VU FROM THE TOWER

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VU From The Tower

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Fancy something different?
Bottomless Brunch served 11am - 3pm every day
Afternoon Tea served 1pm - 4pm every day

It's Party Time
From drinks packages to private hire, we've got just the right ingredients to help plan something spectacular.

Contact us **hello@vufromthetower.com** to start planning your next celebration!

À La Carte

SERVED 12PM - 10PM EVERY DAY

NIBBLES

Marinated Olives
With extra virgin olive oil & balsamic glaze, and warm mezzaluna bread (V) 503 kcal **6.5**

Char-grilled Padron Peppers (VG) 200 kcal **5**

Prawn Crackers
With sweet chilli sauce 123 kcal **5**

SHARERS

Charcuterie Board
Chorizo, salami, pepperoni, ham hock & pea terrine, with roasted cherry tomatoes, roquette, pickles, and mezzaluna bread 1275 kcal **21**

Vegetarian Mezze Board
Mozzarella, pickled artichokes, red pepper hummus, with roasted cherry tomatoes, Padron peppers, marinated olives, pickles, and mezzaluna bread (V) 1092 kcal **19**

SMALL PLATES

Fried Tortilla Bowl
Served with a trio of dips - guacamole, tomato salsa and sour cream (V) (GF) 541 kcal **10**

Red Pepper & Tomato Hummus
Served with crudités (VG) (GF) **10**
342 kcal

Lamb Kofta
With pomegranate, yoghurt, and mint 517 kcal **13**

Korean Style Gochujang Popcorn Chicken
Coated in a hot gochujang, garlic and tomato sauce
527 kcal **13**

Tiger Prawns
Pan-fried in olive oil with garlic, chillies, lemon, and parsley. Served with ciabatta
337 kcal **13**

Cauliflower Sprouts
With blue cheese sauce and BBQ sauce dips (V) 644 kcal **10**

Sweet Chilli Squid Balls
Crispy fried squid in a hot sweet chilli batter, with a sweet chilli mayo
843 kcal **13**

Tomato & Mozzarella Salad
With avocado with fresh basil and balsamic dressing
(V) (GF) 388 kcal **13**

Fish & Chips ♥
Haddock loin in a Mahou beer batter. Served with Maldon salted triple-cooked chips, minted mushy peas, pickles, pea shoots and tartar sauce
921 kcal **17.5**

Mac and Cheese Bites
Crisp mac and cheese croquettes topped with bread and butter pickles 419 kcal **10**

Wild Mushroom Arancini
Mushroom and truffle risotto balls with mixed leaves and truffle oil 315 kcal **10.5**

Smoked Salmon Crostini
With smashed avocado, roquette and lemon dressing
556 kcal **13**

BIG PLATES

Katsu Chicken Rice Bowl
With edamame beans, crispy shallots, black & white toasted sesame, and curry sauce 1075 kcal **19**

Chicken Caesar Salad
Grilled chicken, baby gem lettuce, creamy Caesar dressing, Italian hard cheese, and croutons 916 kcal
19.5

Baked Salmon Supreme
On creamy mash and a bed of kale, with Hollandaise sauce, and crispy capers (GF) 1059 kcal **27**

Steak & Chips
Grilled Hereford Sirloin 7oz with skin on fries and sauce Charon
695 kcal **24** **Ask for** (GF)

VU Burger
7oz. steak burger, caramelised red onion confit, pickles, crispy smoked streaky, bacon, chipotle cheese sauce, served in a toasted brioche bun and a side of seasoned skin on fries 1249 kcal **22**

Swap to crispy fried chicken 300 kcal
or Moving Mountain® (VG) 289 kcal

FOOD

Penne Alla Vodka
Penne pasta in our spicy vodka, tomato, and cream sauce, topped with smoked salmon, salmon caviar and chives 744 kcal **23**

Penne Alla Norma
Penne pasta in a tomato and basil sauce, with chillies, and fried aubergines aubergines, topped with vegan Italian hard cheese
1159 kcal **15**

Add chicken 395 kcal **+6**
Add salmon 368 kcal **+8**
Add prawns 105 kcal **+10**

