

Family is at the heart of Chinese cooking, and our dishes have been tried-and-true family favourites for over a decade. Our signature plates are rooted in decades of time-honoured tradition, bringing you authentic flavours to savour and enjoy.

Do you have a food allergy?

We want everyone to enjoy Noodle St. Please inform a member of staff when placing your order of any allergies you may have, even if you've had the dish before.



When you pay you can choose to add a Team Tip to your bill, which will be shared by all team members working today. Nothing is kept by the business. We place an optional 10% service charge on all groups of six or more.

手做點心 Handmade Dim Sum

1 點心拼盤 Dim Sum platter (GF)	7
Four dim sum pieces including prawn, Chinese chive and vegetables	
2 素點心拼盤 Vegetarian dim sum platter (GF) (VG)	6.8
Four steamed vegetarian dim sum pieces including wild mushrooms and vegetables	
3 筍尖蝦餃 Prawn har-gau (GF)	6.8
Plump, meaty and traditional steamed prawn dumplings	
4 彈彈燒賣 Pork & prawn siu mai	6.8
Steamed succulent pork and juicy prawn dumplings topped with tobiko roe	
5 帶子燒賣 Scallop siu mai	9.5
Steamed soft and succulent scallop dumplings topped with tobiko roe	
6 煎韭菜餃 Prawn & chive dumplings	6.8
Gently grilled prawn parcels with zingy Chinese chive	
7 鍋貼 Pork dumplings	6.8
Grilled pork dumplings served with fresh ginger & red vinegar sauce	
8 杞子菠菜餃 Spinach & goji berry dumplings (VG) (GF)	6.8
Nourishing spinach and sweet goji berry steamed parcels	
9 粒粒蘿蔔糕 Chilli turnip cubes	6.8
Crisp aromatic turnip bites with prawn and pork and a fiery chilli dipping	
10 流沙包 Liu Sa bao (V)	6.8
Soft steamed buns with a runny salted egg yolk centre	
11 煎叉燒包 Char-siu bao	6.8
Steamed and grilled buns with a roast bbq pork centre	
12 蘑菇包 Mushroom bao (V)	6.8
Filled with morrel and mixed mushroom	
13 小籠包 Xiao long bao	6.8
Steamed pork-filled dumplings with a ginger & vinegar dipping	

手卷 Handmade Rolls

14 鬆脆鴨卷 Crispy duck rolls	8.3
Served with sweet hoisin sauce	
15 蝦肉豆腐凍卷 Summer rolls: Prawn	8
Tofu summer rolls	
Stuffed with noodles and herbs served with hoi sin and peanut sauce	
16 芝麻蝦卷 Paper wrap king prawn	7.5
Topped with sesame seeds, with chilli vinaigrette	
17 越式春卷 Vietnamese spring rolls	7.3
Filled with (king) prawn and pork, served with vinaigrette	
18 齋卷 Vegetable spring rolls (VG)	7.3
Filled with colourful vegetables, served with sweet chilli dipping	

配菜 Side Orders

19 香酥鴨 Crispy aromatic duck:	
✗ ¼ 14 ½ 27 Whole 52	
With pancakes, cucumber, spring onions and hoisin	
20 椒鹽 Crispy salt and pepper: (S)	
✗ 軟殼蟹 Soft shell crab	10
大蝦 King prawns	8.3
鮮魷 Squid	8.3
雞翼 Chicken wings	7.8
雞絲 Shredded chicken NEW	8.3
排骨 Spare ribs	7.8
茄子 Aubergine (VG) (GF)	7.3
豆腐 Tofu (VG) (GF)	7.3
薯條 Chips (VG)	5.5
Fried with fresh chillies, garlic and spring onions	
21 干牛絲 Crispy shredded beef (S)	10.25
Crispy pieces of battered beef with shredded veg garnished with spring onions	
22 日式芥辣大蝦 Wasabi king prawns (S)	8.3
Succulent battered prawns topped with wasabi-mayonnaise	
23 芝麻蝦吐司 Sesame prawns toast	7.8
Garlic bread with prawns and sesame seeds	
24 天婦羅大蝦 Japanese panko prawns	7.3
Lightly coated king prawns with a sweet chilli dipping	
25 沙爹雞串燒 Satay chicken (S)	7.3
Served with cucumber and a rich peanut dipping	
26 辛辣雞翼 Fiery chicken wings (S)	7.3
Finger-licking chicken cooked with spicy chilli sauce	
27 四川椒蒜肉碎四季豆 Sichuan green beans: (S)	
Minced pork	8
Plain (VG)	7.25
Fried with chilli, ginger and garlic	
28 四川麻辣青瓜沙律 Sichuan style cucumber salad (S) (VG) (GF)	6.8
Spicy with herbs and a hint of sesame oil	
29 蒜醬 Fresh vegetables: (VG) (GF)	
✗ 白菜 Pak choi	8.8
西蘭花 Broccoli	7.8
Fried with garlic and spring onions	
30 日式毛豆 Edamame beans (VG) (GF)	5.25
Steamed and tossed with flaky salt	
31 蝦片 Prawn crackers	2.95
Served with sweet & spicy chilli sauce	
32 一人頭盤 Starter platter for one	9.95
Includes satay chicken skewers, spare ribs, Vietnamese spring rolls, and sesame prawn toast	



