



brown spicy shrimp crackers (gf) made with fresh shrimp and garlic	4	grilled chicken skewers garlic, ginger, mirin with soy mayo	8
peanut + shallot rice paper rolls (v)(gf)(n) with peanut dip + nuoc cham	7	steamed pork + onion dumplings with ginger soy vinegar + chilli oil	8
shiitake mushroom fried rolls (v) with sriracha + nuoc cham	7	ginger fried chicken (gf) garlic, lime + chilli oil	10
caramelised aubergine (v)(gf)(n) chilli, fresh herbs, crushed peanut	8	chilli salted squid (gf) crispy shallots, seven spice, onion, chilli mayo	10

STEAMED BAO BUNS* (pick any two. for takeaway orders - please state total number of bao buns) **13**

cauliflower (ve) carrot pickle, soybean mayo, fresh herbs	slow cooked pork (n) pickled cucumber and crushed peanut
aubergine (v) red onion pickle, green onion, hot hoisin	fried chicken carrot pickle, chilli mayo, fresh herbs
portobello mushroom (ve) pickled cucumber, miso mayo, crispy shallots	butterflied prawn daikon pickle, soybean mayo and bbq

NOODLES

fried mi noodles in peanut hoisin (n) onion, carrot, beansprouts, herbs prawn chicken or tofu (v)	14	shaking beef bo luc lac 8oz ribeye cubed, chilli, black pepper pickled onion, cherry tomato and watercress	18
fried flat rice noodles in tamarind (gf)(n) red pepper, carrot, beansprouts, herbs prawn chicken or tofu (v)	14	slow cooked khau nhuc pork belly dark soya, citrus peel, cucumber pickles and cress	16

CURRIES

coconut katsu curry turmeric, cumin, coriander seeds, edamame beans butterflied panko prawn fried chicken	14	red chilli + lemongrass coconut curry (gf) kaffir lime, galangal, courgette, herbs prawn chicken or tofu (v)	13
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SIDES

nom vietnamese crunch (v)(gf)(n) lightly pickled kolrahbi and carrot salad with herbs	7	jasmine rice (v)(gf) with crispy shallots	3
tenderstem broccoli with sesame miso (v)(gf) ginger and toasted sesame, served room temp	7	kids' rice: chicken or tofu (v) cucumber, carrot, house sweet soya sauce	6
salted caramel banana fritters (ve)(n) with dairy free coconut ice cream and nuts	7	coconut ice cream (ve)(gf)(n) dairy free with mango puree, honey roasted nuts	6

Please let us know if you have any allergies or dietary requirements.
(v) vegan (ve) vegetarian (gf) no gluten containing ingredients (n) contains nuts

Dining In: A discretionary 10% service charge will be added to your bill
5% discount available to all when the total bill is paid in cash



All the wines are from sustainable producers, using organic farming practises and minimum intervention in the winemaking

SPARKLING

MO Masia d'Or Brut Nature, Penedes Spain 29
*Green & red apples, soft brioche with creamy bubbles
Clean aperitif & deliciously quaffable. Vegan*

WHITE

Ke Bonta, Cortese, Alraiddica, Gavi Italy 7 / 25
*Apple and pears with hint of peach
Zingy and fresh. Vegan*

RED

Kimera, Garnacha, Torres, Navarra Spain 10 / 34
*Dark ripe berries, violets and velvety
Expressive, medium to full bodied. Vegan*

ORANGE / SKIN CONTACT

Pinot Grigio Ramato, Perusini, Friuli Italy 32
*Tangerine, ginger, cherry blossom, subtle nutmeg & cinnamon
Warming & intriguing. Vegan*

Gin & Tonic 9
Beefeater (Double), Fevertree Tonic, Pink Grapefruit

Negroni 9
Beefeater, Campari, Sweet Vermouth, Orange

Lychee Martini 10
Vodka, Lychee, Lemon

Spicy Margarita 10
Tequila Blanco, Agave Nectar, Chilli, Shichimi Salt

Beer 5 / 4
Singha (330ml) / Heineken 0.0 Alcohol Free (330ml)

Soft Drinks 3
Sanpellegrino Aranciata Orange, Sparkling Water, Coke, Diet Coke, Jasmine Tea

BYO Alcohol 4
Corkage per Person

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