

xe đạp phân đôi đưa

OUR DISHES ARE SERVED AS SOON AS THEY ARE PREPARED RATHER THAN AS A SERIES OF COURSES, WITH THIS IN MIND WE RECOMMEND SHARING AND SUGGEST CHOOSING 3 TO 4 DISHES BETWEEN TWO PEOPLE PLUS 1 OR 2 SIDES.

CAN'T DECIDE? JUST SAY FEED ME!
ENJOY A VIETNAMESE BANQUET FOR £18.95PP
AVAILABLE TO GROUPS OF 4 (MUST BE FULL TABLE)

STREET FOOD

GOI CUON * RICE PAPER ROLLS
with prawns, omelette, herbs, pickles and noodles 6.45

BO NUONG LA LOT ★ BEEF WRAPPED IN BETEL LEAVES with crushed peanuts & pickles 6.15

GAN GA NUONG ME ★ SESAME CHICKEN LIVERS
with pickled kohlrabi salad 5.60

BANH CAY * SPICY CASSAVA FRITTERS with gem lettuce, mixed herbs & nuoc chay 5.45

CHA GIO HEO ★ CRISPY PORK SPRING ROLLS with nuoc cham 6.25

BANH CU CAI DAU NANH * DAIKON & SOYA BEAN CAKES with crispy shallots, birds eye chilli & spring onion 5.45

CHA CA QUY NHON * VIETNAMESE FISH CAKES
with gem lettuce, pickles, vermicelli noodles and nuoc cham 5.95

BANH TOM * SWEET POTATO & SHRIMP CAKES with pickled banana blossom salad 6.15

NEM NUONG * PORK AND PRAWN LEMONGRASS SKEWERS with gem lettuce, pickles, nuoc ruoc cham 6.25

FROM THE POT & GRILL

LAU GA * SPICED CHICKEN HOTPOT with beansprouts, greens and pickled chilli 8.45

DAU HU LAU *

TURMERIC & COCONUT BRAISED TOFU HOTPOT with sweet potato, coriander, spring onions and chilli 8.20

HEO QUAY BANH GAO ★
CHILLI GLAZED PORK & CRISPY RICE CAKES
with watercress, sesame seeds, picked chilli & young coconut 8.95

SA VEN BIEN *
LEMONGRASS AND TURMERIC
MARINATED MACKEREL
with mango and herb salad 8.95

MAT ONG GUNG GA *
HONEY AND GINGER CHICKEN
with beansprout, shallot and herb salad 8.75

DONG VAT CO VO LAU *
COCONUT AND CORIANDER SHELLFISH HOTPOT
with thai basil and crispy garlic 8.75

CA HAP LA CHUOI
CHILLI, GARLIC AND LEMONGRASS COLEY
Steamed in banana leaf 8.45

WE CANNOT GUARANTEE THE ABSENCE OF NUT TRACES IN ANY OF OUR DISHES
PLEASE ADVISE A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES OR OTHER DIETARY REQUIREMENTS
PLEASE ALSO BE AWARE THAT OUR GAME DISHES MAY CONTAIN SHOT

PMO (FUM)

PHO: THE NOODLE BROTH THAT FUELS VIETNAM! THIS SUBTLE BROTH IS SERVED WITH FRESH HERBS & CHILLIES, USE THESE TO FULLY BRING OUT THE DEPTH OF FLAVOURS. BON APPETIT.

PHO BO * CLASSIC BEEF NOODLE SOUP fillet, flank & slow cooked ox cheek in marrow bone broth 9.95

PHO GA * CHICKEN NOODLE SOUP chicken leg in chicken & lemongrass broth 9.25

PHO HAI SAN * SEAFOOD NOODLE SOUP king prawns and squid in either chicken & lemongrass or vegetable broth 10.75

PHO BO HEO * SPICY BEEF & PORK NOODLE SOUP pork belly & beef flank in lemongrass & chilli beef broth 9.95

PHO DAU HU * SPICY TOFU NOODLE SOUP Bike Shop tofu in lemongrass & chilli vegetable broth 8.75

PHO NAM * MUSHROOM NOODLE SOUP
oyster, shitake & wood-ear mushrooms in vegetable broth 8.75

BIKE SMOP TOFY

NOT MANY RESTAURANTS CAN SAY THAT THEY MAKE THEIR OWN ORGANIC TOFU... AS WITH THE MAJORITY OF OUR MENU, WE MAKE IT HERE, DAILY, FROM SCRATCH