Super Food Salad
Quinoa, edamame beans, French beans, sun blushed tomatoes, avocado, kale and beetroot, mixed seeds, with roquette and a balsamic dressing (VG) (GF) 812 kcal **18**

Add chicken 395 kcal **+6**
Add salmon 368 kcal **+8**

SIDES **All 7**

Triple-Cooked Chips
With truffle mayo dip (V) 713 kcal

Baby Potatoes
With salted butter, chives, and parsley (V) 276 kcal

Sweet Potato Fries
With pomegranate and mint (VG)
798 kcal

Char-grilled Tenderstem Broccoli
With Maldon salt and sesame seeds (VG) (GF) 98 kcal

DESSERTS **All 11**

Chocolate Raspberry Tart
With raspberries, coulis and raspberry sorbet (V) 431 kcal

Baked Alaska
Slow baked meringue shell filled with vanilla ice-cream and lemon curd (V) 410 kcal

Fresh Mango and Pineapple, Berries, Mint & Raspberry Sorbet
(VG) 273 kcal

♥ By choosing this dish, £1 has been donated to a Clermont Hotel Group charity.
www.clermonthotel.group/about-us/corporate-responsibility/caring-for-our-communities

Food allergies and intolerances: (V) indicates suitable for Vegetarians (VG) indicates suitable for Vegan (GF) indicates Gluten Free. If you have any dietary requirements, allergens or intolerances, please inform your server and we'll let you know what's possible. For more detail of allergenic ingredients used in our menu, we've an information pack available. Please note that our kitchen and food service areas are not nut free or allergen free environments. A discretionary 13.5% service charge will be added to your bill. We take animal welfare very seriously, please review our full policy on our website www.clermonthotel.group. All prices are inclusive of VAT at the current rate.

VU CLASSIC COCKTAILS All 15.5

Champagne Cocktail
Lanson Père et Fils Champagne, Courvoisier VSOP, Angostura bitters, sugar

Espresso Martini
Grey Goose vodka, espresso, Kahlúa, simple syrup

Bramble
Tanqueray No. Ten gin, lemon juice, simple syrup, blackberry liqueur, blackberries

Mai Tai
Havana Club 3yo rum, Havana Club 7yo rum, Grand Marnier, almond syrup, lime juice, pineapple juice, pineapple roll, mint sprig

Long Island Iced Tea
Sipsmiths gin, Cointreau orange liqueur, Havana Club 3yo rum, Patrón Silver tequila, Grey Goose vodka, lemon juice, Coca-Cola, lime wheel

Piña Colada
Havana Club 3yo rum, Koko Kanu rum, Wray & Nephew rum, pineapple juice, coconut cream, coconut syrup, pineapple, maraschino cherry

Negroni
Hendrick's gin, Campari, Carpano Antica Formula vermouth

Margarita
Patrón Silver tequila, Cointreau orange liqueur, lime juice, lime wheel

Pornstar Martini
Absolut vanilla vodka, Passoã, passion fruit purée, lime juice, vanilla syrup, Lanson Père et Fils Champagne, passion fruit

Daiquiri
Havana Club 3yo rum, lime juice, simple syrup, lime wheel

Strawberry Daiquiri
Havana Club 3yo rum, lime juice, strawberry purée, strawberry liqueur, simple syrup

Zombie
Wray & Nephew rum, Havana Club 7yo rum, Ron Zacapa rum, passion fruit purée, lime juice, pineapple juice, Angostura bitters, passionfruit syrup

Whiskey Sour
Bulleit bourbon, lemon juice, simple syrup, vegan egg whites, Angostura bitters, orange twist

Mojito
Havana Club 3yo rum, mint leaves, lime juice, simple syrup, soda water, fresh lime

Vodka Martini
Grey Goose vodlka, Martini Extra Dry, lemon twist

Gin Martini
Botanist gin, Martini Extra Dry, lemon twist

Manhattan
Bulleit Rye bourbon, Martini Rosso, Angostura Bitters, maraschino cherry

All wines are 11–15% and Champagne 12–13% ABV. Beers/Cider 3.8–5.8%. Spirits 37.5–63% ABV. Liqueurs, Aperitifs & Other 15–37% ABV. All prices are inclusive of VAT at the current rate. A discretionary 13.5% service charge will be added to your bill.

