

Món khai vị (Starters)

1. Nem	£5.5	6. Bánh xèo tôm hoặc gà	£9.5
Deep fried spring rolls filled with prawns, pork and glass noodles		Prawns/ or chicken pancake filled with carrots, onions, lettuce, Vietnamese herbs and beansprouts	
2. Nem chay (v)	£5.5	7. Mực hoặc tôm rang muối	£9
Deep fried vegetarian spring rolls filled with taro, mung bean, carrots and glass noodles		Salt and pepper squid/ or prawns	
3. Nem vuông	£8.5	8. Đậu rang muối (v)	£7
Crispy crab parcel filled with crabmeat, prawns, pork, beansprouts, glass noodles and served with vermicelli noodles		Salt and pepper tofu	
4. Gỏi cuốn tôm (n)	£5	9. Cánh gà rang muối	£5.5
Prawn summer rolls filled with crispy lettuce, vermicelli noodles, carrots, coriander and Vietnamese herbs		Salt and pepper chicken wings	
5. Gỏi cuốn đậu (v) (n)	£5	10. Cánh gà chiên mắm	£5.5
Tofu summer rolls filled with crispy lettuce, vermicelli noodles, carrots, coriander and Vietnamese herbs		Chicken wings deep fried in honey and fish sauce	

Thịt (Meat)

11. Bò lá lốt (n)	£7
Grilled beef and minced pork wrapped in wild betel leaf and served with vermicelli noodles	
12. Bò lúc lắc	£12.5
Cubed beef sautee with onions, pepper, garlic, lettuce and butter	
13. Gà xào sả ớt	£8
Stir-fried chicken in lemongrass and chilli	
14. Bò xào sả ớt	£9
Stir-fried beef in lemongrass and chilli	
15. Tôm xào sả ớt	£9
Stir-fried prawns in lemongrass and chilli	
16. Thịt kho trứng	£10
Pork belly stew with egg, slow cooked in light fish sauce, coconut juice and soy sauce. Served with rice	
17. Gà kho gừng	£9
Vietnamese chicken stew slow cooked with ginger. Served with rice	
18. Bò kho	£10
Vietnamese beef stew slow cooked with coconut milk and carrot. Served with rice	
19. Gà chua ngọt	£10
Vietnamese sweet and sour chicken. Served with rice	
20. Cà ri gà (n)	£10
Chicken curry in peanut butter sauce. Served with rice	

Cá (Fish)

21. Cá Sea Bass nướng lá chuối	£8
Half Sea Bass marinated in lemongrass, chilli, dill and grilled in banana leaf	
22. Cá Sea Bream chiên mắm xoài	£11
Sea Bream fried in potato starch and served with green mango salad	
23. Cá kho tộ	£11
Fish braised in caramelised light fish sauced and soy sauce. Served with rice	
24. Cá Sea Bass rang muối	£15
Salt and pepper Sea Bass deep fried with onions, butter, garlic, potato starch and dill	

(v) vegetarian

(n) may contain traces of nuts

For any allergies and intolerances, please ask our Waiter/ Waitress for a separate Allergen Menu before placing an order. Please be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Phở

Flat rice noodles in soup

- 25. Phở đặc biệt** £11
Nep Nep Special: combination of rare beef, well-done beef, beef meatball and chicken
- 26. Phở hải sản** £11
Seafood Pho: combination of prawns and squid
- 27. Phở bò tái** £10
Rare beef
- 28. Phở bò chín** £10
Well-done beef
- 29. Phở tỏi** £10
Garlic pho: stir-fried beef with garlic
- 30. Phở sốt vang** £10
Beef and carrot slow cooked in coconut milk
- 31. Phở gà** £10
Chicken breast
- 32. Phở chay (v)** £9.5
Vegetarian Pho: tofu, mushroom and mixed vegetables

