

# Pho

## Starters

**Gỏi cuốn** veggie 4.95  
fresh rice paper summer rolls with herbs, vermicelli & pickle - choice of nước chấm or peanut sauce **vg** chicken 5.25  
prawn 5.50

**Cuốn điệp chay** 5.25  
spicy salad rolls with enoki, chilli & herbs (carb-free)  
- choice of nước chấm or peanut sauce **vg**

**Chả giò\*** veggie 5.50  
crispy spring rolls served with lettuce & herbs  
to wrap & dip - choice of nước chấm or peanut sauce **vg** pork 5.95

**Cánh gà** 7.50  
seasoned, crispy chicken wings with sriracha

**Nem nướng** 6.95  
homemade pork & lemongrass meatballs with lettuce & herbs to wrap & dip - choice of nước chấm or peanut sauce

**Mực chiên giòn** 6.95  
tender fried baby squid with a salt, pepper & lime dip

**Nem hải sản\*** 5.25  
large crispy spring roll of king prawn, crab & pork with nước chấm dipping sauce

**Gỏi ngó sen:** tangy lotus stems veggie 5.95  
with green bean & sesame seeds **vg** chicken & prawn 7.75

**Bò lá lốt:** beef wrapped in betel leaves, 7.50  
with rice vermicelli sheets & nước chấm

**Bánh xèo:** tofu 7.95  
savoury Vietnamese crispy crepe  
with rice papers & herbs **vg** (evening only) chicken & prawn 8.50

## Gỏi : Vietnamese salads

**Gỏi gà** 8.25  
shredded chicken salad with Asian herbs, peppers & a chilli ginger dressing

**Gỏi chay** 7.50  
as above minus the chicken **vg**

**Gỏi bắp chuối:** fragrant banana blossom salad 9.25  
with tender beef, peanuts & star fruit

**Gỏi đu đủ:** crunchy green papaya salad chicken 8.95  
with peanuts & prawn crackers king prawn 9.95

**Gỏi xoài** 7.25  
spicy green mango salad topped with pork, dried shrimp & peanuts - slightly smaller portion, ideal as a side or starter

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!

### Classics

**Phở chín:** tender beef brisket slow cooked in our broth 9.50

**Phở tái lăn:** flash fried steak with garlic (Hanoi style) 9.75

**Phở tái:** thinly sliced steak 9.75

**Phở bò combo:** steak, brisket & meatballs 10.25

**Phở gà:** chicken breast in chicken broth 9.25

**Phở tôm:** juicy king prawns - choice of broth: chicken or veggie 10.25

**Phở chay:** tofu & button mushrooms - choice of broth: chicken or veggie **vg** 8.95

**Phở nấm rơm:** enoki, shiitake & button mushrooms **vg** 9.25  
- choice of broth: chicken or veggie

### House specials

**'Super Green':** morning glory, green beans, pak choi, fresh lime & Thai basil in veggie broth **vg** 9.25

**'Spicy Green':** chicken or tofu, morning glory, green beans, pak choi, fresh lime & Thai basil in spicy veggie broth **vg** 10.25

**Phở bò nấm trứng:** brisket, enoki & button mushrooms, creamy egg yolk, in beef broth 10.75

**Bún riêu:** a Hanoi classic; vermicelli noodles in a rich tomato & crab broth with wafer thin steak & tofu, topped with fried shallots 10.95

**Phở đặc biệt:** king prawns, chicken & flash fried steak with garlic in beef broth 11.75

### Hot and spicy soups originating from the Imperial City, Huế.

Served with bún or phở noodles:

**Bún gà Huế:** hot & spicy chicken 9.75

**Bún bò Huế:** hot & spicy brisket beef (served with a chilli shrimp paste) 9.95

**Bún tôm Huế:** hot & spicy juicy king prawn 10.75

**Bún chay Huế:** hot & spicy tofu & mushroom **vg** 9.50

**Bún nấm rơm Huế:** hot & spicy enoki, shiitake & button mushrooms, pak choi **vg** 9.95

## 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	9.95	tofu & veg <b>vg</b>	8.95
crispy beef in betel leaf	9.75	3 meat combo	10.75
chargrilled chicken thigh	9.50	+ switch to carb-free cauliflower rice	1.00