VU SIGNATURE COCKTAILS All 16.5

Bourbon VU
Bulleit bourbon, Amaretto, lemon juice, vegan egg whites, fig, thyme

Strawberry Aperol Spritz
Aperol infused with strawberries, Lanson Père et Fils Champagne, soda water, orange, strawberry

Margarita Peche
Patrón Silver tequila, Archers peach schnapps, apricot brandy, lime juice, Cointreau orange liqueur

Old Fashioned
Bulleit bourbon, brown sugar, Angostura bitters, soda water, orange

Sparkling Cucumber Gimlet
Hendrick's gin, lime juice, St-Germain elderflower liqueur, simple syrup, soda water top, cucumber

Raspberry Royale
Domenico de Bertiol Valdobbiadene Prosecco Superiore, Havana Club 3yo rum, simple syrup, cranberry juice, raspberry purée, raspberries

Painkiller
Havana Club 3yo rum, orange juice, pineapple juice, mango purée, grenadine, Goslings Black Seal rum, Amaretto

COCKTAILS

Salted Caramel Espresso Martini
Absolut vanilla vodka, caramel liqueur, Kahlúa, espresso, saline solution, chocolate

Coquito Way
Havana Club 3yo rum, Malibu, banana liqueur, grenadine, pineapple juice, orange juice, coconut, pineapple, mint

Tower Temptress
Hendrick's gin, St-Germain elderflower liqueur, Lanson Père et Fils Champagne, cucumber syrup, maraschino cherry, mint

The Ocean Mist
Botanist gin, blue curacao, coconut water, lime juice

Candy Delight
Grey Goose vodka, cranberry juice, pineapple juice. lime juice, candy lollipop

Pillow Talk
Absolut Vanilla vodka, grenadine, cranberry juice, lime juice, grapefruit, raspberry & mint

Pink Paradise
Havana 3yo rum, coconut syrup, pineapple juice, grenadine, maraschino cherry & pineapple

To find our cocktails containing dry ice, look for this symbol

All our cocktails are served with theatre, and some are also served with dry ice. Dry ice is fun and safe when handled correctly, so if your drink is served with a straw, please use it. Please don't handle the dry ice with your hands, instead sit back, enjoy its theatre and the aroma of the cocktail.

Gin is a real botanical delight and a staple tipple to enjoy on any visit to London.

Its journey began when Dutch physician Franciscus Sylvius concocted jenever as a medicinal tonic. We Brits, always up for a good time, adapted jenever into the refined gin we know today.

By the time the gin craze swept through Georgian England, the streets of London were packed with gin palaces – decked out with ornate fixtures and buzzing with energy – one of the many inspirations that helped shape VU. Today, gin is infused with a plethora of different botanicals from across the world, and we've hand-selected our favourites, which pair perfectly with tonic, and a gorgeous view of the London skyline, of course.

Botanist **13**

Bruichladdich, Islay, Scotland

22 hand-foraged local botanicals, rich and mellow mint, thyme, sweet gale, gorse and chamomile freshness throughout the heart of The Botanist

Add tonic +4
Premium light tonic, lemon slice, mint sprig

Death's Door **13.5**

Cambridge, Wisconsin, USA

Wheat and malted barley base spirit with select juniper, coriander and fennel botanicals producing a big, full-bodied flavour profile

Add tonic +4
Premium tonic, orange wheel, mint leaf

Gin Mare **13**

Vilanova, Costa Dorada, Spain

Vibrant, herbaceous gin, aromatic olive, rosemary, thyme and basil herbal palate

Add tonic +4
Mediterranean tonic, rosemary sprig

Hendrick's **13**

Girvan, Ayrshire, Scotland

Hints of coriander and citrus peel with a marvellous infusion of rose petal and cucumber

Add tonic +4
Mediterranean tonic, lemon peel, cucumber ribbon

Monkey 47 **14**

Black Forest, Southwest Germany

47 botanicals in this cult gin including Black Forest cranberries make for an unrivalled complexity - crisp with a sweet floral aroma

Add tonic +4
Premium tonic, blackberry, mint sprig

Roku **12**

Osaka, Japan

Crafted by Japanese artisans, Roku is a multi-layered, perfectly balanced gin combining both traditional and 6 unique Japanese botanicals picked at the height of freshness.