湯 Soups

33 粟米蛋花湯 Classic sweetcorn & egg soup:	
蟹肉 Crabmeat	5.8
雞肉 Chicken	5.25
Comforting soup with shredded chicken/crab and naturally sweet corn	
34 冬蔞功 Tom yum soup: (S)	
大蝦 King prawns	5.8
雞肉 Chicken	5.25
蘑菇 Mushrooms (VG)	5.25
Spicy clear broth with refreshing lemongrass & coriander	
35 Hot and sour soup: (S)	
酸辣湯 Pork and prawn	5.8
素酸辣湯 Vegetable	5.25
Rich and tangy broth, silken tofu, bamboo shoots, egg and straw mushrooms	
36 雲吞湯 Handmade won ton soup	5.8
Clear nourishing broth with prawn and pork wontons, pak choi and spring onions	
37 素菜湯 Vegetable soup (VG) (GF)	5.25
Clear broth with fresh vegetables	
38 湯麵 Noodle soups:	
海鮮湯麵 Seafood	12.5
牛腩湯麵 Beef flank	12.5
燒鴨湯麵 Roast duck	12.5
雲吞湯麵 Won ton	11.5
什菜湯麵 Mixed vegetable (V)	11.5
Japanese egg noodles with pak choi garnished with spring onions and coriander	
39 馬拉喇沙 Malaysian laksa noodle soup (S)	12.8
Vermicelli noodles in a spicy coconut soup with chicken, king prawns, tofu, bean sprouts and coriander	
40 雪菜鴨絲湯米 Shredded duck & pickled cabbage noodle soup	12
Shredded succulent duck in a clear broth with pickled cabbage and coriander	
41 越式湯河 Pho:	
✗ 什錦 Pho Dac Biet	13.8
(Chicken, beef and prawn)	
蝦 Pho Tom (king prawn)	12.8
生牛肉 Pho Tai (rare beef)	12.5
牛 Pho Bo (well done beef)	12.5
雞 Pho Ga (chicken)	12.5
A Vietnamese classic, with tasty broth, vermicelli noodles and fresh herbs	
42 越南湯米粉 Bun Hue noodle soups: (S)	
✗ 雜會(雞/蝦/牛) Bun Dac Biet	14.25
(Chicken, beef and king prawn)	
大蝦 Bun Tom Hue (prawn)	13.5
牛肉 Bun Bo Hue (beef)	13
雞肉 Bun Ga Hue (chicken)	13
A Vietnamese rich and spicy soup with vermicelli noodles and fresh herbs	