DAU HU SA * LEMONGRASS TOFU
with beansprouts, mint, peanuts and chilli (served cold) 6.95

NGOI DEN ★ TEMPLE TOFU
tomato and ginger tofu with spring onions, mint and crispy shallots 6.45

DAU HU CHIEN SOT TIEU * BLACK PEPPER TOFU with pickled mushroom & crispy shallots 6.45

SIDES

BANH PHONG TOM * prawn crackers 1.80

DAU PHONG * peanut & chilli dip 2.00

COM LAI ★ jasmine rice 2.45

CAI XAO TOI *

seasonal greens wok fried with garlic & fish sauce 3.65

DUA MUOI * mixed pickled vegetables 1.85

GOI CA ROT BUN GAO *
vermicelli noodle & carrot salad with lemongrass dressing 3.95

CAI MUOI * Vietnamese kimchi 2.65

DAU QUE XAO CU NANG *

green beans with shrimp paste & water chestnuts 3.65





BEERS

HANOI ★ 330ML (5.1%) 3.80 golden full bodied lager with a delicious bitter finish

LAO * 330ML (5%) 3.95 light malt aroms with a mix of grassy hops

SAIGON * 355ML (4.9%) 3.80 light amber lager with slight citrus notes and malty flavours

ALCOHOL FREE BEERS AVAILABLE *
please ask your server for details

SPIRITS

ABSOLUT 2.80
JOHNNY WALKER 3.75
BEEFEATER 2.80
MARTELL 2.95
HAVANA CLUB SPECIAL 2.95
MEKHONG WHISKY 3.25
all 35ml

WINES

RED *

PONTE PIETRA, MERLOT / CORVINA, ITALY (12%)
soft fruity red with hints of blackberry and cherry pie
by the glass 175ml carafe 500ml
4.45 12.60

WHITE *

PONTE PIETRA, GARGANEGA / CHARDONNAY, ITALY (12%)
tastes of crisp citrus fruit, well balanced with a soft almond finish
by the glass 175ml carafe 500ml
4.45 12.60

VINE TRAIL, VIOGNIER, CHILE (13.5%)

fresh, aromatic and fruity balanced with a citrus finish by the glass 175ml carafe 500ml bottle 11.60 17.50

ROSE *

hoach

CASA ALBALI, GARNACHA ROSE, SPAIN (12.5%)
balanced and refreshing with soft, juicy strawberry flavours
by the glass 175ml carafe 500ml bottle

3.95

11.60

SPARKLING ★
ATELIE, PROSECCO (11%)
200ml bottle
6.60

COCKTAILS

HO CHI MINH MULE *

Absolut vodka with a kaffir lime leaf & ginger gomme shaken over ice, topped with fresh lime & tonic 6.50

SPICED GIN *

Beefeater gin, star anise & chilli infused gomme, lemon juice & soda. A spicy & refreshing twist on the Tom Collins 5.95

SOFT DRINKS

HOO DOO 2.85
refreshing mix of citrus fruit, hibiscus flower, chilli and bell pepper
ORANGE AND CARDAMOM ICE TEA 2.60
BUNDABERG GINGER BEER 375ml 2.65
FRESHLY SQUEEZED ORANGE JUICE 2.80
APPLE JUICE 1.80
CRANBERRY JUICE 1.80
MINERAL WATER sm 1.65 lg 2.95
FANTA 330ml 2.10
SPRITE 330ml 2.10
COKE 330ml 2.10
DIET COKE 330ml 2.10
SODA WATER 200ml 1.60
TONIC / SLIMLINE 125ml 1.25

TEA & COFFEE

VIETNAMESE PHIN FILTER COFFEE *

black 2.20

traditional vietnamese style with condensed milk 2.45 iced 2.45

MEKHONG COFFEE ★

Vietnamese phin filter coffee with a shot of whisky served iced or hot, with condensed milk 4.95

JASMINE TEA ★ 2.20

FRESH MINT LEAF TEA * 2.20



GLUTEN FREE MENY



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CAN'T DECIDE? JUST SAY FEED ME! ENJOY A VIETNAMESE BANQUET FOR £18.95PP AVAILABLE TO GROUPS OF 4 (MUST BE FULL TABLE)

PHO (FUH)

PHO: THE NOODLE BROTH THAT FUELS VIETNAM! THIS SUBTLE BROTH IS SERVED WITH FRESH HERBS & CHILLIES, USE THESE TO FULLY BRING OUT THE DEPTH OF FLAVOURS. BON APPETIT.

