

CLAUDE'S SKYVIEW BAR MENU



FOR SNACKING

PORK SCRATCHINGS GF £5.00
Smoked paprika

PLANTAIN CHIPS GF £6.00
Sea salt

CHICHARRONES £8.00
Crispy wheat snacks

SMOKED ALMONDS GF £5.00

FOR DIPPING

CHARRED JALAPEÑO HUMMUS GF £9.00
Coriander, red onion, chips

GUACAMOLE VG GF £10.00
Salsa and chips

CRISPY POTATO SKINS £12.00
Chorizo fundido

DIP PLATTER £16.00
charred jalapeño hummus, guacamole,
crispy potato skins

FOR CRUNCH

BLACK BEAN TOSTADAS V GF £9.00
Fresh cheese, shredded lettuce, coriander

SHRIMP AGUACHILE TOSTADAS GF £14.00
Lime, avocado, red chilli, queso

CRISPY BAJA CHICKEN £9.00
Lime oregano crema, pickled jalapeño salsa,
coriander cress

CALAMARES FRITOS £14.50
Crispy squid, chipotle and lemon crema

FOR SHARING

BBQ SALMON BRIOCHE SLIDERS £16.95

Shredded lettuce, pickled jalapeño salsa, cumin, crispy shallots

WAGYU BEEF BIRRIA SLIDERS £17.95

Melted cheese, lettuce, birria salsa

PORK BIRRIA TACOS GF £16.95

Pulled pork belly, melted cheese, coriander, lime

GRILLED CHICKEN QUESADILLAS £15.95

Melted cheese, jalapeño, coriander

FOR SWEET

CHURROS v £10.50

Dulce de leche

TARTAS JERICALLAS v £4.00

(per piece)

Baked custard tart - Minimum two pieces

Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk. Prices include VAT at the current rate and a discretionary service charge of 13.5% will be added to your bill.





COCKTAIL





STRAIGHT UP

CARAJILLO ESPRESSO MARTINI £10.00

Rich / Silky / Digestif

Ketel One Vodka, Licor 43, Patrón XO, demerara sugar syrup, cold brew / espresso

A Latin twist on the classic. Inspired by the carajillo tradition - espresso and Licor 43 enjoyed as a digestif - this serves rich coffee notes with a silky, foamed finish.

MEZCALITO £10.00

Smoky / Refreshing / Floral

Los Siete Misterios Doba-Yej Mezcal, fresh apple juice, agave syrup, St-Germain elderflower liqueur, lime juice, basil leaves

A mezcalita-style cocktail - a smoky, refreshing variation of the margarita. This version balances crisp apple and citrus with floral elderflower, finished with the aromatic lift of fresh basil.

PEAR & GINGER £12.00

Fruity / Spicy / Balanced

Don Julio Blanco & Casamigos Mezcal, pear liqueur, lime juice, agave syrup, ginger juice, peach bitters

Another mezcalita-style cocktail with vibrant pear notes, lifted by lime and balanced with subtle sweetness. Finished with the spicy kick of fresh ginger.

SPICED MANGUERITA £10.00

Refreshing / Spiced / Fruity

El Tequileño Blanco Tequila, Ancho Reyes Verde, mango purée, lime juice, agave syrup

A bold twist on the classic Tommy's Margarita, combining sweet mango with the green chili spice of Ancho Reyes Verde. Refreshing yet complex, with a balance of citrus, agave, and gentle heat.

HIGHBALLS

PINK MOJITO

£10.00

Colourful / Refreshing / Fruity

Flor De Caña 12 Rum, lime wedges, mango juice, passionfruit purée, demerara syrup, fresh mint leaves, cranberry juice

A colourful twist on the mojito. Smoky mezcal is balanced with zesty lime, fresh mint, and a splash of cranberry juice. The addition of mango juice & passionfruit purée brings tropical depth, making this both fruity and refreshing.