粉麵飯 Rice or Noodles

Dishes served with your choice of egg fried rice or egg noodles	
43 燒味飯或麵 Chinese Roast Meat	
Choose from:	
燒鴨 Roast duck	12.5
叉燒 Char-siu	12.5
燒肉 Crispy pork	12.8
Served with jasmine rice, or HK-style lo mein noodles	
44 三燒飯或麵 Roast meat combo	13.8
✗ (Roast duck, char-siu and crispy pork)	
All three meats with jasmine rice, or HK-style lo mein noodles	
45 薑蔥 Ginger & spring onion:	
大蝦 King prawns	11.25
雞肉 Chicken	10.75
牛肉 Beef	10.75
豆腐 Tofu (V)	10.75
Served with ginger and spring onion	
46 甜酸味 Sweet and sour sauce:	
大蝦 King prawns	11.25
雞肉 Chicken	10.75
豆腐 Tofu (V)	10.75
什菜 Veggies (V)	10.75
素雞 Vegetarian chicken (V)	10.75
With peppers, onions and pineapple in a silky sauce	
47 豉汁味 Blackbean sauce: (S)	
大蝦 King prawns	11.25
牛肉 Beef	10.75
雞肉 Chicken	10.75
茄子 Aubergine (V)	10.75
素雞 Vegetarian chicken (V)	10.75
Served with peppers and onions in a fermented sauce	
48 宮保味 Kung pao sauce: (S)	
大蝦 King prawns	11.25
雞肉 Chicken	10.75
豆腐 Tofu (V)	10.75
素雞 Vegetarian chicken (V)	10.75
A Sichuan dish, with cashew nuts and veg, in a spicy sauce	
49 日燒味 Teriyaki sauce:	
✗ 三文魚 Salmon	14.8
雞肉 Chicken	10.75
豆腐 Tofu (V)	10.75
素雞 Vegetarian chicken (V)	10.75
Light, tangy and Japanese-style	
50 川式味 Sichuan chilli sauce: (S)	
大蝦 King prawns	11.25
雞肉 Chicken	10.75
豆腐 Tofu (V)	10.75
素雞 Vegetarian chicken (V)	10.75
Fiery sauce with a bite of garlic	
51 泰式綠咖喱 Thai green curry sauce: (S)	
大蝦 King prawns	11.25
雞肉 Chicken	10.75
茄子 Aubergine (V)	10.75
什菜 Veggies (V)	10.75
素雞 Vegetarian chicken (V)	10.75
Green chilli coconut curry	

52 星加坡風味 Singapore-style: (S)	
星加坡炒米 Classic (meat & shrimp)	10.75
素星加坡炒米 Vegetable (V)	10.75
With vermicelli noodles or fried rice	
53 脆雞飯或麵 Crispy chicken & vegetable	10.75
Chicken in breadcrumbs and salad served with sweet chilli sauce	
54 魚香茄子飯或麵 Aubergine & spicy bean sauce (S) (V)	10.75
Cooked with mushrooms, vegetables and peas in a spicy served carrots and spring onions	
55 豆腐茄子飯或麵 Tofu & aubergine stir fry (V)	10.75
Cooked with Chinese mushrooms and sweet peppers in a tangy gravy	
56 麻婆豆腐飯或麵 Ma po tofu (V)	10.75
Sichuan classic stir-fry with tofu, vegetables and peas in a spicy & pungent sauce	

飯類 Rice Dishes

57 招牌飯 Noodle St special fried rice	11.8
A classic combo of cooked meats, king prawns and veg in gravy with egg fried rice	
58 煎三文魚飯 Salmon & fried rice (S)	14.8
✗ Salmon fillets in chilli & garlic served with egg fried rice and broccoli	
59 梅菜扣肉飯 Braised pork belly	12.8
✗ A true Chinese classic of savoury mui choy (preserved vegetables) braised with pork belly slices	
60 蜜汁豬扒飯 Honey-glazed pork chop	11.8
Succulent pork chops in honey, served with egg fried rice	
61 椒鹽豬扒飯 Salt & pepper pork chops (S)	11.8
Cooked with chilli, garlic, and spring onions, served with egg fried rice	
62 牛腩飯 Tender beef flank	12
Marinated chunks of beef in a brothy sauce with steamed rice & pak choi	
63 日式咖喱 Katsu curry:	
大蝦 Panko prawns	11.25
麵包糠炸雞 Chicken in breadcrumbs	10.75
南瓜丸子 Pumpkin croquettes (V)	10.75
Cooked in a rich & tangy Japanese-style sauce	
64 炒飯 Fried rice with peas & egg:	
大蝦炒飯 Prawn	11.25
特別炒飯 Special	10.25
Dry fried with egg, chicken, pork, shrimps	
雞絲炒飯 Chicken	10.25
蛋炒飯 Egg fried rice (V)	4.8
65 白飯 Jasmine rice (V)	3.8