Add tonic +4
Premium tonic, lemon wedge

Sipsmiths **12**

Chiswick, London, England

Classic, traditional London dry gin, bold, complex and aromatic - smooth enough for a Gin Martini, yet rich and balanced for the perfect G&T

Add tonic +4
Premium Tonic, lime wedge

Tanqueray No. Ten **13**

Cameron Bridge, Scotland

Named after pot still number 10, the still of its origin, crafted using whole fresh citrus fruits along with chamomile flowers and traditional botanicals

Add tonic +4
Mediterranean tonic, sliced pink grapefruit

Malfi Limone **12**

Torino, Moncalieri, Italy

Delectable Italian sun-ripened lemons and Amalfi lemon peel elevate fine botanicals and handpicked juniper

Add tonic +4
Mediterranean tonic, lemon wheel

Malfi Rosa **12**

Torino, Moncalieri, Italy

Distilled with the finest botanicals including handpicked juniper, Italian lemons and fresh Sicilian pink grapefruit

Add tonic +4
Mediterranean tonic, pink grapefruit wheel, rosemary sprig

Warner Edwards Rhubarb **13**

Northamptonshire, England

The worlds first rhubarb gin, using ingredients farmed in Northamptonshire from a recipe inspired by a crop of rhubarb reportedly from Queen Victoria's root stock

Add ginger ale +4
Premium ginger ale, orange slice

Whitley Neill Blood Orange **12**

Birmingham, England

Sweet citrus flavour of Sicilian blood oranges, a smooth, zesty flavour with hints of orange and a touch of spice

Add tonic +4
Mediterranean tonic, orange slices

ALL GINS 50ML

Fancy something smaller?
Just ask for a 25ml serving.

WINE & CHAMPAGNE

SPARKLING

	125ML	175ML	BTL
Domenico de Bertiol, Valdobbiadene Prosecco Superiore Veneto, Italy Fine & delicate with pear and yeasty flavours - From the heart of the Prosecco zone, where it doesn't get better, this is the highest quality of Prosecco money can buy	12.5	16	50
Chapel Down Vintage Reserve Kent, England Complex and refined English vintage sparkling wine with notes of ripe apple, fresh red berries and toasted brioche	15	19	55
Chapel Down Brut Rosé Kent, England Crisp, and stylish English sparkling wine, with notes of redcurrant, citrus and wild strawberry	15	19	55
Lanson Père Et Fils Golden colour with generous tiny bubbles, ripe fruits, honey and sweet spice aromas, rich and complex body with honey and cinnamon flavours	18	22	90
Lanson Le Rosé Création Subtle salmon tones, fine and joyful bubbles, aromas of rose and delicate red berry notes	19	23	95
Moët & Chandon Vintage Every Grand Vintage is unique and original, the Moët & Chandon cellar master's personal, free interpretation of the singular qualities of that year's grapes			115
Moët & Chandon Rosé NV A lively, intense bouquet of wild strawberry, raspberry and cherry. Floral nuances of rose with a slight hint of pepper. The persistent intensity of strawberry, raspberry and redcurrant with undercurrents of juicy peach and a subtle note of menthol			120
Noble Champagne 2004 Crystalline gold color with light green reflections, scents of lemon, mirabelle plum, pear and bergamot, biscuit pastries and hazelnut notes on the palate			195
Wild Idol 0% Rheinhessen, Germany (Alcohol Free) Crisp and refreshing Premium alcohol-free sparkling wine with abundant notes of green apple, gooseberry, rhubarb and grapefruit.	12.5	16	50

ROSÉ

	175ML	250ML	BTL
Coterie by Wildeberg Cinsault Rosé WO Coastal Region, South Africa Savoury, creamy and bright - Silver medal winner at the Decanter awards, a textural rose with freshness	11.5	15	42
Whispering Angel Rosé AOP Côtes de Provence, France Pale, crisp & classy - Made by the world famous Chateau d'Esclans no words are really needed			72

Fancy something smaller?
Just ask for a 125ml glass.

