



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**

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### Smoked Salmon

Topped with creamy scrambled eggs, and salmon caviar (GF)

487 kcal

### Crushed Avocado

On toasted ciabatta, with roasted cherry tomatoes, roquette, herb oil, and balsamic glaze (VG) 523 kcal

### Eggs Benedict

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

### Eggs Florentine

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

### Korean style Gochujang Popcorn Chicken

Coated in a hot gochujang, garlic and tomato sauce 527 kcal

### Red Pepper & Tomato Hummus

Served with crudités (VG) (GF) 342 kcal

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### Steak & Chips

Grilled Hereford sirloin 4oz steak with skin on fries and sauce Charon 695 kcal Ask for (GF) 1059 kcal

### Baked Salmon Supreme

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

### Club Sandwich

Our triple decker, with chicken, egg, bacon, tomato, lettuce and mayo, served with skin on fries 944 kcal

### Waffle Stack

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 (VG) (GF) 233 kcal

### Fish & Chips ♥

Haddock loin in a beer batter. Served with triple-cooked chips, mushy peas, pea shoots and tartar sauce 921 kcal

### 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

Add chicken 395 kcal or salmon 368 kcal +6

### 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

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

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### 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

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Food allergies and intolerances: (V) indicates suitable for Vegetarians (VG) indicates suitable for Vegan (GF) indicates Gluten Free. Bottomless package costs will be applied to all party guests, if upgrading to bottomless cocktails - all party guests must upgrade. 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](http://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.

♥ 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](http://www.clermonthotel.group/about-us/corporate-responsibility/caring-for-our-communities)