### Cà-ri

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

chicken	10.75	king prawn	11.95
beef brisket	10.95	tofu <b>vg</b>	10.50

### Cơm tấm rang

aromatic, spicy wok-fried broken rice

chicken & dried shrimp	9.25	add a fried egg	0.75
shiitake & Thai basil <b>vg</b>	8.50		

## 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	9.25	nem nướng pork balls	9.50
beef	9.75	tofu & mushroom <b>vg</b>	8.95
king prawn	10.50	veggie spring rolls* <b>vg</b>	9.25

## 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	9.25	chicken & prawn	9.75
beef	9.75	tofu & mushroom <b>vg</b>	8.95

## Sides

### Bánh phồng tôm

prawn crackers with sweet chilli sauce 2.95

### Rau muống xào

stir fried morning glory (water spinach) in garlic **vg** 5.95

### Đậu que

green beans & sugarsnaps in sesame peanut dressing **vg** 4.95

### Cải thảo xào

stir fried Chinese leaf in soy sauce **vg** 4.75

### 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

Bia Hà Nội	3.95
Saigon	4.25
Beer Lao (normal or big)	4.25 / 7.50
Beavertown Neck Oil IPA	4.75
Beavertown Gamma Ray American Pale Ale	4.95
Peacock Apple Cider (crafted by Aspall)	5.75
Daura Damm (gluten free)	4.50

## 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 / 6.50 / 16.50
Chenin Vioigner, Dutch Hope, South Africa	5.50 / 6.95 / 19.50
Pinot Grigio, Piattini, Italy	5.75 / 7.50 / 19.95
Marlborough Sauvignon Blanc, Wanderlust, New Zealand	6.50 / 8.95 / 24.50
La Lancelotta Gavi, Piemonte, Italy	bottle only - - 25.95

### Rose

Pinot Grigio Blush, Piattini, Italy	5.60 / 7.50 / 19.95
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### Red

Rame Garnacha, Campo de Borja, Spain	4.75 / 6.50 / 17.50
Malbec, Bellefontaine, France	5.95 / 7.75 / 21.50
Rioja Tempranillo, Valliciergo, Spain	6.25 / 7.95 / 22.50 (125ml also available)

### Wine Spritzer

White	175ml house wine 5.50
Rose	5.95

## 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
Pride Punch Havana club rum, passionfruit liquor, fresh apple juice & muddled lime (50p will be donated directly to local pride organisations)	7.50
<b>Gin &amp; Vodka</b> 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	

## Fresh veggie & fruit juices

all made to order	3.75
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	2.50
with Fresh pineapple juice	3.25
with Cucumber juice	3.25

## Lemonade & soft drinks

Homemade lemonade	3.25
Spicy lemonade with ginger & fresh mint	3.75
Green tea lemonade	3.75
Coke, Diet Coke, Fanta Orange & Sprite Zero	2.75
Mineral Water: still or sparkling (sm/lg)	2.10 / 3.95

## Teas

Flower teas: fragrant jasmine, green or yulan tea balls	2.95
Tea pigs bags: green, camomile, mint	2.25
Fresh mint tea	1.95
Fresh lemongrass tea	2.25
Iced tea	2.50

## Vietnamese coffee

Cà phê: rich Vietnamese coffee from Caphe VN served black or with condensed milk	2.95
Cà phê sữa đá: iced coffee with / without condensed milk	2.95



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. If you have an allergy, please make staff aware of it & request & read our detailed allergen information.