PHO BO * CLASSIC BEEF NOODLE SOUP fillet, flank & slow cooked ox cheek in marrow bone broth 9.95

PHO GA * CHICKEN NOODLE SOUP chicken leg in chicken & lemongrass broth 9.25

PHO HAI SAN * SEAFOOD NOODLE SOUP king prawns and squid in either chicken & lemongrass or vegetable broth 10.75

PHO BO HEO ★ SPICY BEEF & PORK NOODLE SOUP pork belly & beef flank in lemongrass & chilli beef broth 9.95

PHO DAU HU * SPICY TOFU NOODLE SOUP Bike Shop tofu in lemongrass & chilli vegetable broth 8.75

PHO NAM * MUSHROOM NOODLE SOUP oyster, shitake & wood-ear mushrooms in vegetable broth 8.75

FROM THE POT & GRU

LAU GA * SPICED CHICKEN HOTPOT with beansprouts, greens and pickled chilli 8.45

DAU HU LAU * TURMERIC & COCONUT BRAISED TOFU HOTPOT with sweet potato, coriander, spring onions and chilli 8.20

HEO QUAY BANH GAO ★ CHILLI GLAZED PORK & CRISPY RICE CAKES with watercress, sesame seeds, picked chilli & young coconut 8.95

SA VEN BIEN * LEMONGRASS AND TURMERIC MARINATED MACKEREL with mango and herb salad 8.95

MAT ONG GUNG GA ★ HONEY AND GINGER CHICKEN with beansprout, shallot and herb salad 8.75

DONG VAT CO VO LAU * COCONUT AND CORIANDER SHELLFISH HOTPOT with thai basil and crispy garlic 8.75

CA HAP LA CHUOI * CHILLI, GARLIC AND LEMONGRASS COLEY steamed in banana leaf 8.45

STREET FOOD

BO NUONG LA LOT ★ BEEF WRAPPED IN BETEL LEAVES with crushed peanuts & pickles 6.15

GAN GA NUONG ME ★ SESAME CHICKEN LIVERS with pickled kohlrabi salad 5.60

BANH CU CAI DAU NANH 🛨 DAIKON & SOYA BEAN CAKES with crispy shallots, birds eye chilli & spring onion 5.45

CHA CA QUY NHON ★ VIETNAMESE FISH CAKES with gem lettuce, pickles, vermicelli noodles and nuoc cham 5.95

NEM NUONG ★ PORK AND PRAWN LEMONGRASS SKEWERS with gem lettuce, pickles, nuoc ruoc cham 6.25

BIKE SMOP TOFU

NOT MANY RESTAURANTS CAN SAY THAT THEY MAKE THEIR OWN ORGANIC TOFU ... AS WITH THE MAJORITY OF OUR MENU. WE MAKE IT HERE, DAILY, FROM SCRATCH

DAU HU SA * LEMONGRASS TOFU with beansprouts, mint, peanuts and chilli (served cold) 6.95

NGOI DEN ★ TEMPLE TOFU tomato and ginger tofu with spring onions, mint and crispy shallots 6.45

BANH PHONG TOM * prawn crackers 1.80

COM LAI ★ jasmine rice 2.45

CAI XAO TOI *

seasonal greens wok fried with garlic & fish sauce 3.65

DUA MUOI * mixed pickled vegetables 1.85

GOI CA ROT BUN GAO *

vermicelli noodle & carrot salad with lemongrass dressing 3.95

CAI MUOI * Vietnamese kimchi 2.65

DAU QUE XAO CU NANG * green beans with shrimp paste & water chestnuts 3.65

PLEASE MAKE YOUR ALLERGY KNOWN TO THE SERVER AS SOME DISHES. ALTHOUGH AVAILABLE AS GLUTEN FREE, WILL NEED TO BE ADAPTED FOR YOU

WE CANNOT GUARANTEE THE ARSENCE OF NUT TRACES IN ANY OF OUR DISHES - PLEASE ADVISE A MEMBER OF STAFF IF YOU HAVE ANY OTHER ALLERGIES OR OTHER DIETARY REQUIREMENTS PLEASE ALSO BE AWARE THAT OUR GAME DISHES MAY CONTAIN SHOT

