



The House of Hô brings you the best that traditional Vietnamese cooking and modern Asian fusion cuisine has to offer. Our head chef has lovingly crafted each dish on our menu, combining the excitement of Vietnamese street food with the tastes, colours and diversity of the best Pan Asian cooking. He has travelled extensively across South East Asia sampling the incredible diversity of dishes this exciting and dynamic part of the world has to offer. With his own unique brand of innovation and creative genius, selecting only the freshest most authentic ingredients available, bringing you an exciting and unforgettable dining experience. Our menu is designed for sharing. Please don't hesitate in asking your waiter for more information about our dishes or to help you make the best selection according to your tastes.

SMALL DISHES

Edamame, Chilli Garlic or Smoked Sea Salt (v)	4
Vietnamese Crackers with Salsa	4.50
Son in Law Eggs	6
Vietnamese Scotch Egg	6.50
Glazed Spicy Chicken Wings	8
Crispy Silken Tofu with Chilli & Garlic (v)	8.50
Jasmine Smoked Baby Back Ribs	9.50
Crispy Squid with Sea Salt, Garlic Chips & Chilli	9.50
Avocado & Sweet Potato Tempura with Orange Ponzu (v)	8.50
Smoked Crispy Chicken with Garlic Chips & Chilli	8.75
Popcorn Shrimp and Creamy Spicy	13.50
Soft Shell Crab with Vietnamese Sauces	16

SUSHI & SASHIMI

Vegetable Inside Out Rolls (v)	7.50
Salmon Avocado Rolls	10.50
Tuna Tataki	11.50
Sea Bass Ceviche with Sweet Potato & Citrus Chilli Sauce	11.50
Mr Chang Roll	13.75
Yellowtail Sashimi with Jalapeños & Coriander	16
Mixed Selection of Sashimi (6 pieces)	17.50

ROLLS

Vegetable Spring Rolls (v)	5.50
Fresh Summer Rolls:	
<i>Vegetable</i>	7.50
<i>Prawn</i>	8.50
Crispy Vietnamese Rolls	8.50
Hanoi Duck Spring Rolls	8.50

SALADS

Warm Aubergine & Coriander Salad (v)	7.50
Mango & Papaya Salad (v)	8.50
Prawn, Mango & Papaya Salad	11.50
Crispy Duck & Watermelon Salad	13.50

DUMPLINGS

BASKETS

Wild Mushroom and Coriander (v)	6.25
Prawn & Chive	6.50
Prawn Har Gaw	7
Shanghai Chicken Dumplings	7
Chicken Siu Mai	8.50
Steamed Crab & Prawn Wanton	9.50

BAO SLIDERS

Pork Belly BBQ Ho Sin	7.50
Aromatic Duck	8.50

PHO

A traditional Vietnamese noodle soup served with steaming home made broth & special rice noodles topped with your choice of meat, fish or vegetables.

Vegetable (v)	9.50
Chicken	10.50
Beef	12
Seafood	13

HÔ DISHES

Vietnamese Vegetable Green Curry (v)	9.50
Prawn Tempura	10.50
Crispy Strips of Beef in a Sweet & Spicy Glaze	12
Green Chicken Curry	12.50
Lemongrass Chicken	14.50
Beef Rendang	14.50
Steamed Seabass Fillets with Shimeji & Button Mushrooms	15
Shaking Beef 180g	22.50
Fillet of Beef Bulgogi with Chive Mash	26
Chilean Seabass with Vietnamese Fermented Plum Sauce	32

SIDES

Jasmine Rice (v)	3.50
Vietnamese Asian Greens (v)	6
Hô Fried Noodles (v)	6.50
Hô Special Rice	7

(v) SUITABLE FOR VEGETARIANS

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE APPLIED TO YOUR BILL. ALL PRICES INCLUDE VAT

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

All our chicken is Halal.

For more information on all our dishes, go to: www.houseofho.co.uk



Here at The House of Hô we have gone to great lengths to ensure that our wine list compliments the range and diversity of our exceptional cuisine. We believe our selection achieves a beautiful balance of depth and breadth, flavour and character, old world and new. Each wine has been carefully chosen in order to offer a selection that appeals to the most discerning palette which will compliment and enhance your meal. In addition, we offer an extensive list of saké wines, all waiting for you to discover and enjoy. Ask your waiter if you would like any help or advice in making your wine selection to ensure that you enjoy the best possible dining experience with us every time you visit The House of Hô.

WHITE

	Glass 175ml	Bottle 750ml
Ugni Blanc, Saint Laurand, Collection Privee, Languedoc France 2018	5.50	25
Pinot Grigio, 'Single Vineyard' Hilltop Neszmely Hungary 2018	6	27
Viognier, Domaine Preignes le Neuf, Languedoc France 2019	7.50	34
Picpoul de Pinet, Domaine la Grangette, Languedoc France 2018		39
Sauvignon Blanc, Map Maker, Marlborough New Zealand 2018	9.50	46
Sancerre, Pascal Thomas, Loire Valley France 2018		56
Chablis, Domaine Ellevin, Burgundy France 2018		62
Cloudy Bay Sauvignon Blanc, New Zealand 2019	18	66

RED

	Glass 175ml	Bottle 750ml
Sangiovese, Rubicone, Torre Gaggio Italy 2018	5.50	25
Pinot Noir, Roncier Rouge, Maison Louis, Burgundy France 2016	6	27
Merlot, Domaine Masillan, France 2017	6.50	29
Tempranillo, Rioja, Bodegas Najerilla Spain 2018	7	31
Merlot, Reserva, Fabre Montmayou, Mendoza Argentina 2017		46
Malbec, Reservado, Fabre, Montmayou Mendoza, Argentina 2017	11.50	50
Nebbiolo, Barolo, Antico Monastero, Piedmont Italy 2014		77

ROSÉ

	Glass 175ml	Bottle 750ml
Syrah/Grenache, Chateau Saint-Benezet, Cotes du Rhone France 2018	7.50	34

CHAMPAGNE & PROSECCO

	Glass 125ml	Bottle 750ml
Prosecco Extra Dry Italy NV	7	32
Moutard Brut Grand Cuvee NV	8.50	42
Moutard Brut Rose NV	10	50
Veuve Clicquot Brut Yellow Label France NV		67
Laurent Perrier Rose France, NV		98
Dom Perignon Brut Vintage France 2005		275
Louis Roederer Cristal Brut Vintage France 2008		360

SAKÉ

	Glass 100ml	Bottle 300ml
Kyoto Fushimizu Jitate, Futsushu	7	
Kyoto Fushimizu Jitate, Futsushu		14

BEER & SOFT DRINKS

Asian Beer	5.25
Orange Juice	5
Apple Juice	4
Coca Cola	3.50
Diet Coca Cola	3.50
Coke Zero	3.50
Schweppes Lemonade	3.50
Schweppes Tonic	3.50
Schweppes Ginger Ale	3.50
Schweppes Ginger Beer	3.50
Kingsdown Still Water	4.50
Kingsdown Sparkling Water	4.50