

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 diếp 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: 7.95
savoury Vietnamese crispy crepe tofu
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 with garlic **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 vg	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 vg	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 vg	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 vg	8.95
king prawn	10.50	veggie spring rolls* vg	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 vg	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

Rose

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

Garnacha, Monte Oton, Spain	4.75 / 6.50 / 16.50
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

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

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.