

# CELEBRATING BOLD STREET



**2 Courses £14.50 / 3 Courses £18.50**

Prawn crackers for the table

## STARTERS

**Gỏi cuốn:** fresh rice paper summer rolls (chicken or veg)

**Nem hải sản:** large crispy spring roll of king prawn, crab & pork\*

**Chả giò:** crispy spring rolls (pork or veg)\*

**Gỏi ngó sen:** tangy lotus stems with green bean & sesame seeds **vg**

## MAINS

### Gỏi : salads

**Gỏi gà:** shredded chicken salad with Asian herbs, peppers & a chilli ginger dressing

**Gỏi bắp chuối:** fragrant banana blossom salad with tender beef, peanuts & star fruit

### Phở : noodle soup

**Phở gà:** chicken breast in chicken broth

**Phở tái:** thinly sliced steak in beef broth

**Phở nấm rơm:** enoki, shiitake & button mushrooms **vg**  
- choice of broth: chicken or veggie

**'Spicy Green':** chicken or tofu, morning glory, green beans, pak choi, fresh lime & Thai basil in spicy veggie broth **vg**

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

**Bún gà Huế:** hot & spicy chicken

### Cơm Tấm : rice

**Cà-rí:** rich, fragrant Vietnamese curry with veggies & mushrooms, topped with nuts & served with broken rice **vg**

chicken  
beef brisket  
tofu

### Phở Xào : noodles

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

chicken  
beef brisket  
tofu & mushroom

## DESSERTS

**Chuối chiên:**  
crispy, warm banana fritter with ice cream or sorbet

**Bánh kẹp lá dứa:**  
freshly cooked pandan waffle with ice cream or sorbet



accredited by  
**coeliac.uk**  
the coeliac trust

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. Bún dishes can be ordered without spring roll on request. **vg** - these dishes are, or can be, vegan by choosing vegan options. 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.

# DRINKS

## Cocktails

<b>Phojito</b> our signature cocktail; white rum, mint, lime & soda	7.25
<b>Lemon &amp; Basil Martini</b> Hà Nội vodka, homemade lemonade & Thai basil	7.00
<b>Hà Nội Mule</b> Hà Nội vodka, freshly juiced apple, ginger, mint & lime	7.25
<b>Gin Spritz</b> Tanqueray, muddled cucumber, mint, lime & soda	7.25
<b>Vietnamese Bloody Mary</b> a classic Bloody Mary spiked with Sriracha	7.50
<b>Cà phê Martini</b> Hà Nội vodka, iced Vietnamese coffee & condensed milk	7.25

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## Sparkling

<b>Prosecco Spumante,</b> Lunetta, Italy	125ml / bottle 5.50 / 27.95
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## Gin & Vodka

All served in 50mls (25mls available)

Tanqueray & tonic	7.50
Vodka Hà Nội & tonic	6.95
Vodka Hà Nội, lime & soda	6.95
Vodka Hà Nội & homemade lemonade	6.95

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## Booze Free

<b>Nojito</b> muddled lime & mint, homemade lemonade & soda, shaken & served over crushed ice, garnished with fresh mint	4.95
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## Spritzers

Refreshing homemade cordials with fresh herbs & sparkling water	3.50
<b>Ginger, lemongrass &amp; mint</b>	
<b>Chilli &amp; lime</b>	
<b>Lemon &amp; Thai basil</b>	

Please ask if you would like  
to see our wine list