



VU FROM THE TOWER

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 **VU From The Tower**

Follow us for the latest promotions,
offers and events.

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

N I B B L E S

Marinated Olives

With extra virgin olive oil & balsamic glaze, and warm mezzaluna bread (V) 503 kcal **4**

Edamame Beans

With Maldon salt (VG) 180 kcal **4**

Prawn Crackers

With sweet chilli sauce 123 kcal **5**

S M A L L P L A T E S

Fried Tortilla Bowl

Served with a trio of dips - guacamole, tomato salsa and sour cream (V) (NGCI) 541 kcal **9**

Red Pepper & Tomato Hummus

Served with crudités (VG) (NGCI) 342 kcal **9**

Lamb Kofta

With pomegranate, yoghurt, and mint 517 kcal **12**

Crispy Fried Chicken

In gochujang sauce 616 kcal **12**

Tiger Prawns

Pan-fried in olive oil with garlic, chillies, lemon, and parsley. Served with ciabatta 337 kcal **12**

Rainbow Carrots

Roasted rainbow carrots with tahini sauce, pomegranate seeds, pomegranate syrup, and coriander cress (VG) (NGCI) 257 kcal **9**

Salt & Pepper Squid

With garlic & chive mayo 843 kcal **12**

Batata Harra

Crushed baby potatoes fried until crispy, with diced peppers & onion, tossed in our smoked chilli sauce (VG) (NGCI) 457 kcal **9**

S H A R E R S

Charcuterie Board

Chorizo, salami, pepperoni, ham hock & pea terrine, with roasted cherry tomatoes, roquette, pickles, and mezzaluna bread 1275 kcal **20**

Vegetarian Mezze Board

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

Tricolore

Mozzarella, tomato, and avocado, with fresh basil, and balsamic dressing (V) (NGCI) 388 kcal **12**

Fish & Chips ♥

Cod loin in a Mahou beer batter. Served with Maldon salted triple-cooked chips, minted mushy peas, pickles, pea shoots and tartar sauce 921 kcal **16.5**

Penne Alla Vodka

Penne pasta in our spicy vodka, tomato & cream sauce, topped with smoked salmon, salmon caviar and chives 744 kcal **14**

Sesame Prawn Toast

With spicy mango dipping sauce 276 kcal **12**

Smoked Salmon Crostini

With smashed avocado, roquette, and lemon dressing 556 kcal **12**

Garden Medley

Grilled asparagus, roasted peppers, artichokes, and edamame beans, with seasonal leaves and a balsamic dressing (VG) (NGCI) 233 kcal **12**

B I G P L A T E S

Chicken Katsu Curry

Fragrant jasmine rice topped with crispy chicken, edamame beans, seaweed, crispy shallots, and black & white toasted sesame seeds. Served with a classic katsu curry sauce 1075 kcal **18**

Chicken Caesar Salad

Grilled chicken, baby gem lettuce, creamy Caesar dressing, Italian hard cheese, and croutons 916 kcal **19**

Baked Salmon Supreme

On creamy mash and a bed of kale, with Hollandaise sauce, and crispy capers (NGCI) 1059 kcal **26**

VU Burger

Two smashed beef patties, caramelised red onion confit, pickles, crispy smoked streaky bacon, chipotle cheese sauce, served in a toasted brioche bun, with a side of triple-cooked chips 1249 kcal **21**

VU Chicken Burger

Crispy fried panko-crumbed chicken escalope, baby gem lettuce in a Caesar dressing, tomato, and crispy coated onion rings, served in a toasted brioche bun, with a side of triple-cooked chips 1224 kcal **21**

Steak & Chips

Grilled minute steak served with triple-cooked chips and sauce Choron 695 kcal **23**

Ask for (NGCI)

S I D E S A I L S

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

Tenderstem Broccoli

Charred, and sprinkled with Maldon salt and sesame seeds (VG) (NGCI) 98 kcal

D E S S E R T S A I L S

Baked Vanilla Cheesecake

Served with fresh strawberries, strawberry coulis, and Chantilly cream (V) 802 kcal

Lemon Tart

Golden shortcrust pastry with a zingy lemon filling, topped with Chantilly cream, raspberries, and popping candy (V) 600 kcal

Black Forest Waffles

Golden Belgian waffles topped with chocolate ice cream, and berry compote (V) 879 kcal

F O O D

♥ 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 (NGCI) indicates No Gluten Containing Ingredients. 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.