Stir-fry flat rice/ or vermicelli noodles

- 33. Phở xào bò** £10.5
Stir-fried flat rice noodles with beef, beansprouts, carrots and mushrooms
- 34. Phở xào gà** £10
Stir-fried flat rice noodles with chicken beansprouts, carrots and mushrooms
- 35. Phở xào hải sản** £11
Stir-fried flat rice noodles with prawns, squid, beansprouts, carrots and mushrooms
- 36. Phở xào rau thập cẩm (v)** £9.5
Stir-fried flat rice noodles with mixed vegetables, beansprouts, carrots and mushrooms
- 37. Miến xào hải sản** £12
Stir-fried glass noodles with crabmeat, prawns, beansprouts, carrots and mushrooms

Bún

Vermicelli noodles in soup

- 38. Bún bò Huế (s)** £10
Vermicelli noodles with beef and pork in signature Hue's spicy broth consists of shrimp paste and hint of lemongrass
- 39. Bún Huế chay (v) (s)** £9.5
Vermicelli noodles with tofu, mushroom and mixed vegetables in vegetarian broth with a hint of signature Hue's spice

Vermicelli noodles without soup, contains lettuce and Vietnamese herbs. Served with fish sauce

- 40. Bún chả nem (n)** £11.5
Vermicelli noodles with deep fried spring rolls
- 41. Bún thịt nướng (n)** £11.5
Vermicelli noodles with chargrilled pork
- 42. Bún gà nướng (n)** £11.5
Vermicelli noodles with chargrilled chicken
- 43. Bún gà sả (n)** £11.5
Vermicelli noodles with stir-fried lemongrass chicken
- 44. Bún bò sả (n)** £11.5
Vermicelli noodles with stir-fried lemongrass beef
- 45. Bún tôm sả (n)** £11.5
Vermicelli noodles with stir-fried lemongrass prawns
- 46. Bún đậu sả (n)** £9.5
Vermicelli noodles with stir-fried lemongrass tofu

(v) vegetarian
(s) contains spice
(n) may contain traces of nuts

For any allergies and intolerances, please ask our Waiter/ Waitress for a separate Allergen Menu before placing an order.

Please be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Nộm (Salad)

- 47. Nộm xoài tôm (n) (s)** £7.5
Vietnamese mango salad with prawns, coriander, Vietnamese herbs and fish sauce
- 48. Nộm đu đủ (n) (s)** £7.5
Vietnamese papaya salad with prawns, coriander, Vietnamese herbs and fish sauce
- 49. Nộm gà (n) (s)** £6.5
Vietnamese shredded chicken salad with coriander, Vietnamese herbs and fish sauce

Rau (Vegetables)

- 50. Cà tím nướng (v)** £6.5
Grilled aubergine with garlic and soy sauce
- 51. Rau muống xào tỏi** £8
Stir-fried water spinach with garlic
- 52. Cải xanh xào** £8
Stir-fried season vegetables with garlic
- 53. Rau xào thập cẩm** £8
Stir-fried mixed vegetables with garlic and mushrooms in oyster sauce

Cơm (Rice)

- 54. Cơm trắng** £2.8
Steamed rice
- 55. Cơm chiên trứng** £3.2
Egg fried rice
- 56. Cơm chiên đặc biệt** £9.5
Special fried rice: combination of prawns, chicken, pork, carrots and eggs
- 57. Cơm chiên hải sản** £9.5
Seafood fried rice: combination of squid, prawns and eggs

Cơm chay (Vegetarian rice dishes)

- 58. Cơm cải xanh đậu phụ (v)** £9
Steamed season vegetables with tofu in garlic, potato starch and soy sauce. Served with rice
- 59. Cà tím om đậu (v)** £9
Braised tofu with aubergine, mushrooms and wild betel leaf. Served with rice
- 60. Cà ri chay (v) (n)** £10
Vegetarian curry consist of okra, aubergine, mushroom and tofu in peanut butter sauce. Served with rice

(v) vegetarian
(s) contains spice
(n) may contain traces of nuts

For any allergies and intolerances, please ask our Waiter/ Waitress for a separate Allergen Menu before placing an order. Please be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Please note we accept a minimum card payment of £10 and above
We do not accept American Express

