



SMALL DISHES

Edamame, Chilli Garlic or Smoked Sea Salt (v)	4
<i>Soy Bean, Sweet Homeade Chilli Sauce</i>	
Vietnamese Crackers with Salsa	4.50
<i>Deep Fried Prawn Crackers with Homemade Salsa, Onions, Corriander, Tomato & Sesame Oil</i>	
Crispy Chicken Wings	8
<i>Fried Chicken Wings with Salt, Pepper, Spring Onion, Red Chilli & Garlic Flakes</i>	
Crispy Silken Tofu with Chilli & Garlic (v)	8.50
<i>Fried Fresh Firm Beancurd (Soy Beans, Soy Milk) fried with Soy Sauce, Chilli & Garlic</i>	
Avocado & Sweet Potato Tempura with Orange Ponzu (v)	8.50
<i>Avocado & Sweet Potato coated in Tempura Batter deep-fried in Vegetable Oil</i>	
Crispy Squid with Sea Salt, Crispy Garlic & Chilli	9.50
<i>Fresh Squid deep fried with Salt, Chilli, & Garlic</i>	
Pandan Chicken Skewers	9.50
<i>Chicken wrapped in Pandan Leaf, fried with Peanut Satay Sauce</i>	
Chinese Spiced Cold Beef Shin Shank	10
<i>Cold Beef slices with spicy Soya dressing, Shallots & Sesame Seeds</i>	
Crispy Prawn Toast with Sesame Seeds & Sweet Chilli Sauce	10.50
<i>Minced Prawn Deep Fried on a White French Baguette topped with Sesame Seeds</i>	
Popcorn Shrimp & Creamy Spicy Sauce	13.50
<i>Fresh Prawns sliced, Deep Fried in Tempura Batter Served with Salad & a Spicy Mayo Sauce</i>	
Crispy Aromatic Lamb with Lettuce Wrap Parcels	13.50
<i>Aromatic Lamb, Deep Fried and wrapped in Lettuce Parcels served with Spring Onions and Lettuce</i>	
Soft Shell Crab with Vietnamese Sauces	16
<i>Fresh Crab Deep Fried in Tempura Batter</i>	

SALADS

Warm Aubergine & Coriander Salad (v)	7.50
<i>Aubergine cooked in Light Soy Sauce, Vinegar & Coriander</i>	
Papaya & Seasonal Vegetable Salad (v)	8.50
<i>Sliced Papaya & Seasonal Vegetables with Coriander, Mint, Cherry Tomato & Homemade Thai Sauce</i>	
Prawn, Papaya & Seasonal Vegetable Salad	11.50
<i>King Prawns, Papaya & Seasonal Vegetables, Coriander, Mint, Cherry Tomato & Homemade Thai Sauce</i>	
Seasonal Crispy Duck Salad	11.50
<i>Aromatic Crispy Duck with either Orange, or Watermelon Coriander, Mint, Spring Onion & Cashew Nuts</i>	
Thai Beef Salad	14.50
<i>Raw Sirloin Slices with Mix Leaf Salad, Cherry Tomatoes, Mango, Cucumber, Mint, Coriander & Peanuts in Red Nahm Jim Dressing</i>	

PHO

<i>A traditional Vietnamese noodle soup served with steaming home made broth & special rice noodles with your choice of meat, fish or vegetables.</i>	
Vegetable (v)	9.50
<i>Vegetable Stock, Broccoli, Butternut Squash, Coriander, Spring Onions & fresh Ho Fun Noodles</i>	
Chicken	10.50
<i>Homemade Chicken Stock, Corn-fed Chicken, Coriander, Spring Onions & fresh Ho Fun Noodles</i>	
Beef	12
<i>Homemade Beef Stock, Sliced Beef, Coriander, Spring Onions & fresh Ho Fun Noodles</i>	
Seafood	13
<i>Homemade Seafood Stock, Prawn, Squid & Salmon, Coriander, Spring Onions & fresh Ho Fun Noodles</i>	

ROLLS

Vegetable Spring Rolls (v)	7.50
<i>Cabbage, Carrot, Rice Vermicelli, Agaric wrapped in Spring Roll Pastry & Deep Fried</i>	
Vegetable Summer Rolls (v)	7.50
<i>Cucumber, Carrot, Vermicelli, Lettuce, Mint & Coriander wrapped in Rice Paper</i>	
Prawn Summer Rolls	8.50
<i>Fresh Prawns Cucumber, Carrot, Vermicelli, Lettuce, Mint & Coriander wrapped in Rice Paper</i>	
Crispy Vietnamese Rolls	8.50
<i>Minced Chicken, Agaric, Vermicelli wrapped in Vietnemes Rice Paper & Deep Fried</i>	
Hanoi Duck Spring Rolls	8.50
<i>Aromatic Crispy Duck, Hoisin Sauce & Spring Onions wrapped in Spring Roll pastry & Deep Fried</i>	