JALAPEÑO RANCH WATER

£10.00

Carbonated / Crisp / Spicy

Arette Blanco Tequila, Verde Momento Mezcal, cucumber syrup, jalapeño brine, soda water and Prosecco

A refreshing, carbonated highball that layers tequila and mezcal with a cool cucumber note and a subtle jalapeño spice. Finished long with soda and prosecco for a sparkling, crisp serve.

LYCHEE COLADA

£10.00

Silky / Fruity / Decadent

Eristoff Vodka, Coco López, Lychee juice, pear purée, ginger juice, lime juice

A silky, tropical riff on the Piña Colada. Clean vodka keeps it light while lychee and pear add floral, juicy notes. Coconut gives richness, lifted by ginger and lime for a fresh finish.

POMELO PALOMA

£10.00

Floral / Citrusy / Light

Kah Blanco Tequila, Aluna pomelo & peach liqueur, agave syrup, lime juice, grapefruit soda

A floral, lightly citrus twist on the Paloma. Tequila pairs with Aluna pomelo & peach, balanced by lime and agave syrup, and lengthened with refreshing grapefruit soda.





ON THE ROCKS

BLOODY NEGRONI

£10.00

Bitter / Smoky / Bold

Campari, Ojo de Dios Mezcal Hibiscus, Cocchi Rosso, Verde Momento Mezcal, Amaro Montenegro, blood orange syrup

A smoky, citrus-led twist on the Negroni. Mezcal replaces gin for depth and smokiness, while blood orange syrup adds a rich, fruity sweetness. Balanced with bitter Campari, vermouth, and amaro for a bold, complex serve.

SCOTCH BONNET PICANTE

£10.00

Spicy / Herbaceous / Citrusy

Scotch bonnet and coriander-infused Enemigo 55 Blanco, fresh lime juice, agave syrup

A fiery and herbaceous twist on the modern Mexican classic. Tequila infused with Scotch bonnet and coriander brings bold heat and depth, balanced with lime and agave syrup for a refreshing finish.

LEMONGRASS CAIPIRINHA

£10.00

Citrusy / Herbal / Refreshing

Abelha Cachaça infused with lemongrass & kaffir lime, lime juice, fresh lime wedges, demerara syrup

A Brazilian-inspired twist on the classic caipirinha. Fresh lime and demerara syrup meet aromatic lemongrass and kaffir lime - infused cachaça, creating a zesty, herbaceous balance with a refreshing edge.

TOASTED PEACH TOMMY'S

£10.00

Floral / Citrusy / Balanced

El Tequileño Blanco Tequila, Verde Momento Mezcal, Crème de Pêche, toasted peach & vanilla syrup, lime juice

A floral and lightly citrus twist on a Tommy's Margarita. This version introduces depth with mezcal and crème de pêche, balanced by a house-made toasted peach and vanilla syrup for a unique, smooth finish.

FOR THE CURIOUS

GUAVA VERDITA CANTARITO

£10.00

Tropical / Spicy / Citrusy

Ciroc Vodka, Passoa, gomme syrup, guava verdita, Prosecco

A vibrant twist on the classic cantarito, balancing tropical notes of passionfruit with house-made guava verdita. The verdita brings a refreshing kick of mint, spice, and citrus, creating a unique and zesty flavour pairing. Served in a traditional-style terracotta vessel for an authentic Mexican touch.

PRICKLY PEAR LAGERITA

£10.00

Fruity / Refreshing / Bold

Enemigo 55 Blanco Tequila, Amaro Montenegro, prickly pear syrup, lime juice, lager

A refreshing twist combining two beer cocktails - the Lagerita and the Michelada - elevated with the juicy tropical flavour of prickly pear. Traditionally enjoyed as a long drink and known as a hangover cure that gets you back into partying.

PEACH SLING

£10.00

Long / Complex / Juicy

Japanese Plum Liqueur, Tanqueray No.10 Gin, peach purée, peach liqueur, chilli syrup, apple juice, pineapple juice

A long and complex cocktail inspired by the classic Singapore Sling. This version layers umeshu, peach, apple, chili, and gin for a fruity yet spiced twist that's both refreshing and bold.