# Pho

## Cwrs cyntaf

**Gỏi cuốn:** crempogau haf papur reis ffres llysieuol 4.95  
gyda pherlysiau, vermicelli a phicl cyw iâr 5.25  
- dewis o nước chấm neu saws pysgnau **vg** corgimychiaid 5.50

**Cuốn bắp chay**  
crempogau salad sbeislyd gydag enoki, tsili a pherlysiau 5.25  
(dim carbs) - dewis o nước chấm neu saws pysgnau **vg**

**Chả giò\*:** crempogau llysiau crensiog gyda letys a pherlysiau i'w lapio a'u dipio llysieuol 5.50  
- dewis o nước chấm neu saws pysgnau **vg** porc 5.95

**Cánh gà**  
adenydd cyw iâr crensiog gyda sesnin, gyda sriracha 7.50

**Nem nướng**  
pelenni cig porc a lemonwellt cartref gyda letys a pherlysiau 6.95  
i'w lapio a'u dipio - dewis o nước chấm neu saws pysgnau

**Mực chiên giòn:** ystifflog bach wedi'u ffrio'n ysgafn gyda halen, pupur a dip leim 6.95

**Nem hải sản\***  
crempog gresniog fawr gyda chorgimychiaid mawr, cranc a phorc gyda saws dipio nước chấm 5.25

**Gỏi ngó sen:** coesyngau lotws blasus llysieuol 5.95  
gyda ffa gwyrdd a hadau sesame **vg** cyw iâr a chorgimychiaid 7.75

**Bò lá lốt:** cig eidion wedi'i lapio mewn dail betal, gyda haenau vermicelli reis a nước chấm 7.50

**Bánh xèo:** crepe crensiog Fietnamaidd sawrus gyda phapurau reis a pherlysiau **vg** tofu 7.95  
(gyda'r nos yn unig) cyw iâr a chorgimychiaid 8.50

## Gỏi : Salad Fietnamaidd

**Gỏi gà**  
salad darnau o gyw iâr gyda pherlysiau Asiaidd, puprynnau a dresin sinsir tsili 8.25

**Gỏi chay:** fel yr uchod heb y cyw iâr **vg** 7.50

**Gỏi bắp chuối:** salad blodau banana persawrus gyda chig eidion tyner, pysgnau a ffrwyth seren 9.25

**Gỏi đu đủ:** salad papaia gwyrdd crensiog cyw iâr 8.95  
gyda physgnau a chreision corgimwch chorgimychiaid 9.95

**Gỏi xoài**  
salad mango gwyrdd sbeislyd gyda phorc, berdys wedi'u sychu a physgnau - pryd rhywfaint yn llai, delfrydol ar yr ochr neu fel cwrs cyntaf 7.25

Mae pob cynnyrch ym mhob pryd rydym ni'n ei goginio yn cael ei wneud yma ar y safle o gynhwysion sy'n cyrraedd yn ffres bob dydd. Does dim yn dod wedi'i becynnu ymlaen llaw nac o gegin ganolog.

\*Noder: gallai'r eitemau hyn gynnwys glwten. Gweler cefn y fwydlen. **vg** - mae'r prydau hyn, neu gallent fod yn fegan drwy ddevis opsiynau fegan - gofynnwch i staff am wybodaeth am ddiodydd fegan.

## Phở : Cawl nwdls Fietnamaidd

Phở, (yn ganu fuh) yw pryd cenedlaethol Fietnam; sef cawl nwdls reis aromatig a blasus sy'n cael ei weini gyda phlât o berlysiau ffres ar yr ochr i'w hychwanegu fel y dymunwch. Mae ychwanegu'r perlysiau hyn, a'r sawsiau rydych chi'n eu gweld ar y bwrdd, yn rhan hollbwysig o fwyta phở ac yn ychwanegu gwedd arall at y pryd, gan ei deilwra i'ch blasau personol eich hun - ein past tsili am gic, saws pysgod i'w halltu ymhellach, finegr garleg i ychwanegu chwerwder.