WHITE

	175ML	250ML	BTL
La Battistina Nuovo Quadro Gavi del Comune di Gavi Gavi, Piemonte, Italy Delicate, mineral & pear notes - Named after La Battistina hill, Gavi is Italy's version of Chablis	11.5	15	42
Sound of White Sauvignon Blanc Marlborough, New Zealand Passion fruit & mandarin, unctuous - Part ageing in oak gives this body and depth and softens the acidity	14	18.5	53
Soumah of the Yarra Valley Hexham Viognier Yarra Valley, Victoria, Australia Textured, apricots & peaches, clean finish – Viognier is the next big thing, bright and textural with beautiful balance, and the Yarra Valley produces some of the best you can get	16.75	22.5	65
Marchesi di Grésy Chardonnay Langhe, Piemonte, Italy Bruised green apple, hazelnuts and silky smooth - If this was made in Burgundy it would be a Grand Cru			74
Granbazán Don Álvaro de Bazán Albariño Rías Baixas, Spain Mouthwatering, zesty, pineapple - Made by Young Wine Maker of the Year 2023, Diego Rios, this is arguably the finest white wine from Spain			83
Domaine Chante Cigale Châteauneuf-du-Pape Extrait Blanc Rhone, France Rich, perfumed & classy - a white Chateauneuf-du-Pape that's organic? From vineyards over 40 years old, this is underrated and delicious			95

RED

	175ML	250ML	BTL
Domaine Boutinot Les Six, Cairanne Rhone, France Layered, fruit-forward, complex - Les Six being the 6 grape varieties in the blend with Grenache being dominant	11.5	15	42
Cadus Appellation Tupungato Malbec Uco Valley, Argentina Deep purple, inky, smooth - From vineyards 1300m in altitude, the wines are full flavoured and moreish	14	18.5	53
San Felice Il Grigio Riserva Chianti Classico Toscana, Italy Rich fruit, spices and complex - The very Chianti that Hannibal Lecter served his guests!	16.75	22.5	65
Valenciso Rioja Reserva Rioja, Spain Elegant & refined with savoury notes - From the cooler part of Rioja where the wines are elegant and structured with a real purity to them			72
Poderi Colla Dardi le Rose Bussia Barolo Piemonte, Italy Rose petals, leather and cherries - The Barolo is the king of Italian red wines, it is more similar to a Pinot Noir but has that distinctive Italian charm			84
Clos du Val Cabernet Sauvignon Napa Valley, California, USA Rich, opulent with cassis and vanilla flavours - A winner at the famous Judgement of Paris tasting in 1976 where French wine critics voted this juggernaut over their beloved and world famous Bordeaux houses			98

BEER

DRAUGHT

	1/2	PINT
Mahou Spanish Draught Lager 5.1%	4	8

BOTTLED / CANNED

Noam 9
German Lager 5.2% 340ML

Asahi 8
Japanese Lager 5% 330ML

Asahi 0.0% 7
Japanese Lager 0% 330ML

Corona Cero 7
Mexican Lager 0% 330ML

Leffe 8
Belgian Abbey Beer 6.6% 330ML

Freedom 8
New Zealand Pale Ale 4% 330ML

Blue Moon 8
Belgian Style Wheat Beer 5.4% 330ML

Peroni 8
Gluten Free Italian Lager 5.1% 330ML

Pacifico Clara 8
Mexican Lager 4.5% 355ML

Stella Unfiltered 8
Belgian Lager 5% 330ML

Guinness Microdraught 8.5
Irish Stout 4.2% 568ML

CIDER

BOTTLED

Kopparberg Crisp Apple Cider 8
Swedish Cider 4% 500ML

Kopparberg Fruit Cider 8
Swedish Cider 4% 500ML

Kopparberg Alcohol Free Fruit Cider 7
Swedish Cider 0% 500ML

SPIRITS

VODKA

Belvedere **13**
Grey Goose **13**
Sipsmith Sipping Vodka **13**
Ciroc **13**
Ciroc Mango **13**
Ciroc Red Berry **13**
Broken Clock **13**
Ketel One **12**

