

## DO NHAU

*Small plates, good to share*

SMALL  
PLATES

### *Bread & Oil (ve)*

Toasted sourdough (@Pollen Bakery) with homemade fermented chilli oil.

3

### *Shack Dumpling*

Handmade dumpling with pork, leeks and water chestnut with a fermented chilli & soy vinaigrette dip.

7.90

### *Heo Quay*

Roast belly pork crackling slices, marinated in Vietnamese spices, herbs and sesame, served with our chilli & lime sauce.

8.40

### *Halloumi Chien*

Golden slices of halloumi fries with spicy tamarind sauce, mixed Asian herbs, sesame seeds, sweet chilli glaze and holy basil guac.

7

### *Crab Taco*

Crispy soft shell crab on corn tostada with holy-basil guacamole, pickled carrot, mango apple slaw, coriander and garlic aioli, with chillies and chilli oil.

11.50

### *Vegan Taco*

Corn tostada with holy-basil guacamole, pickled carrot, mango apple slaw, vegan chickaan, cauliflower, sweet chilli, tamarind, coriander, sesame seeds and fresh chillies.

7

### *Ca Chien*

Grilled sea bass fillet with a Vietnamese holy-basil tomato salsa and chopped Asian herbs.

8

### *Xuong Heo*

Sticky pork ribs cooked with a mild star-anise honey glaze, fresh ginger, lime juice and chillies.

7.10

### *Goi Cuon - Summer Rolls (vegan available)*

Rice paper rolls stuffed with noodles, salad, Asian herbs, crispy shallots and a choice of king prawns or avocado (v) with our homemade peanut butter sauce, chilli oil, pistachios and sesame seeds.

6.90 (prawn)

6.50 (ve)

### *Muc Chien*

Crispy fried squid with our seven spice, garlic, chilli oil, sesame seeds and green chilli sauce.

8



Scan the QR code to see allergen information  
Please inform us of any allergies or dietary requirements when placing your order

## DO NHAU

*Continued...*

SMALL  
PLATES

### *Vegan Muc Chien*

Crispy oyster mushroom fried with our seven spices, garlic, sesame and served with our thick green sauce and fermented chilli oil.

**7.50**

### *Thit Cuu Nuong*

Grilled aromatic lamb chops marinated in lemongrass, lime & orange peel, pistachios, chilli oil and sesame seeds.

**8.90**

### *Bong Cai Xanh Nuong (ve)*

Charred tender stem broccoli with sesame seeds, chilli oil and crushed pistachios, served with a choice of peanut butter sauce OR sweet chilli glaze.

**7.10**

### *Tom Rang Muoi*

Aromatic salt & pepper tiger prawns with a side of seafood green dipping sauce, chilli oil and sesame seeds (shell on).

**9.90**

### *Ca Tim (ve)*

Vietnamese style crispy aubergine with our thick green sauce, sesame seeds, chilli oil and a sprinkling of crumbled pistachios, served with a choice of peanut butter sauce OR sweet chilli glaze.

**7**

### *Cha Gio (vegan available)*

Traditional deep-fried paper rolls stuffed with pork, glass noodles and vegetables, with chilli oil, sesame seeds and tamarind sauce (vegan: no pork).

**6.80 (pork)  
6 (ve)**

### *Canh Ga*

Crispy wings marinated in garlic, lemongrass and kaffir lime leaves, served with our homemade spicy green chilli sauce, chilli oil and sesame seeds.

**6.90**

### *Bong Cai Trang Chien (ve)*

Asian-inspired aromatic cauliflower with holy-basil guac, sesame seeds, spicy tamarind sauce and sweet chilli glaze.

**6.80**

## PHO

*Vietnam's signature dish. Stock is cooked for 12 hours with beef & chicken bones and Vietnamese aromats to create a traditional fragrant Pho broth, served with flat rice noodles and topped with Asian herbs, chilli and fresh lime.*

### *Pho Bo*

Saigon style pho with hand sliced medium rare beef and brisket.

**13.50**

### *Pho Ga*

Saigon style pho with chicken thigh fillet.

**12.50**

### *Pho Hai San*

With tiger prawn and spicy fish balls.

**14.50**

### *Pho Chay (ve)*

This hearty plant-based broth is made with oriental vegetables and toasted aromats, poured over flat rice noodles and topped with tofu, mushrooms, charred broccoli, herbs, chilli and lime.

**12**

### *Pho Remix*

Basically, you get all of the above!

**15.90**

## BUN THIT NUONG

*Freshly steamed rice vermicelli noodles, topped with traditional Vietnamese BBQ meats. Layered with fresh greens, pickled veg, Asian herbs and chilli & lime sauce (no soup).*

### *Chicken*

Chargrilled chicken thigh, marinated in fresh lemongrass, garlic and Asian herbs.