Mae ein cawliau yn cael eu gwneud ym mhob bwyty drwy fudferwi esgyrn yn araf am 12 awr dda a'r paratoi traddodiadol yma yw'r allwedd i phở sy'n cadw ei holl ddaioni ac yn datblygu ei flasau ac arogl unigryw ei hun. Mae powlen boeth o phở, yn llawn cynhwysion ffres, perlysiau aromatig a chig heb fraster yn fwyd cysur perffaith ac yn cynhesu rhywun galon ac enaid - rydym ni hefyd yn credu mai dyma gawl nwdls gorau'r byd!

### Yr Hen Fferynnau

**Phở chín:** brisged cig eidion dyner wedi'i choginio'n araf yn ein cawl 9.50

**Phở tái lăn:** stecen wedi'i ffrio'n sydyn gyda garleg (arddull Hanoi) 9.75

**Phở tái:** sleisiau tenau o stecen 9.75

**Phở bò combo:** stecen, brisged a phelenni cig 10.25

**Phở gà:** brest cyw iâr mewn cawl cyw iâr 9.25

**Phở tôm:** corgimychiaid mawr blasus - dewis o gawl: cyw iâr neu llysieuol 10.25

**Phở chay:** tofu a madarch botwm - dewis o gawl: cyw iâr neu llysieuol **vg** 8.95

**Phở nấm rơm:** madarch enoki, shiitake a botwm **vg** 9.25  
- dewis o gawl: cyw iâr neu llysieuol

### Prydau Arbennig y Tŷ

**'Gwyrdd a Gwych':** tegwch y bore, ffa gwyrdd, pak choi, leim ffres a basil Thai mewn cawl llysieuol **vg** 9.25

**'Gwyrdd Sbeislyd':** cyw iâr neu tofu, tegwch y bore, ffa gwyrdd, pak choi, leim ffres a basil Thai mewn cawl llysieuol sbeislyd **vg** 10.25

**Phở bò nấm trụng:** brisged, madarch enoki a botwm, melynwy hufennog, mewn cawl cig eidion 10.75

**Bún riêu:** clasur o Hanoi; nwdls vermicelli mewn cawl tomato a chranc trwchus gyda stecen denau iawn a tofu, a sibols wedi'u ffrio ar ben y cyfan 10.95

**Phở đặc biệt:** corgimychiaid mawr, cyw iâr a stecen wedi'i ffrio'n sydyn gyda garleg mewn cawl cig eidion 11.75

### Cawliau poeth a sbeislyd sy'n tarddu o'r Ddinas Ymerodrol, Huế.

Gweinir gyda nwdls bún neu phở:

**Bún gà Huế:** cyw iâr poeth a sbeislyd 9.75

**Bún bò Huế:** brisged cig eidion poeth a sbeislyd (gweinir gyda phast berdys tsili) 9.95

**Bún tôm Huế:** corgimychiaid mawr blasus poeth a sbeislyd 10.75

**Bún chay Huế:** tofu a madarch poeth a sbeislyd **vg** 9.50

**Bún nấm rơm Huế:** madarch enoki, shiitake a botwm poeth a sbeislyd, pak choi **vg** 9.95

## Topins Ychwanegol

tofu / madarch botwm / melynwy hufennog / pak choi / mange tout / ffa gwyrdd

1.00

cyw iâr / stecen / brisged / pelenni cig eidion / corgimychiaid mawr / 3 math o fadarch (enoki, shiitake a botwm)

1.75

## Cơm Tấm : malurion reis

### Cơm tấm đặc biệt

powlenni reis gyda dail Tsieineaidd wedi'u ffrio mewn wok, radish, ciwrcymbyr a phicls gyda physgnau, perlysiau a tsilis ffres

porc o'r gridyll	9.95	tofu a llysiau <b>vg</b>	8.95
cig eidion crensiog mewn dail betal	9.75	cyfuniad o 3 cig	10.75
morddwyd cyw iâr o'r gridyll	9.50	+ newid i reis blodffresych heb carbs	1.00

### Cà-ri

cyri Fietnamaidd trwchus, persawrus gyda llysiau a madarch, gyda chnau a malurion reis

cyw iâr	10.75	corgimychiaid mawr	11.95
brisged cig eidion	10.95	tofu <b>vg</b>	10.50

