



2 courses - £17.95

3 courses - £21.95

Lunch menu

Starters

Goi Cuon: Summer Rolls

Rice paper wraps of herbs and rice vermicelli noodles, served with peanut hoisin sauce. Fish sauce can be used as a substitute for peanut hoisin sauce.

- Tofu (VG)
- Prawns (GF available)

Cha Gio: Spring Rolls

Fried brown rice paper wraps of Asian mushrooms, carrots, onions, black pepper, sesame oil, glass vermicelli noodles; served with fish sauce or soya sauce.

- Vegetarian (VG)
- Traditional (egg, pork, prawn, squid)

Bo La Lot: Beef in Betel Leaves

Minced beef wrapped in betel leaves, which are native to Southeast Asia.

Mains

Pho: Rice Noodles Soup (GF)

Vietnam's national dish: flat, thick rice noodles in rich herbal beef bone and chicken broth.

- Tofu
- Sliced Beef & Brisket
- Chicken
- Prawns
- Rare Sliced Beef

Pho Xao: Stir-fried Rice Noodles (GF available)

- Tofu (VG)
- Chicken
- Beef
- Prawns

Bun Tron Salad: Rice Vermicelli Noodles Salad

Served with fish sauce or soy sauce, and topped with peanuts (optional).

- Vegetarian Spring Rolls (VG)
- Grilled Pork
- Deep-fried Tofu with Lemongrass & Chili (VG)
- Traditional Spring Rolls & Grilled Pork
- Traditional Spring Rolls

Com Tam: Chargrilled Pork Chop, Steamed Meatloaf & a Fried Egg

Sai Gon's popular street food, served with steamed jasmine rice.

Desserts

Kem: Gelato

2 scoops of homemade gelato or sorbet (please ask server for today's flavours).

GF - Gluten free
VG - Vegetarian

If you have dietary requirements or food allergies, please let us know. As we use shared equipment in a busy environment, some dishes may not be suitable for those with severe allergies.