VU FROM THE TOWER



Bottomless Brunch

55 per person

SERVED 11AM - 3PM EVERY DAY

Choose 1 dish from small plates and 1 dish from mains and enjoy unlimited Prosecco, Draught Mahou Lager, House Red, White or Rosé for 1.5 hours.

Why not really treat yourself with unlimited Classic Cocktails +£15 or VU Signature Cocktails +£20

• Smoked Salmon

- Topped with creamy scrambled
 - eggs, and salmon caviar 🖙
- 487 kcal

ъ

- **Crushed Avocado**
- On toasted ciabatta, with
- ¹ roasted cherry tomatoes,
- roquette, herb oil, and
 - balsamic glaze v 523 kcal

Eggs Benedict

Soft poached eggs on toasted English muffins, with honey roast ham and Hollandaise sauce 474 kcol

Eggs Florentine

Soft poached eggs on toasted English muffins, with buttered baby spinach and Hollandaise sauce (V) 405 kcal

Crispy Fried Chicken

In gochujang sauce 616 kcal

Rainbow Carrots

Roasted rainbow carrots with tahini sauce, pomegranate seeds, pomegranate syrup, and coriander cress (G) (GF) 257 kcol

- Grilled minute steak served
- Z with crispy triple-cooked chips
- ond sauce Choron 695 kcal
 - Ask for GF

Baked Salmon Supreme

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

Club Sandwich

Our signature triple-decker sandwich with chicken, egg, bacon, tomato, lettuce, and mayo, served with triple-cooked chips 944 kcal

Belgian Waffles

Golden Belgian waffles stacked high with your choice of sweet or savoury toppings:

- ~ Fruits of the forest compote and Chantilly cream (V) 714 kcal
- ~ Crisp streaky bacon, maple syrup, and salted caramel 695 kcal

Garden Medley

Grilled asparagus, roasted peppers, artichokes, and edamame beans, with seasonal leaves and a balsamic dressing (19) (19) 223 kcal

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 kcol

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 kcol

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

□ +7 supplement

- S Baked Vanilla Cheesecake
- m Served with fresh strawberries,
- $\overline{\mathcal{P}}$ strawberry coulis, and
- Grantilly cream V 802 kcal

Lemon Tart

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

Black Forest Waffles

Golden Belgian waffles topped with chocolate ice cream, and berry compote $\textcircled{V}_{\text{B79 kcal}}$

Food allergies and intolerances: (v) indicates suitable for Vegetarians (m) indicates suitable for Vegan (if) indicates Gluten Free. Bottomless package costs will be applied to all party guests, if upgrading to bottomless cocktails - all party guests must upgrade. 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. 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. All prices are inclusive of VAT at the current rate. τ.