WHISKY / WHISKEY

Suntory Chita **15**
Lagavulin 16yo **23**
Johnnie Walker Black Label **13**
Glenfiddich 18yo **18**
Glenlivet Founder's Reserve **16**
Glenmorangie 10yo **13**

BOURBON

Bulleit **13**
Woodford Reserve **14**
Jack Daniel's Single Barrel **16**
Michters No.1 American **16**

RUM

Diplomático Reserva **12**
Havana Club 7yo **12**
Havana Club 3yo **11.5**
Goslings Black Seal **12**
Ron Zacapa **16**
Kraken Spiced **12**

TEQUILA

Patrón Añejo **19**
Patrón Silver **17**
Don Julio Reposado **19**

COGNAC / ARMAGNAC

Courvoisier VSOP **15**
Rémy Martin VSOP **15**
Janneau VSOP **13**

LIQUEURS

Amaretto **10.5**
Baileys **10.5**
Cazcabel **11**
Drambuie **11**
Grand Marnier **11**
Kahlúa **10.5**
Limoncello **10.5**
Sipsmiths Sloe Gin **11**

APERITIFS

Aperol **11**
Campari **11**
Pimm's No.1 **11**
Martini Extra Dry **10.5**
Martini Rosso **10.5**
Martini Bianco **10.5**

ALL SPIRITS 50ML

Fancy something smaller?
Just ask for a 25ml serving.

NON-ALCOHOLIC

VU MOCKTAILS All 9.5

The Ginger Mule
Fever-Tree ginger ale, simple syrup, lime, mint

Sicilian Citrus Punch
Lime, lemon, Fever-Tree Sicilian lemonade, mint

Virgin Mojito
Fever-Tree Mexican Lime soda water, simple syrup, lime, mint

Raspberry Spritzer
Fever-Tree lemonade, raspberry syrup, lime juice, raspberries

Gingeroni
Fever-Tree ginger ale, apple juice, elderflower syrup, lime juice, grenadine, maraschino cherries

Passion Fruit Martini
Apple juice, passion fruit puree, lime juice, vanilla syrup, passion fruit

SIMPLY SPARKLING All 10.25

Mexican Lime
Mexican Lime Soda, Wild Idol 0% sparkling wine, fresh lime wedge, fresh mint, strawberry 55 kcal

Raspberry & Orange Blossom
Raspberry & Orange Blossom Soda, Wild Idol 0% sparkling wine, fresh raspberries 59 kcal

White Grape & Apricot
White Grape & Apricot Soda, Wild Idol 0% sparkling wine, fresh mint, lemon slice, strawberry 63 kcal

FEVER-TREE MIXERS All 4

Mexican Lime Soda

Italian Blood Orange Soda

White Grape & Apricot Soda

Elderflower Tonic Water

Mediterranean Tonic Water

Premium Tonic Water

Premium Light Tonic Water

ALL 200ML

BEER & CIDER

Asahi 0.0% 7
Japanese Lager 0% 330ML

Corona Cero 7
Mexican Lager 0% 330ML

Kopparberg Alcohol Free Fruit Cider 7
Swedish Cider 0% 500ML

SOFT

Coca Cola 330ML **4.95** 200ML **4.25**

Diet Coke 300ML **4.75** 200ML **4**

Lemonade 200ML **4**

Ginger Beer 200ML **4**

Ginger Ale 200ML **4**

Orange Juice 250ML **4.5**

Apple Juice 250ML **4.5**

Cranberry Juice 250ML **4.5**

Pineapple Juice 250ML **4.5**

Sparkling Water 330ML **4**

Still Water 330ML **4**

HOT

Americano 3 kcal **4.95**

Latte 71 kcal **4.95**

Cappuccino 71 kcal **4.95**

Flat White 71 kcal **4.95**

Espresso 3 kcal **3.95**

Macchiato 10 kcal **3.95**

Café Mocha 312 kcal **4.95**

Hot Chocolate 306 kcal **4.95**

Breakfast Tea 1 kcal **4.95**

Speciality Tea 1 kcal **5.45**