### Cơm tấm rang

malurion reis persawrus, sbeislyd o'r wok

cyw iâr a berdys wedi sychu	9.25	Ychwanegu wy wedi'i ffrio	0.75
shiitake a basil Thai <b>vg</b>	8.50		

## Bún : nwdls vermicelli

Nwdls reis vermicelli gyda thopin lemonwellt a tsili o'r wok. Gweinir gyda pherlysiau ffres, egin ffa, crempogau llysiau llysieuol\* a physgnau. Gweinir nwdls ar dymheredd ystafell yn union fel yn Fietnam. Tolltwch dros nước chấm a'i gymysgu. **vg** pryd fegan gyda soi sinsir.

cyw iâr	9.25	pelenni porc nem nuong	9.50
cig eidion	9.75	tofu a madarch <b>vg</b>	8.95
corgimychiaid mawr	10.50	crempogau llysiau llysieuol* <b>vg</b>	9.25

## Phở Xào : nwdls wedi'u ffrio mewn wok

Nwdls reis wedi'u ffrio mewn wok gyda lemonwellt, tsili a llysiau gwyrdd Asiaidd. Gweinir gyda physgnau a nước chấm. **vg** pryd fegan gyda soi sinsir.

cyw iâr	9.25	cyw iâr a chorgimychiaid	9.75
cig eidion	9.75	tofu a madarch <b>vg</b>	8.95

## Ar yr ochr

### Bánh phồng tôm

creision corgimwch gyda saws tsili melys 2.95

### Rau muống xào

tegwch y bore (sbinaets dŵr) wedi'i droffrio mewn garleg **vg** 5.95

### Đậu que

ffa gwyrdd a phys siwgr snap mewn dresin pysgnau sesame **vg** 4.95

### Cải thảo xào

dail Tsieineaidd wedi'u troffrio mewn saws soi **vg** 4.75

### Sawsiau bwrdd

1. sriracha (saws tsili)
2. saws pysgod
3. finegr garleg cartref
4. past tsili a garleg cartref
5. saws hoi sin\* ar gael ar gais



## Cwrw a Seidr

Bia Hà Nội	3.95
Saigon	4.25
Beer Lao (arferol neu fawr)	4.25 / 7.50
Beavertown Neck Oil IPA	4.75
Beavertown Gamma Ray Cwrw Golau o America	4.95
Peacock Apple Cider (gan Aspall)	5.75
Daura Damm (dim glwten)	4.50

## Gwin a Gwin pefriog

<b>Gwin pefriog</b>	125ml / potel
Prosecco Spumante, Lunetta, Yr Eidal	5.50 / 27.95

<b>Gwyn</b>	175ml / 250ml / potel
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Fauno Blanco, Murviedro Fauno, Sbaen	4.75 / 6.50 / 16.50
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Chenin Vioigner, Dutch Hope, De Affrica	5.50 / 6.95 / 19.50
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Pinot Grigio, Piattini, Yr Eidal	5.75 / 7.50 / 19.95
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Marlborough Sauvignon Blanc, Wanderlust, Seland Newydd	6.50 / 8.95 / 24.50
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La Lancelotta Gavi, Piemonte, Yr Eidal	potel yn unig - - 25.95
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## Rhosliw

Pinot Grigio Blush, Piattini, Yr Eidal	5.60 / 7.50 / 19.95
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## Coch

Rame Garnacha, Campo de Borja, Sbaen	4.75 / 6.50 / 17.50
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Malbec, Bellefontaine, Ffrainc	5.95 / 7.75 / 21.50
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Rioja Tempranillo, Valliciergo, Sbaen	6.25 / 7.95 / 22.50 (125ml hefyd ar gael)
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<b>Gwin a Diod Befriog</b>	175ml gwin y tŷ
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Gwyn	5.50
Rhosliw	5.95