**12.50**

### *Belly Pork*

With crispy crackling, slow roasted in Asian spices.

**15.50**

### *Beef Bavette Steak*

Garlic-soy infused beef steak.

**13.90**

### *Spring Rolls (vegan available)*

Traditional deep-fried paper rolls stuffed with pork, glass noodles and vegetable (vegan: no pork).

**12.50 (pork)**  
**11.90 (ve)**

### *Surf & Turf*

Tiger prawns and garlic-soy infused bavette steak.

**17.50**

### *Cauliflower (ve)*

Crispy aromatic cauliflower and sweet chilli glaze.

**12**

## COM

*Traditional freshly steamed rice dishes, layered with fresh greens, pickled veg, Asian herbs, sauces, fried shallots and fresh chilli.*

### *Com Ga*

Chargrilled chicken thigh fillet, marinated in fresh lemongrass, garlic and Asian herbs.

**12.50**

### *Com Heo Quay*

With crispy crackling, slow roasted in Asian spices.

**15.50**

### *Com Bo Bit Tet*

Garlic-soy infused beef bavette steak.

**13.90**

### *Surf & Turf*

Tiger prawns and garlic-soy infused bavette steak.

**17.50**

### *Com Vit*

Tender Vietnamese style roast duck with homemade sriracha jam.

**14.90**

### *Com Cuu*

Grilled aromatic lamb chops marinated in lemongrass, lime and orange peel and pistachios.

**15.50**

### *Com Bong Cai (ve)*

Aromatic cauliflower in our seven spices, with sweet chilli glaze, tamarind sauce and holy basil guac.

**12**

### *Com Ca Chien*

Grilled sea bass fillet with Vietnamese spicy tomato salsa and charred broccoli.

**16.90**

### *Shack Rice*

Loaded with beef steak, chargrilled chicken, topped with crispy shallots, spicy sriracha, tamarind sauce, sriracha mayo and a handful of fresh chilli and green onions (no salad).

**17**

## VIET FRIES

*All seasoned with our secret seven spices and homemade sauces.*

### *Shack Fries*

Loaded with beef steak, chargrilled chicken, topped with crispy shallots, spicy sriracha, tamarind sauce, sriracha mayo and a handful of fresh chilli and green onions.

**16.50**

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### *Heo Fries*

Crackling belly pork, chargrilled chicken, tamarind, sriracha mayo, sriracha, crispy onions and fresh chillies.

**16.50**

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### *Quack Fries*

Crispy skin duck fillets, layered with sriracha jam, sriracha mayo, tamarind sauce, spring onions and fresh chillies.

**16.10**

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### *Peanut Butter Chicken Fries*

Chicken thigh fillets, layered with our peanut butter sauce, crispy shallots, spring onions, fresh chillies, pistachios and sesame seeds.

**14.50**

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### *Vegan Chickaan Peanut Butter Fries (ve)*

Plant based chickaan, layered with our peanut butter sauce, crispy shallots, spring onions, fresh chillies, pistachios and sesame seeds.

**13.50**

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### *Buddha Fries (ve)*

Crispy tofu, spiced cauliflower, grilled mushrooms, crispy shallots, fresh chillies, green onions, sriracha, spicy tamarind sauce and sweet chilli glaze.

**13.50**

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VIET  
FRIES

## BURGERS

*All our burgers are served with fresh Viet salad and crispy shallots, on a seeded brioche bun and our seven seasoned fries.*

### *Lemongrass Chicken Burger*

Chargrilled chicken thigh, marinated in lemongrass, garlic and Asian herbs, with a homemade spicy sriracha mayo.

**13**

### *Peanut Butter Chicken Burger*

Chargrilled chicken thigh, layered with our homemade warm peanut butter sauce.

**13.50**

### *Cow Burger*

Our infused garlic-soy beef steak with sriracha sauce and our homemade sriracha mayo.

**14**

### *Quack Burger*

Roast aromatic duck fillet with our homemade spicy jam and sriracha mayo.

**14.50**

### *Veganese Burger (ve)*

Crispy fried tofu with a sweet chilli glaze and our holy basil guac.

**11.90**

### *Vegan Chickaan Burger (ve)*

Crispy mock chicken with our homemade warm peanut butter sauce and holy basil guac.

**12.90**

**BURGERS**

## GOI XA LAT

*Traditional Vietnamese salads.*

### *Goi Tom Ga*

Grilled chicken and king prawn salad with apple & mango slaw, Asian herbs, crushed shallots, pistachios and chilli & lime dressing.

