95

Fresh mint tea 1.95

Fresh lemongrass tea 2.25

Iced tea 2.25

## Vietnamese coffee

Cà phê: rich Vietnamese coffee from Caphe VN served black or with condensed milk 2.75

Cà phê sữa đá: iced coffee with / without condensed milk 2.95