麵食 Noodle Dishes

66 招牌烏冬煲 Noodle St special udon noodles	12
Our chef's hot pot creation! Pork, seafood, salad and peanut garnish with vinaigrette	
67 XO醬 XO sauce (S)	
✗ 海鮮 Seafood	13.8
✗ 什菜 Veggies (V)	13
Spicy sauce with egg, beansprouts, spring onions, carrot and udon noodle	
68 泰式河粉 Pad Thai	
大蝦 Prawns	11.8
雞肉 Chicken	11.5
豆腐 Tofu (V)	11.5
Ho fun mixed with egg and beansprouts garnished with peanuts and a wedge of lemon	
69 香酥鴨麵 Crispy aromatic duck	12.5
Shredded tender duck, crunchy cucumber and egg noodles, with hoisin sauce	
70 越式豬肉米粉 Bung thit nuong	12.25
A Vietnamese classic of vermicelli noodles, salad, bbq pork, spring rolls, peanuts and herbs with vinaigrette	
71 滑蛋炒河粉 Chinese wat tan:	
大蝦 King prawns	11.5
牛肉 Beef	10.75
雞肉 Chicken	10.75
豆腐 Tofu (V)	10.75
Velvety egg gravy over ho fun (flat) rice noodles	
72 炒麵 Chow mein:	
大蝦 King prawns	11.25
什燴 Mixed Meat	10.75
雞肉 Chicken	10.75
什菜 Veggies (V)	10.75
日本蘑菇 Japanese mushrooms (V)	7.8
淨炒麵 Plain (V)	6.8
A Chinese classic made with fried egg noodles and stir-fry egg, beansprouts, and onions	
73 炒河粉 Fried ho-fun:	
海鮮 Seafood	12
牛肉 Beef	10.75
燒鴨 Roast duck	10.75
什菜 Veggies (V)	10.75
Flat rice noodles fried with egg, beansprouts and spring onions	



(V) Suitable for vegetarians
(VG) Suitable for vegans
(GF) Gluten free
(S) Spicy dishes



Drinks

Soft Drinks

	<i>Reg/Large</i>
Coke	2.95/3.45
Diet Coke	2.80/3.30
Lemonade	2.80/3.30
Tango orange	2.80/3.30
	<i>Reg/Large</i>
Still water (bottle)	2.50/4.70
Sparkling water (bottle)	2.50/4.70

Fresh Juices

100% freshly squeezed to order

	<i>Reg/Large</i>
Apple	4.45/5.25
Orange	4.45/5.25
Carrot	4.45/5.25
Mixed fruit (apple, orange and carrot)	4.45/5.25
Immune booster (fresh and healthy apple, carrot and ginger)	4.45/5.25
Apple mojito (fresh apple, lime, mint and ice)	4.45/5.25
Super greens (apple, cucumber, celery and mint)	4.45/5.25

Bubble Teas

All served with flavoured popping boba

Lychee	5.80
Passionfruit	5.80
Mango	5.80

Teas

Per person - refillable

Natural jasmine green tea (Chinese Tea)	2.50
Aromatic and refreshing, our two-star Great Taste award-winning Chinese Jasmine Green Tea is naturally infused with the essential oils of summery jasmine.	
Lemongrass & ginger	3.00
Zesty lemongrass and warming ginger combine in this uplifting luxury herbal tea, packed with antioxidants and soothing properties to help ease your digestion.	
Sencha goji berry (Japanese green tea)	3.50
Bursting with antioxidants and made with premium Japanese sencha leaves, our Goji Berry tea offers a vibrant flavour and a welcome boost to your immune system.	
Organic dragon well (Chinese green tea)	4.25
Often referred to as the national drink of China, Dragon Well tea offers a light cup with roasted chestnut aroma and buttery and sweet mouthfeel.	

Coffees

	<i>Single/Double</i>
Espresso	2.50/3.75
Latte	3.50
Cappuccino	3.50
Flat white	3.50
Vietnamese ice coffee	4.50

Juices

Aloe vera juice	3.80
Apple juice	3.50
Lychee juice	3.50
Pineapple juice	3.50
Orange juice	3.50

Mocktails

Berry blast	5.50
Refreshing and flavoursome – sparkling mixed berry drink	
Virgin piña colada	5.50
Fragrant and exotic – pineapple juice, coconut cream and fresh lime	

Beers

Tsingtao 330ml	4.45
Carlsberg 330ml	4.45
Kirin (draught)	4.50/6.50

Cocktails

Very berry vodka	8.50
Vodka and sparkling mixed berry juice	
Piña colada	8.50
Malibu, pineapple juice, coconut creme and fresh lime	

Soju (Korean vodka)

	<i>360ml bottle</i>
Original	17.50
Plum	17.50
Peach	17.50
Grapefruit	17.50
Strawberry	17.50
Green grape	17.50
Apple mango	17.50
Yoghurt	17.50