11

### *Xa Lat Chay (ve)*

Crispy-fried tofu, with grilled mushrooms, charred broccoli, fresh greens, apple & mango slaw and crispy shallots and sweet chilli glaze.

10.50

### *Xa Lat Vit*

Crispy skin duck on a bed of fresh greens, apple & mango slaw, onions, crispy shallots, pickled carrots and our homemade sriracha jam.

12.50

### *Xa Lat Bo*

Vietnamese beef steak salad, served medium rare, with mixed greens, apple & mango slaw and crispy shallots and chilli & lime dressing.

12

## SIDES / EXTRAS

### *Rice (ve)*

3

### *Fries (ve)*

3

### *Viet Salad (ve)*

3

SALADS &  
SIDES

## DO CHAY

*Vegan Dishes.*

### *Bread & Oil*

Toasted sourdough (@Pollen Bakery) with homemade fermented chilli oil. **3**

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### *Goi Cuon - Summer Rolls*

Freshly made rice paper rolls stuffed with noodles, salad, Asian herbs, crispy shallots and avocado, served with our famous peanut butter sauce. **6.50**

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### *Bong Cai Xanh Nuong*

Seared and charred tender stem broccoli with our peanut butter sauce, sesame seeds and crushed pistachios. **7.10**

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### *Bong Cai Trang Chien*

Asian-inspired aromatic cauliflower with holy-basil guac, sesame seeds, spicy tamarind sauce and sweet chilli glaze. **6.80**

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### *Ca Tim*

Vietnamese style crispy aubergine, served with our peanut butter sauce or a sweet chilli glaze and pistachios. **7**

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### *Vegan Taco*

Corn tostada, holy-basil guacamole, pickled carrot, vegan chickaan, cauliflower, apple & mango slaw, sweet chilli, tamarind, coriander, fresh chillies and sesame seeds. **7**

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### *Vegan Muc Chien Calamari*

Crispy oyster mushroom with our seven spice seasoning, chilli flakes, fermented chilli oil, sesame seeds, micro herbs and fresh chillies with thick green sauce or sweet chilli sauce. **7.50**

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### *Pho Chay*

This hearty plant-based broth is made with oriental vegetables and toasted aromats, poured over flat rice noodles and topped with tofu, mushrooms, charred broccoli, herbs, chilli and lime. **12**

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## DO CHAY

*Continued...*

### *Bun Cha Gio Chay*

Vegetable spring rolls with steamed rice vermicelli noodles, pickled carrots and salad and a sweet chilli glaze.

**12**

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### *Cauliflower Steak*

Crispy aromatic cauliflower in seven Vietnamese spices, pickled veg, fresh salad, Asian herbs, sesame seeds, sweet chilli glaze and guacamole and sticky rice.

**12**

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### *Buddha Fries*

Crispy tofu, spiced cauliflower, grilled mushrooms, crispy shallots, fresh chillies, green onions, sriracha, spicy tamarind sauce and sweet chilli glaze.

**13.50**

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### *Vegan Chickaan Peanut Butter Fries*

Plant based chickaan, layered with our peanut butter sauce, crispy shallots, spring onions, fresh chillies, pistachios and sesame seeds.

**13.50**

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### *Veganese Burger*

Crispy-fried tofu with peanut butter sauce, fresh greens, pickled carrots, crispy shallots, sriracha, holy-basil guac, toasted vegan brioche bun and fries.

**11.90**

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### *Vegan Chickaan Burger*

Crispy mock chicken or crispy-fried tofu with peanut butter sauce, fresh greens, pickled carrots, crispy shallots, sriracha, holy-basil guac, toasted vegan brioche bun and fries.

**12.90**

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### *Xa Lat Chay*

Crispy-fried tofu, with grilled mushrooms, charred broccoli, fresh greens, apple & mango slaw, crispy shallots and sweet chilli glaze.

**10.50**

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## DO NGOT

*Desserts.*

### *Golden Bao (vegan available)*

Fluffy fried bao with ice cream or sorbet (v), coconut condensed milk, crushed pistachios and sesame seeds.

**7.40**

### *Deconstructed Sundae (vegan available)*

Choice of 3 mixed ice cream and/or sorbet (v), popcorn, pistachio dust, caramel.

**6**

### *Cheshire Farm Ice Cream (vegan available)*

Vanilla, Chocolate, Coconut.

**Single 3  
Double 5**

### *Agar Mango Pudding*

Served with choice of ice cream and crisp tuile

**5.80**

### *Asian Persuasion Cocktail*

Absolut Vodka. Kahlua. Amaretto. Baileys.

Cream. Milk. Chocolate.

**10**

### *Vietnamese Coffee (with/without ice) (vegan available)*

**Black 3.50  
White 3.90**