GLUTEN FREE DRINKS

xe đạp phần đôi đưa



SPIRITS

ABSOLUT 2.80
JOHNNY WALKER 3.75
BEEFEATER 2.80
MARTELL 2.95
HAVANA CLUB SPECIAL 2.95
MEKHONG WHISKY 3.25
all 35ml

WINES

RED *

PONTE PIETRA, MERLOT / CORVINA, ITALY (12%) soft fruity red with hints of blackberry and cherry pie by the glass 175ml carafe 500ml 4.45

WHITE *

PONTE PIETRA, GARGANEGA / CHARDONNAY, ITALY (12%)
tastes of crisp citrus fruit, well balanced with a soft almond finish
by the glass 175ml carafe 500ml
4.45 12.60

VINE TRAIL, VIOGNIER, CHILE (13.5%)

fresh, aromatic and fruity balanced with a citrus finish by the glass 175ml carafe 500ml bottle 3.95 11.60 17.50

ROSE *

CASA ALBALI, GARNACHA ROSE, SPAIN (12.5%)

balanced and refreshing with soft, juicy strawberry flavours by the glass 175ml carafe 500ml bottle 3.95 11.60 17.50

SPARKLING *ATELIE, PROSECCO (11%) 200ml bottle

6.60



COCKTAILS

HO CHI MINH MULE *

Absolut vodka with a kaffir lime leaf & ginger gomme shaken over ice, topped with fresh lime & tonic 6.50

SPICED GIN *

Beefeater gin, star anise & chilli infused gomme, lemon juice & soda. A spicy & refreshing twist on the Tom Collins 5.95

SOFT DRINKS

H00 D00 2.85

refreshing mix of citrus fruit, hibiscus flower, chilli and bell pepper ORANGE AND CARDAMOM ICE TEA 2.60 BUNDABERG GINGER BEER 375ml 2.65 FRESHLY SQUEEZED ORANGE JUICE 2.80 APPLE JUICE 1.80 CRANBERRY JUICE 1.80 MINERAL WATER sm 1.65 lg 2.95 FANTA 330ml 2.10

SPRITE 330ml 2.10
COKE 330ml 2.10
DIET COKE 330ml 2.10
SODA WATER 200ml 1.60
TONIC / SLIMLINE 125ml 1.25

TEA & COFFEE

VIETNAMESE PHIN FILTER COFFEE

black 2.20 traditional vietnamese style with condensed milk 2.45 iced 2.45

MEKHONG COFFEE ★

Vietnamese phin filter coffee with a shot of whisky served iced or hot, with condensed milk 4.95

JASMINE TEA * 2.20

FRESH MINT LEAF TEA * 2.20

VEGAN MENU

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BIKE SHOP TOFY

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DAU HU SA * LEMONGRASS TOFU
with beansprouts, mint, peanuts and chilli (served cold) 6.95

NGOI DEN * TEMPLE TOFU
tomato and ginger tofu with spring onions, mint and crispy shallots 6.45

DAU HU CHIEN SOT TIEU * BLACK PEPPER TOFU with pickled mushroom & crispy shallots 6.45

STREET FOOD

BANH CU CAI DAU NANH * DAIKON & SOYA BEAN CAKES with crispy shallots, birds eye chilli & spring onion 5.45

GOI HOA CHUOI ★ PICKLED BANANA BLOSSOM SALAD with carrot, shallots, beansprouts, chilli & fresh herbs 5.45

FROM THE POT & GRILL

DAU HU OT BANH GAO * CHILLI GLAZED TOFU & CRISPY RICE CAKES with watercress, sesame seeds, picked chilli & young coconut 8.95

DAU HU LAU * TURMERIC & COCONUT BRAISED TOFU HOTPOT with sweet potato, coriander, spring onions and chilli 8.20

PHO (FUH)

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PHO DAU HU * SPICY TOFU NOODLE SOUP
Bike Shop tofu in lemongrass & chilli vegetable broth 8.75

PHO NAM * MUSHROOM NOODLE SOUP oyster, shitake & wood-ear mushrooms in vegetable broth 8.75

SIDES

COM LAI * jasmine rice 2.45

XAO RAU TUOI * wok fried seasonal greens 3.65

DUA MUOI ★ mixed pickled vegetables 1.85

GOI CA ROT BUN GAO ★ vermicelli noodle & carrot salad with lemongrass dressing 3.95

DAU QUE XAO CU NANG ★ greens beans with tamari and water chestnuts 3.65

WE CANNOT GUARANTEE THE ABSENCE OF NUT TRACES IN ANY OF OUR DISHES / PLEASE ADVISE A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES OR OTHER DIETARY REQUIREMENTS