Spirits All 25ml

Gordon's gin	3.80
Gordon's pink gin	3.80
Smirnoff vodka	3.80
Jack Daniels No7	3.80
Captain Morgan rum	3.80
Bells (whiskey)	3.80
Bacardi	3.80
Jameson	3.80
Archers	3.80

Liqueurs All 25ml

Tequila	4.00
Baileys	3.80
Malibu	3.80
Tia Maria	3.80
Sambuca	3.80
Amaretto	3.80
Cointreau	3.80

Brandy All 25ml

Rémy Martin	5.50
Courvoisier	5.00

Just add a mixer for £1.20

White Wines

	<i>250ml/75cl bottle</i>
Sauvignon Blanc, Jean Balmont, France (House White)	6.95/19.50
Refreshingly crisp and delicate with aromatic tropical fruit flavours.	
Chardonnay Semillon, Fox Grove, Australia	7.50/21
A fresh and crisp, but also creamy, flavour with subtle hints of citrus.	
Sauvignon Blanc, Torreon De Paredes, Chile	23
The wine has aromas of citrus fruit and peach. The palate is young, fresh and fruity with vibrant acidity and a delicate finish.	
Pinot Grigio, Lyric, Italy	25
A really characterful Pinot Grigio with tempting apricot, peach and melon fruit.	
Sancerre, Domaine Bonnard, France	39.50
This wine is in the style of a classic Sancerre with enticing grassy notes, zesty citrus fruit and lively acidity.	

Red Wines

	<i>250ml/75cl bottle</i>
Cabernet Sauvignon, Jean Balmout, France (House Red)	6.95/19.50
Medium-to-full bodied wine with black and red fruit flavours with typical notes of olive, chilli and herbs that add complexity.	
Shiraz Cabernet, Fox Grove, Australia	7.50/21
Medium-bodied, soft, rich on the palate and well-balanced by oak.	
Merlot - Torren de parades, Chile	24
Aromas of ripe black fruit, cherry and mulberry. The palate is young, fruity, smooth and medium-bodied.	
Malbec, Goyenchea, Argentina	28
Good fruit with rich flavours combined with the tannins in this well-structured wine.	
Saint Emillion - Grand vin de Bordeaux, France	33
Vinous bouquet with good intensity with red fruits aromas. Round and supple attack in the mouth. Well-structured with red and black fruit flavours.	

Rose Wines

	<i>250ml/75cl bottle</i>
Pinot Grigio Blush, Lyric, Italy	9.50/28
A light and delicate Pinot Grigio that is off-dry on the palate.	
Sancerre, La Gemiere, France	39.50
A delightful Sancerre with aromas of apricot and peach. The palate is rich and satisfying with tropical fruit balanced harmoniously with the more typical gooseberry and citrus flavours. There is a tight acidity that shows all the way through its lengthy finish.	

Sparkling and Champagne

	<i>200ml/75cl bottle</i>
Ponte Prosecco, Italy	7.80/30
Clean, dry and crisp, with a creamy finish.	
Moët Chandon, France	60
Fresh and crisp with floral and citrus notes.	
Laurent Perrier, Curvée Rose, France	80
Intensely fruity flavours, clean, well-defined and slightly sharp.	



Desserts

甜品 Desserts

Chocolate & passion fruit tart (VG)	7.25
Rich and silky chocolate meets sweet and tangy passion fruit in this indulgent treat	
Chocolate truffle torte	6.80
Luxuriously rich and decadent cake with a soft, spongy centre	
Vanilla cheesecake	6.80
A beautifully simple and classic creamy cake	
Mango sago (tapioca) pudding	4.20
Mildly sweet with a rice cream mango base and sago balls	
Coconut sago (tapioca) pudding	4.20
Refreshing and creamy coconut base with taro and sago balls	

Lunch special

Choose any starter and main meal for only 15.95 (Dine in only)

Choose one small plate from dim sum, rolls or side orders and one large plate from the soups, rice or noodle dishes.

Available 11.30 – 15.00 Monday to Friday only.
(Excludes bank holidays)

Dishes marked excluded from lunch deal.

Kids menu

Choose one starter, a main meal and a drink for only 7.95 (Dine in only)

Starter
Veg sticks / Prawn crackers
Veg spring roll / Satay chicken skewers

Main
Chicken / Plain chow mein
Egg / Chicken fried rice
Crispy breaded chicken and chips
Chicken / Beef pho (noodles in soup)

Drink
Apple / Orange juice