A discretionary 10% service charge will be added to your bill from
Monday - Friday: 5pm - 10pm & Saturday

Vietnamese Baguettes

Vietnamese baguettes filled with sliced cucumbers, coriander, pickled carrots, fresh chilli and a choice of any filling below:

Bánh Mì Đặc Biệt Nep Nep Special: combination of pork and pate	£5.95
Bánh Mì Thịt Nướng Chargrilled pork	£5.5
Bánh Mì Gà Nướng Chargrilled chicken	£5.5
Bánh Mì Cá Grilled fish in dill and lemongrass	£5.95
Bánh Mì Đậu (v) Fried tofu	£5

(v) vegetarian

Available for takeaway and as accompaniment only

For any allergies and intolerances, please ask our Waiter/ Waitress for a separate Allergen Menu before placing an order. Please be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Soft Drinks

Homemade Lemondade	£2.5
Orange Juice	£2.95
Aloe Vera Juice	£3
Coke	£2
Diet Coke	£2
Still Water	£2
Sparkling Water	£2

Beer

Saigon Beer	£4.5
Hanoi Beer	£4.5

Tea

Vietnamese Green Tea	£1.5
Flower Tea	£3.5

Coffee

Strong and flavourful Vietnamese coffee mixed with sweetened condensed milk

Cà Phê Sữa Đá (Vietnamese Iced Coffee)	£3
Cà Phê Phin (Vietnamese Drip Coffee) Served hot	£3.5
Cà Phê Trứng (Vietnamese Egg Coffee) Served hot & in the evening only	£5

Dessert

Chè Ba Màu (Three-colour dessert) Traditional Vietnamese dessert consists of three types of mung bean and jelly, covered with a layer of sweetened coconut milk Served cold with crushed ice	£4
Kem Xôi (Sticky rice with ice cream) Vietnamese sticky rice served with ice cream	£4.5
Chè Sen (Lotus seed dessert) A popular dessert amongs the locals in Vietnam. A refreshing soup dessert consists of soft and aromatic lotus seeds Served cold with ice or served hot with coconut milk	£5

For any allergies and intolerances, please ask our Waiter/
Waitress for a seperate Allergen Menu before placing an order.
Please be aware that although all due care is taken, there is a
risk of allergen ingredients still being present.

Wine

White

	125ml	175ml	Bottle
Altopiano Trebbiano d'Abruzzo, DOP, Feudo Antico 2016 Abruzzo, Italy Fresh and fruity, with clear notes of exotic fruits, elegant and delicate floral perfume	£4.9	£5.6	£24
Picpoul de Pinet, Omezon, Vignerons de Florensac 2016 Languedoc, France Aromas of grapefruit and citrus fruit as well as bracing citrus and stone fruit flavour	£5.8	£6.5	£28
Pinot Blanc, Cave de Ribeauville 2016 Alsace, France Floral aromas with a rich, ripe and fruity fresh palate with waxy highlights, dry and nutty	£6	£7.5	£30

Red

Nero d'Avola, IGT, Palazzo del Mare 2016 Sicily, Italy Ample ripe, plummy fruit, hints of spice and liquorice, red and cherry fruits	£4.9	£5.6	£24
Beaujolais Rouge, Domaine de la Couvette 2016 Beaujolais, France Fruity and round with scrumptious raspberry and blackcurrant flavours	£5	£6.5	£28
Cotes du Rhone Rouge, Guillaume Gonnet 2015 Rhône, France Fleshy, ripe and finishes with impressive forest floor sweetness, rounded out by peppery tannins	£5.7	£7.5	£34

Sparkling

Prosecco Spumante, DOC, Modella, Bella Modella Veneto, Italy Crisp, deliciously frothy and filled with ripe apple and citrus fruit character			£28 (37.5cl)
Grande Reserve Premier Cru, Champagne Pierre Mignon France A crisp, well balanced champagne with citrus hints on the nose overlaid with touches of brioche and yeastiness			£25