ROLLS ROYCE MARGARITA

£50.00

Decadent / Luxurious / Complex

Don Julio 1942 Añejo Tequila, Grand Marnier, lime juice, gold leaf

Our luxury twist on the Cadillac Margarita - elevated with Don Julio 1942, Grand Marnier, and agave. This indulgent serve is garnished with jet-black volcanic salt and a craft ice block adorned with gold leaf, making it pure decadence in a glass.

PALO SANTO SMOKED OLD-FASHIONED

£16.00

Floral / Citrusy / Light

Don Julio Reposado Tequila, Verde Momento Mezcal, smoked palo santo agave, chocolate bitters, saline solution

A dramatic twist on the Old Fashioned, pairing aged tequila and mezcal with smoked palo santo agave. The smoke adds notes of pine, mint, and citrus, balanced with rich caramel and chocolate bitters. A refined, show-stopping serve.





NON-ALCOHOLIC

GUAVA VERDITA CANTARITO

£10.00

Tropical / Spicy / Citrusy

Everleaf Mountain, gomme syrup, Guava Verdita, lemonade

A vibrant, zero-proof take on a Mexican cantarito. Everleaf Mountain is shaken with our house guava verdita, then topped with lemonade for a bright, refreshing finish. Served in a custom ceramic vessel.

TOASTED PEACH TOMMY'S

£10.00

Comforting / Luscious / Fresh

Everleaf Marine, toasted peach & vanilla syrup, fresh lime juice

A zero-alcohol Tommy's-style sour built on Everleaf Marine, bright lime and a toasted peach & vanilla syrup. Served over ice and finished with a brûlée peach slice for a caramelised aroma

JALAPEÑO RANCH WATER

£10.00

Refreshing / Tart / Spicy

Everleaf Forest, William Fox cucumber syrup, jalapeño brine, fresh lime juice, soda water

A zero-ABV riff on the classic Texas ranch water. Bright lime and crisp cucumber meet a gentle jalapeño salinity, lengthened with soda for a super-refreshing, lightly spicy highball.

BEERS BOTTLE & DRAUGHT

PACIFICO CLARA £6.00
Mexican lager

MODELO ESPECIAL LAGER £6.00
Mexican lager

CORONA EXTRA £6.00

CORONA CERO 0.0% £6.00

MANCHESTER UNION LAGER £7.00 (*pint*) / £3.95 (*half*)

MEXICAN SOFT DRINKS

JARRITOS £5.00
Cola / Guava / Lime / Mandarin
Mango / Pineapple

SOFT DRINKS

COCA-COLA £4.50

DIET COKE

DOUBLE DUTCH
Indian tonic / Skinny tonic / Soda water
Lemonade / Ginger ale / Pink grapefruit / Ginger beer