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, orgeat 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, simple syrup, 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

Stoli vanilla vodka, Passoã, passion fruit purée, lime juice, vanilla syrup, Lanson Père et Fils Champagne, passion fruit

Daiquri

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

Strawberry Daiquri

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

Bourbon VU

Bulleit bourbon, Amaretto, lemon juice, crème de figue syrup, 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

Salted Caramel Espresso Martini

Stoli vanilla vodka, caramel liqueur, Kahlúa, espresso, saline solution, chocolate

Gold Rush

Bulleit bourbon, Cointreau orange liqueur, Aperol, orange juice, lemon juice, almond syrup, vegan egg white

Painkiller

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

Sauvignon Cooler

Havana Club 3yo rum, St-Germain elderflower liqueur, passion fruit purée, Sauvignon Blanc, Ting grapefruit soda, grapefruit, mint

Raspberry Royale

Lanson Père et Fils Champagne, Havana Club 3yo rum, simple syrup, cranberry juice, raspberrry purée, raspberries

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

Champagne Cocktail

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

 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 tippie 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

Aromatic 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

No. 209 **13.5**

Exeter, Southwest England

Distilled in copper columns No29 being the copper element number, a blend of juniper, citrus burst and dry spiced easy drinking gin

Add tonic +4

Premium tonic, lemon slice

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 world's 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

Aromatic tonic, orange slices

125ML 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 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 55

Chapel Down Brut Rosé Kent, England

Crisp, and stylish English sparkling wine, with notes of redcurrant, citrus and wild strawberry

15 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 90

Lanson Le Rosé Création

Subtle salmon tones, fine and joyful bubbles, aromas of rose and delicate red berry notes

20 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

Le Clos Lanson

Gold lemon colour, pronounced fruit and herbal flavours such as lemon, pear, blackcurrant leaves and lavender, rich palate with ripe green fruits and stone fruits flavours

195

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

12 15.5 44

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.

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 Rias 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

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

DRAUGHT 1/2 PINT

Mahou 4 8
Spanish Draught Lager 5.1%

BOTTLED

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

Lefte 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

Innis Gun Original 9
Scottish Ale 6.65% 330ML

C
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BOTTLED
Aspall 8
Suffolk English Cider 5.5% 330ML

Kopparberg Fruit Cider 8
Swedish Cider 4% 500ML

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

VODKA
Belvedere 13
Grey Goose 13
Sipsmith Sipping Vodka 13
Ciroc 13
Crystal Head 14
Ketel One 12

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

BOURBON
Bulleit 13
Woodford Reserve 14
Jack Daniel's Single Barrel 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
Frangelico 10.5
Grand Marnier 11
Kahlúa 10.5
Limoncello 10.5
Sipsmiths Sloe Gin 11
Aperol 11
Campari 11
Pimm's No.1 11

ALL SPIRITS 50ML

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

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 **4.5**
- Latte** 71 kcal **4.5**
- Cappuccino** 71 kcal **4.5**
- Flat White** 71 kcal **4.5**
- Espresso** 3 kcal **3.5**
- Macchiato** 10 kcal **3.5**
- Café Mocha** 312 kcal **4.5**
- Hot Chocolate** 306 kcal **4.5**
- Breakfast Tea** 1 kcal **4.5**
- Speciality Tea** 1 kcal **5**

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

FEVER-TREE SODAS **All 6**

- Mexican Lime Soda**
With fresh mint and a lime wedge
- Italian Blood Orange Soda**
With a fresh orange wheel
- White Grape & Apricot Soda**
With fresh mint and a lemon slice
- Raspberry & Orange Blossom Soda**
With fresh raspberries
- ALL 200ML

FEVER-TREE TONICS **All 4**

- Aromatic Tonic Water**
- Elderflower Tonic Water**
- Mediterranean Tonic Water**
- Premium Tonic Water**
- Premium Light Tonic Water**
- ALL 200ML