SUSHI & SASHIMI

Vegetable Inside Out Rolls (v)	7.50
<i>White Sushi Rice, Carrot, Carrot, Cucumber, Avocado, Seaweed, Sesame Seeds, Wasabi & Ginger</i>	
Salmon Avocado Rolls	10.50
<i>Salmon Sashim, Sushi Rice, Avocado, & Sesame Seeds, with Tobiko, Wasabi & Ginger</i>	
Tuna Tataki	11.50
<i>Tuna Sashimi in Black Pepper with Ponzu Sauce & Spring Onions</i>	
Sea Bass Ceviche	11.50
<i>Seabass Sashimi in Sesame Seeds & Ceviche Sauce</i>	
Mr Chang Roll	13.75
<i>Deep Fried Prawn in Tempura Batter wrapped in Sashimi Rice, Seaweed, crispy Shallots & Spicy Mayo</i>	
Yellowtail Sashimi	16
<i>Sliced & served with Jalapenos & Coriander Leaf in a Ponzu Sauce</i>	
Mixed Selection of Sashimi (6 pieces)	17.50
<i>Seabass fillets, Tuna & Salmon Sashimi with Wasabi, Tobiko & Soy Sauce</i>	

HÔ DISHES

Vietnamese Vegetable Green Curry (v)	9.50
<i>Homemade Curry Paste with Coconut Milk, Green Beans, Courgettes, Butternut Squash, Broccoli & Tomatoes</i>	
Prawn Tempura	10.50
<i>Tiger Prawns coated in Tempura Batter & Deep Fried graized in Black Pepper</i>	
Nasi Goreng Fried Rice	11
<i>Wok-fried Jasmine rice with Prawns, Egg, Green Beans & Belanca Sauce</i>	
Char Kway Teow	12
<i>Stir-fried Rice Noodles with Prawns, Squid, Bok Choi, Beansprouts & Chinese Chives</i>	
Vietnamese Chicken Green Curry	12.50
<i>Homemade Curry Paste with Coconut Milk, Green Beans, Courgettes, Butternut Squash, Broccoli & Tomatoes</i>	
Crispy Chicken with Seasonal Fruit in Asian Sauce	13.50
<i>Organic Corn-fed Chicken Deep Fried Served with Mango, Apple, Strawberry and Raspberry</i>	
Oriental Chicken with Cashew Nuts & Vietnamese Dressing	13.50
<i>Organic Corn-fed Chicken marinated in Marmite Sauce served with Cashew Nuts, Pineapple & Sesame Seeds</i>	
Sambal Prawns	14
<i>King Prawns cooked in Chilli & Tamarind Sauce with Green Beans, Courgette & Aubergine</i>	
Beef Rendang	14.50
<i>Homemade Malaysian Rendang Curry paste, Coconut Milk & Beef, with deep-fried Pineapple</i>	
Steamed Seabass Fillets with Button Mushrooms	15
<i>Seabass fillets in Soy Sauce served on a bed of Button Mushrooms, Spring Onions & Chilli</i>	
Black Pepper Beef	24
<i>Beef fillet cubes with Courgette, White Onion & Button Mushrooms in Black Pepper Sauce</i>	
Shaking Beef 220g	24.50
<i>Wok-fried fillet of Beef, served with Salad topped with Garlic flakes</i>	
Chilean Seabass with Vietnamese Fermented Plum Sauce	32
<i>Roasted Seabass fillets served on Banana Leaf with Fermented Plum Sauce</i>	

SIDES

Jasmine Rice (v)	3.50
<i>White Jasmine Rice steamed & served with Crispy Onion Shallots</i>	
Vietnamese Asian Greens (v)	8
<i>Green Beans or Pak Choi, fried with Soy Sauce, Chilli & Garlic</i>	
Hô Fried Noodles	7
<i>Egg Noodles fried with Soy Sauce, Onions, Spring Onions & Beansprouts</i>	
Hô Special Rice	8
<i>White Jasmine Rice fried with Chicken, Prawns, Green Beans, Peas, Carrots & Spring Onions</i>	



(v) SUITABLE FOR VEGETARIANS

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE APPLIED TO YOUR BILL. ALL PRICES INCLUDE VAT

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food. Please note, all our meat & poultry are Halal. For more information on all our dishes, go to: www.houseofho.co.uk