JUICES

Apple £5.00

Orange

Tomato

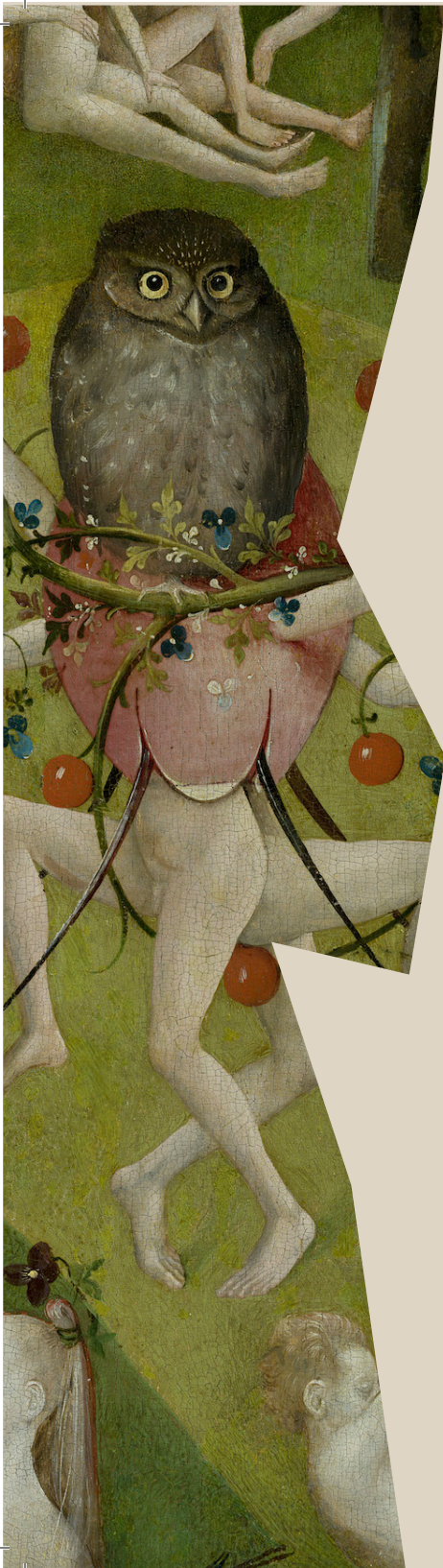
Cranberry £6.00

Grapefruit

VELAMMO WATER £6.00

Still / Sparkling





TEQUILA

BLANCO *Silver / Plata*

Unaged, crisp, fresh agave. Perfect for light cocktails or sipping if you enjoy citrusy, herbal flavours.

Flavour Profile: *Citrus & Herbal - lime, grapefruit, fresh agave, green herbs*

1800 Silver	£12.00
818 Blanco	£13.00
Arette Blanco	£11.00
Batanga Blanco	£10.00
Código 1530 Blanco	£14.00
Cenote Blanco	£15.00
Casamigos Blanco	£17.00
Casa Dragones blanco	£26.00
Cazcabel Blanco	£9.00
Cincoro Blanco	£30.00
Don Fulano Blanco	£16.00
Don Julio Blanco	£18.00
El Rayo Plata	£11.00
El Tequileño Blanco (<i>House tequila</i>)	£10.00
El Tequileño Platinum	£14.00
Enemigo 55 Blanco	£14.00
Espolon Blanco	£10.00
Fortaleza Blanco	£24.00
Fortaleza Still Strength	£20.00
Gran Centenario Plata	£14.00
Herradura Plata	£14.00
KAH Blanco	£16.00
Lost Explorer Blanco	£18.00
Mijenta Blanco	£15.00
Miradiva Blanco	£41.00
Ocho Plata	£13.00
Olmea Altos Plata	£10.00
Patrón Silver	£15.00
Rooster Rojo Blanco	£8.00
Rooster Rojo Smoked Pineapple Añejo	£14.00
Tapatio Blanco	£12.00
Teremana Blanco	£13.00
Volcan Blanco	£16.00
VIVIR Blanco	£14.00

TEQUILA

REPOSADO

Aged 2–12 months. Balanced between fresh agave and oak spice. Great for people who like a little warmth and depth, similar to spiced rum or whisky.

Flavour Profile: Peppery & Spicy – oak, honey, cinnamon, caramel

1800 Reposado	£14.00
818 Reposado	£16.00
Arette Reposado	£11.00
Batanga Reposado	£11.00
Casamigos Reposado	£20.50
Cenote Reposado	£18.00
Cazcabel Reposado	£10.00
Cincoro Reposado	£36.00
Clase Azul Reposado	£45.00
Código 1530 Rosa	£18.00
Código 1530 Reposado	£20.00
Don Fulano Reposado	£18.00
Don Julio Reposado	£16.00
El Rayo Reposado	£12.00
El Tequileño Reposado	£11.00
El Tequileño Gran Reserva	£16.00
Espolon Reposado	£11.00
Fortaleza Reposado	£22.00
Gran Centenario Reposado	£15.00
Herradura Reposado	£16.00
Herradura Port Cask	£30.00
KAH Reposado	£17.00
Mijenta Reposado	£19.00
Miradiva Reposado	£61.00
Ocho Reposado	£13.00
Ocho Reposado 2009	£45.00
Olmeca Altos Reposado	£12.00
Patrón Reposado	£17.00
Rooster Rojo Reposado	£9.00
Storywood Añejo Double Cask	£16.00
Teremana Reposado	£15.00
Volcan Reposado	£19.00
VIVIR Reposado	£15.00





TEQUILA

AÑEJO

Aged 1–3 years. Smooth, rich, with caramel and chocolate. Ideal for sipping, like fine rum or cognac.