## Coctêls

Phojito ein coctêl enwog gyda rym gwyn, mintys, leim a soda	7.25
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Martini Lemwn a Basil fodca Hà Nội, lemonêd cartref a basil Thai	7.00
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Hà Nội Mule fodca Hà Nội, afal ffres, sinsir, mintys a leim	7.25
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Gin Spritz Tanqueray, ciwcymbr, mintys, leim a soda	7.25
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Mari Waedlyd Fietnamaidd Mari Waedlyd draddodiadol gyda Sriracha	7.50
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Cà phê Martini fodca Hà Nội, coffi iâ Fietnamaidd a llaeth cyddwysedig	7.25
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Pride Punch rym Havana club, gwirod granadila, sudd afal ffres a leim (bydd 50c yn cael ei roi'n uniongyrchol i sefydliad pride lleol)	7.50
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## Gin a Fodca

I gyd fesul 50mls (25mls ar gael)	
Tanqueray a thonic	7.50

Fodca Hà Nội a thonic	6.95
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Fodca Hà Nội, leim a soda	6.95
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Fodca Hà Nội a lemonêd cartref	6.95
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## Di-alcohol

Nojito leim a mintys, lemonêd cartref a soda, wedi'i ysgwyd a'i weini dros rew wedi'i fathru gyda mintys ffres	4.95
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<b>Diodydd Pefriog</b> Cordial cartref gyda pherlysiâu ffres a dŵr pefriog	3.50
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Sinsir, lemongwellt a mintys	
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Tsili a leim	
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Lemwn a basil Thai	
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## Sudd llysiâu a ffrwythau ffres

i gyd wedi'u gwneud yn ôl y gofyn 3.75

Afal, mintys a leim gyda neu heb sinsir	
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Betys, moron ac afal gyda neu heb sinsir	
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Cnau coco, pin-afal ac afal	
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Moron, afal a sinsir	
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Cêl, afal, pin-afal a leim	
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Pin-afal, afal a mintys	
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Sbinaets, ciwcymbr, gellygen a lemwn (detox gwyrdd)	
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Afal ac oren	
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## Dŵr cnau coco

Ar ben ei hun, dros rew	2.50
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gyda Sudd pin-afal ffres	3.25
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gyda Sudd ciwcymbr	3.25
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## Lemonêd a diodydd ysgafn

Lemonêd cartref	3.25
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Lemonêd sbeislyd gyda sinsir a mintys ffres	3.75
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Lemonêd te gwyrdd	3.75
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Coke, Diet Coke, Fanta Orange a Sprite Zero	2.75
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Dŵr Mwynol: llonydd neu befriog (bach/mawr)	2.10 / 3.95
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## Te

Te blodau: peli te jasmin, gwyrdd neu yulan	2.95
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Bagiau te Tea pigs: gwyrdd, camomil, mintys	2.25
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Te mintys ffres	1.95
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Te lemongwellt ffres	2.25
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Te rhew	2.50
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## Coffi Fietnamaidd

Cà phê: coffi Fietnamaidd blasus o Caphe VN wedi'i weini yn ddu neu gyda llaeth cyddwysedig	2.95
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Cà phê sữa đá: coffi iâ gyda / heb laeth cyddwysedig	2.95
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Mae'r rhan fwyaf o eitemau ar y fwydlen hon yn rhai di-glwten, fel sydd wedi'i achredu gan Coeliac UK. \*Noder: mae'r eitemau hyn yn cynnwys glwten - Chả Giò (crempogau llysiâu), Nem Hải Sản, saws Hoisin a'r cwrw. Gellir archebu'r prydau Bún heb grem-pog llysiâu ar gais.

Nid yw mwyafrif llethol ein prydau yn cynnwys wyau a chynnyrch llaeth. Nid yw pob cynhwysyn pryd wedi'i restru a gallai pob pryd gynnwys olion pysgnau. Os oes gennych chi alergedd, dywedwch wrth ein staff a gofynnwch am ein gwybodaeth fanwl ar alergenau.

