

Pho

Starters : món khai vị

Spring rolls* | Chả giò

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

Summer rolls | Gỏi cuốn

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

Spicy salad rolls | Cuốn diếp chay

with enoki, chilli & herbs (carb-free) 5.25
- choice of nước chấm or peanut sauce vg

Chicken wings | Cánh gà

seasoned, crispy chicken wings with sriracha 7.50

Pork & lemongrass meatballs | Nem nướng

served with lettuce & herbs to wrap & dip 6.95
- choice of nước chấm or peanut sauce

Baby squid | Mực chiên giòn

tender fried baby squid with a salt, pepper & lime dip 6.95

Seafood spring roll* | Nem hải sản

large crispy spring roll of king prawn, crab & pork 5.25
with nước chấm dipping sauce

Lotus stems | Gỏi ngó sen

with green bean & sesame seeds vg veggie 5.95
chicken & prawn 7.75

Beef betal | Bò lá lốt

beef wrapped in betal leaves, 7.50
with rice vermicelli sheets & nước chấm

Vietnamese pancake | Bánh xèo

savoury crispy pancake with rice papers 7.95
& herbs vg (evening only) chicken & prawn 8.50

Vietnamese salads : gỏi

Chicken salad | Gỏi gà

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

Veggie salad | Gỏi chay

as above minus the chicken vg 7.50

Green papaya salad | Gỏi đu đủ

crunchy green papaya salad with peanuts 8.95
& prawn crackers king prawn 9.95

Banana blossom salad | Gỏi bắp chuối

fragrant banana blossom salad with tender beef, 9.25
peanuts & star fruit

Mango salad | Gỏi xoài

spicy green mango salad topped with pork, 7.25
dried shrimp & peanuts

- slightly smaller portion, ideal as a side or starter

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 phở 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 9.50

Steak | Phở tái - thinly sliced steak 9.75

Steak with garlic | Phở tái lăn - flash fried steak (Hanoi style) 9.75

Beef combo | Phở bò combo - steak, brisket & meatballs 10.25

Chicken breast | Phở gà - in chicken broth 9.25

King prawns | Phở tôm - choice of broth: chicken or veggie 10.25

Tofu & button mushrooms | Phở chay - choice of broth: chicken or veggie vg 8.95

3 Mushrooms | Phở nấm rơm - enoki, shiitake & button mushroom vg 9.25
- choice of broth: chicken or veggie

Hot and spicy soups

Originating from the Imperial City, Huế. Served with bún or phở noodles:

Hot & spicy chicken breast | Bún gà Huế 9.75

Hot & spicy beef brisket | Bún bò Huế - served with a chilli shrimp paste 9.95

Hot & spicy king prawn | Bún tôm Huế 10.75

Hot & spicy tofu & mushroom | Bún chay Huế vg 9.50

Hot & spicy 3 mushrooms | Bún nấm rơm Huế - with pak choi vg 9.95

House specials

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

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

Brisket & mushroom | Phở bò nấm trứng 10.75
- brisket, enoki & button mushrooms, creamy egg yolk, in beef broth

Crab noodle soup | Bún riêu - a Hanoi classic; vermicelli noodles in a 10.95
rich tomato & crab broth with wafer thin steak & tofu, topped with fried shallots

Phở house - king prawns, chicken & flash fried steak with garlic in beef broth 11.75

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

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	10.75	king prawn	11.95
beef brisket	10.95	tofu vg	10.50

Rice bowls : món cơm

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

chargrilled pork	9.95	tofu & veg vg	8.95
crispy beef in betal leaf	9.75	3 meat combo	10.75
chargrilled chicken thigh	9.50	+ switch to carb-free cauliflower rice	1.00

Wok fried rice : cơm chiên

aromatic, spicy wok-fried broken rice

chicken & dried shrimp	9.25	add a fried egg	0.75
shiitake & Thai basil vg	8.50		

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 ginger soy.

chicken	9.25	chicken & prawn	9.75
beef	9.75	tofu & mushroom vg	8.95

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 ginger soy.

chicken	9.25	nem nuong pork balls	9.50
beef	9.75	tofu & mushroom vg	8.95
king prawn	10.50	veggie spring rolls* vg	9.25

Sides : món ăn kèm

Prawn Crackers | Bánh phồng tôm

with sweet chilli sauce 2.95

Morning Glory | Rau muống xào

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

Green beans & sugarsnaps | Đậu que

in sesame peanut dressing vg 4.95

Stir fried Chinese leaf | Cải thảo xào

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

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	

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
www.coeliacuk.com

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.