Aged 1–3 years. Smooth, rich, with caramel and chocolate. Ideal for sipping, like fine rum or cognac.

1800 Añejo	£18.00
1800 Cristalino	£20.00
818 Añejo	£18.00
Casa Dragones Añejo	£58.00
Casamigos Añejo	£24.00
Cazcabel Añejo	£13.00
Cenote Añejo	£23.00
Cincoro Añejo	£47.00
Clase Azul Añejo	£213.00
Código 1530 Añejo	£28.00
Código 1530 Barrel Strength Añejo	£45.00
Don Fulano 20th Anniversary Añejo	£68.00
Don Fulano Añejo	£25.00
Don Julio 1942	£55.00
Don Julio Añejo	£22.00
Don Julio 70 Cristalino	£32.00
El Tequileño Añejo Gran Reserva	£28.00
Espolon Cristalino Añejo	£23.00
Enemigo 89 Añejo Cristalino	£27.00
Fortaleza Añejo	£38.00
Gran Centenario Añejo	£20.00
Herradura Añejo	£19.00
KAH Añejo	£21.00
Los Danzantes Añejo	£24.00
Mijenta Gran Reserva Añejo	£40.00
Miradiva Añejo	£145.00
Patrón Añejo	£20.00
Rooster Rojo Añejo	£10.00
Tapatio Añejo	£16.00
Teremana Añejo	£17.00
VIVIR Añejo	£20.00

TEQUILA

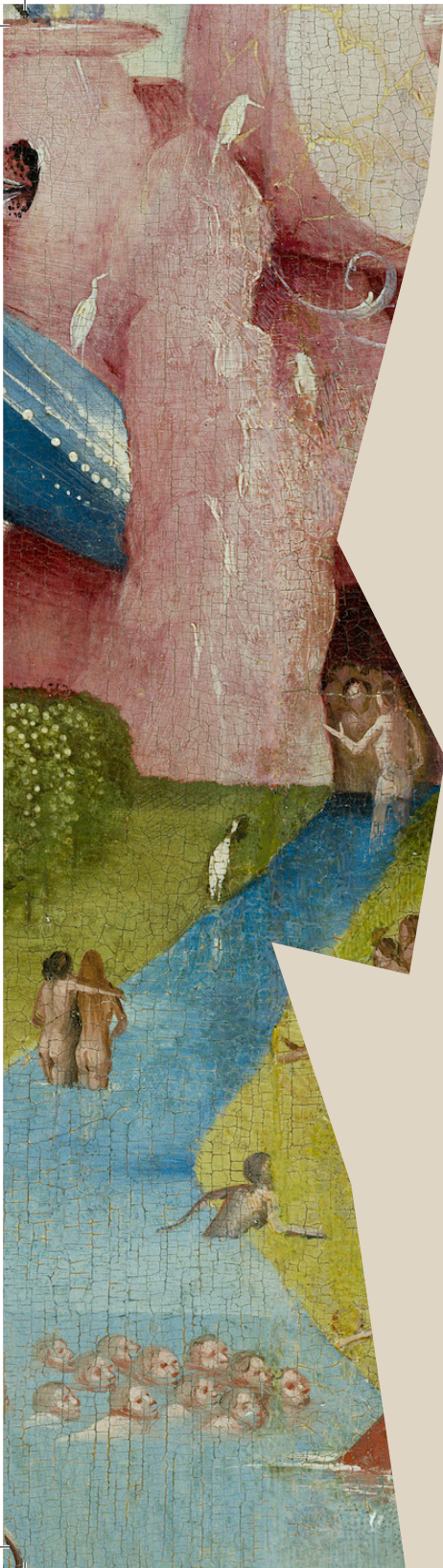
EXTRA AÑEJO / ULTRA PREMIUM

Aged 3+ years. Deep, complex, luxury sippers with layers of oak, chocolate, and dried fruit. Best enjoyed neat.

