



VU FROM THE TOWER

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f VU From The Tower

Follow us for the latest promotions,
offers and events.

Fancy something different?

Bottomless Brunch and Afternoon Tea available

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

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Marinated Olives

With extra virgin olive oil & balsamic glaze, and warm mezzaluna bread **503 kcal 6.5**

Char-grilled Padron Peppers

200 kcal 5

Prawn Crackers

With sweet chilli sauce **123 kcal 5**

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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 **1092 kcal 19**

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Fried Tortilla Bowl

Served with a trio of dips - guacamole, tomato salsa and sour cream **541 kcal 10**

Red Pepper & Tomato Hummus

Served with crudités **342 kcal 10**

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 **644 kcal 10**

Sweet Chilli Squid Balls

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

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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 **1059 kcal 27**

Steak & Chips

Grilled Hereford Sirloin 7oz with skin on fries and sauce Charon **695 kcal 24** Ask for

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® **289 kcal**

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Triple-Cooked Chips

With truffle mayo dip **713 kcal**

Baby Potatoes

With salted butter, chives, and parsley **276 kcal**

Sweet Potato Fries

With pomegranate and mint **798 kcal**

Char-grilled Tenderstem Broccoli

With Maldon salt and sesame seeds **98 kcal**

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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, 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 **812 kcal 18**

Add chicken **395 kcal +6**

Add salmon **368 kcal +8**

Chocolate Raspberry Tart

With raspberries, coulis and raspberry sorbet **431 kcal 11**

Lemon Meringue Pie

Lemon curd in a pastry case, topped with toasted meringue, served with fresh berries and a raspberry coulis swirl **556 kcal 12**

Mango and Passion Fruit Cheesecake

Passion fruit coulis, mango lime and mint salad **317 kcal 12**

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

Vegetarian. Vegan. No Gluten Containing Ingredients.

Adults need around 2,000 kcal a day. If you have any dietary requirements, allergens or intolerances, please inform your server before ordering. For more detail of allergenic ingredients used in our menu, we have an information pack available. Please note that our kitchen and food service areas are not nut-free or allergen-free environments. All weights are approximate before cooking. We take animal welfare very seriously, please review our full policy on our website www.vufromthetower.com. All prices are inclusive of VAT at the current rate. A discretionary service charge of 13.5% will be added to your bill.

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 Pech

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

Salted Caramel Espresso Martini

Absolut vanilla vodka, caramel l iqueur, 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

Champagne Cocktail

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

Aperol Spritz

Aperol, Lanson Pere et Fils, Fever-Tree soda water, orange wheel

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

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

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 13.5

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

Gin Mare 13.5

Vilanova, Costa Dorada, Spain
Vibrant, herbaceous gin, aromatic olive, rosemary, thyme and basil herbal palate

Add tonic +4
Mediterranean tonic, rosemary sprig

Hendrick’s 13.5

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 14.5

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

Sipsmiths 13.5

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 13.5

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 12.5

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 12.5

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 13.5

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 12.5

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.

	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	17	55
Henners Brut NV Green apple and pear fruit characters mix with a toasted brioche leesy flavour helping to provide a complex and moreish palate. A very classy sparkling wine	15	20	75
Henners Rose Brut NV Classic creamy texture with refreshing acidity balanced by inviting strawberry and red berry fruits	17	22	85
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	19	24	95
Lanson Le Rosé Création Subtle salmon tones, fine and joyful bubbles, aromas of rose and delicate red berry notes	20	25	105
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.	13	18	38

	175ML	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	13	45
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	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	13	45
Valmiñor Albariño Rias Baixas, Spain Crisp, peaches, racy acidity. Fresh and zesty with real grip yet perfectly balanced	15.5	55
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	16.5	60
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		65
Bourgogne Blanc, Vallet Frères Burgundy, France Beautifully balanced, savoury, salty, biscuity classic white Burgundy		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		72

	175ML	BTL
Montresor Capitel della Crosara, Valpolicella Ripasso Superiore , Veneto, Italy Rich and complex, balancing vibrant red fruit with notes of spice and hints of undergrowth or dark chocolate	15.5	55
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	13	45
Cadus Appellation Tupungato Malbec Uco Valley, Argentina Deep purple, inky, smooth - From vineyards 1300m in altitude, the wines are full flavoured and moreish	16.5	60
Zinfandel, Cline Cellars Old Vine Lodi, California Dark berry fruit including black cherry and strawberry, spice notes and a lasting finish of vanilla		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

DRAUGHT	1/2	PINT
Mahou Spanish Draught Lager 5.1%	4.1	8.2
Guinness Irish Stout 4.1%	4.2	8.4
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		
Peroni 8 Gluten Free Italian Lager 5.1% 330ML		
Pacifico Clara 8 Mexican Lager 4.5% 355ML		
Stella Unfiltered 8 Belgian Lager 5% 330ML		

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

VODKA

Absolut Vanilla 12

Belvedere 13.5

Grey Goose 13.5

Sipsmith Sipping Vodka 13.5

Ciroc 13.5

Ciroc Mango 13.5

Ciroc Red Berry 13.5

Broken Clock 13.5

Ketel One 12.5

WHISKY / WHISKEY

Suntory Chita 15.5

Lagavulin 16yo 22.5

Johnnie Walker Black Label 13.5

Glenfiddich 18yo 20

Glenlivet Founder's Reserve 14

Glenmorangie 10yo 13.5

BOURBON

Bulleit 13

Bulleit Rye 13

Woodford Reserve 14

Jack Daniel's Single Barrel 14

RUM

Diplomático Reserva 12.5

Havana Club 7yo 12.5

Havana Club 3yo 12

Goslings Black Seal 12.5

Ron Zacapa 16

Kraken Spiced 12.5

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 11
Baileys 11
Cazcabel 12
Drambuie 12
Grand Marnier 12
Kahlúa 11
Limoncello 11
Sipsmiths Sloe Gin 12

APERITIFS
Aperol 12
Campari 12
Pimm’s No.1 12
Martini Extra Dry 11
Martini Rosso 11
Martini Bianco 11

ALL SPIRITS 50ML

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

- 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

BEER & CIDER

- 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

SOFT

- Americano 4.95
- Latte 4.95
- Cappuccino 4.95
- Flat White 4.95
- Espresso 3.95
- Macchiato 3.95
- Café Mocha 4.95
- Hot Chocolate 4.95
- Breakfast Tea 4.95
- Speciality Tea 5.45

HOT

- 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

VU MOCKTAILS All 10.5

- Mexican Lime

Mexican Lime Soda, Wild Idol 0% sparkling wine, fresh lime wedge, fresh mint, strawberry
- Raspberry & Orange Blossom

Raspberry & Orange Blossom Soda, Wild Idol 0% sparkling wine, fresh raspberries
- White Grape & Apricot

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

SIMPLY SPARKLING All 11.25

- Mexican Lime Soda
- Italian Blood Orange Soda
- White Grape & Apricot Soda
- Elderflower Tonic Water
- Mediterranean Tonic Water
- Premium Tonic Water
- Premium Light Tonic Water

FEVER-TREE MIXERS All 4

ALL 200ML

