

GRADUATION WEEK



Pho

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
coeliacuk
the gluten-free 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

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

Sparkling

Prosecco Spumante, 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

Booze Free

Nojito 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
Ginger, lemongrass & mint	
Chilli & lime	
Lemon & Thai basil	

Please ask if you would like
to see our wine list