Flavour Profile: Sweet & Vanilla – rich chocolate, oak, toffee

Código 1530 Extra Añejo Origen	£87.00
Código 1530 13 Year Old Extra Añejo	£480.00
Don Julio 1942 Peggy Gou	£68.00
Enemigo 00 Extra Añejo	£50.00
Herradura Selección Suprema	£102.00
Jose Cuervo Reserva Extra Añejo	£52.00
Jose Cuervo Reserva (alt)	£48.00
Patrón El Alto	£58.00
Patrón El Cielo	£61.00
Patrón Gran Platinum	£104.00
Tapatio Excelencia Gran Reserva Extra Añejo	£54.00
Volcan XA	£58.00
Don Fulano Imperial	£43.00
Ocho Puntas	£48.00





MEZCAL

VEGETAL & HERBAL

Green peppers, herbs, grassy and mineral-driven.
Great for those who like fresh, earthy flavours.

Bandida Cristal	£24.00
Bañez Ensemble Espadin & Barril	£19.00
Corte Vetusto Espadin	£15.00
Del Maguey Vida Espadin	£15.00
Derrumbes Michoacan	£22.00
Derrumbes San Luis Potosi	£16.00
Illegal Joven	£17.00
Koch Elemental	£13.00
Koch Espadin	£15.00
Madre Espadin	£16.00
Mezcal Union Uno	£15.00
Montelobos Joven	£17.00
Pensador Espadin	£17.00
Koch Barril	£22.00

FRUITY, COFFEE & FLORAL

Exotic fruit, cacao, coffee, hibiscus. Softer mezcal styles or infused expressions.

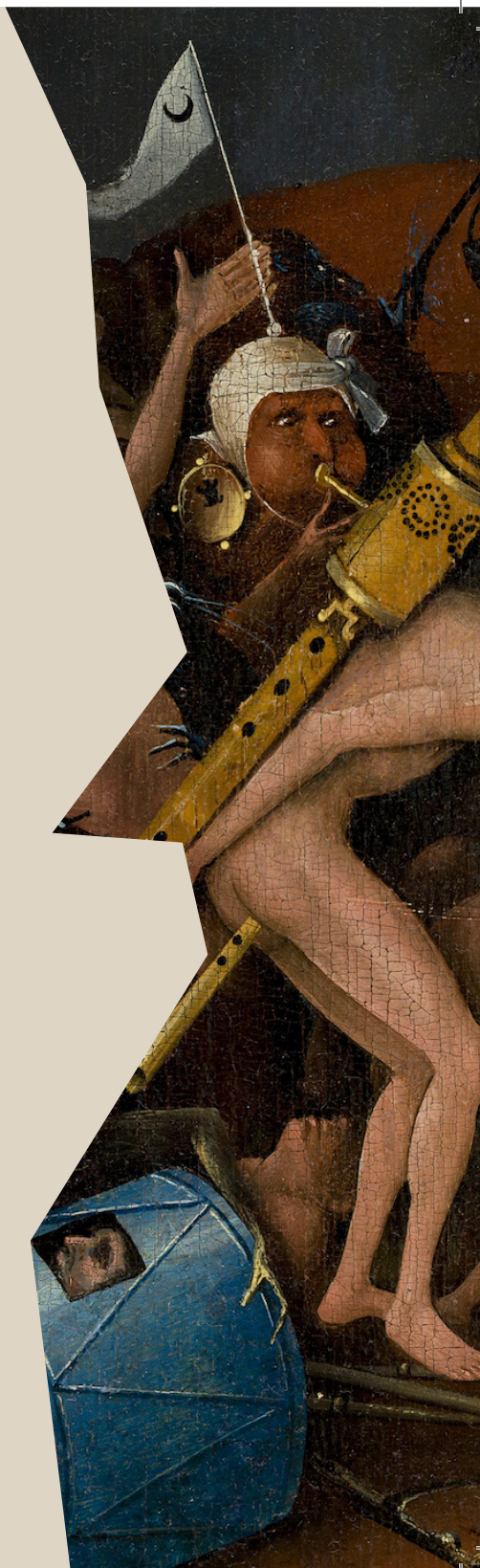
Bandida Black	£28.00
Del Maguey Tobala	£43.00
Lost Explorer Espadin	£20.00
Lost Explorer Salmiana	£44.00
Lost Explorer Tobala	£35.00
Madre Ensemble	£25.00
Montelobos Tobala	£37.00
Ojo de Dios	£14.00
Ojo de Tigre Ensemble	£13.00
Ojo de Dios Hibiscus	£14.00
Ojo de Dios Café	£14.00
Patrón XO Café	£15.00
Verde Momento Espadin	£13.00

MEZCAL

SMOKY & EARTHY

Bold mezcal with strong smoke, leather, ash, and savoury notes. For adventurous palates.

Amores Cupreata	£18.00
Bandida Blanco	£30.00
Bandida Reposado	£38.00
Bozal Cuishe	£22.00
Casamigos Mezcal	£20.00
Código 1530 Artesanal Ensemble	£18.00
Illegal Reposado	£20.00
Illegal Añejo	£28.00
Ojo de Tigre	£12.00
Ojo de Tigre Reposado	£14.00
Del Maguey Pechuga	£69.00
Del Maguey Vida de Muertos	£18.00
Derrumbes Oaxaca	£18.00
Koch Madrecuishe	£16.00
La Medida Arroqueno	£18.00
La Medida Tobala	£18.00
Pensador Especial Wild Tepextate	£20.00
Los Siete Misterios Coyote	£51.00
Los Siete Misterios Doba-Yej	£19.00
Los Siete Misterios Espadin Cuishe	£33.00
Los Siete Misterios Espadin Mexicano	£33.00
Montelobos Pechuga	£46.00
Pensador Ensemble	£19.00





by the bottle

MEZCAL

Green peppers, herbs, grassy and mineral-driven. Great for those who like fresh, earthy, bold and smoky flavours.

Vegetal, Herbal and smoky

Casamigos Mezcal	£287.00
Bandida Blanco	£426.00
Bandida Reposado	£539.00
Banhez Ensemble	£273.00
Del Maguey Vida de Muertos Mezcal	£260.00
Del Maguey Pechuga	£973.00
Los Siete Misterios Coyote	£721.00
Lost Explorer Salmiana	£623.00

TEQUILA

SILVER / PLATA

Unaged, crisp, fresh agave. Perfect for light cocktails or sipping if you enjoy citrusy, herbal flavours.

Flavour Profile: Citrus & Herbal - lime, grapefruit, fresh agave, green herbs

1800 Silver	£175.00
Clase Azul Plata	£525.00
Casa Dragones Blanco	£400.00
Miradiva Blanco	£581.00
Cincoro Blanco	£231.00
Enemigo 55 Blanco	£217.00

REPOSADO / PRESTIGE

Aged 2–12 months. Balanced between fresh agave and oak spice. Great for people who like a little warmth and depth, similar to spiced rum or whisky.

Flavour Profile: Peppery & Spicy – oak, honey, cinnamon, caramel

1800 Reposado	£205.00
Clase Azul Reposado	£777.00
Código 1530 Rosa	£217.00
Herradura Reposado Port Cask	£427.00
Miradiva Reposado	£861.00
Patrón El Alto	£819.00
Kah Reposado	£245.00
Cincoro Reposado	£510.00

by the bottle

TEQUILA

AÑEJO / PRESTIGE

Aged 1–3 years. Smooth, rich, with caramel and chocolate. Ideal for sipping, like fine rum or cognac.

Flavour Profile: Sweet & Vanilla – caramel, chocolate, dried fruit, oak

1800 Añejo	£260.00
Don Julio 1942	£777.00
Enemigo 89 Añejo Cristalino	£398.00
Clase Azul Añejo	£2990.00
Casa Dragones Añejo	£820.00
Miradiva Añejo	£2037.00
Cincoro Añejo	£665.00
Don Julio 1942 Tequila Peggy Gou Limited Edition Añejo	£960.00
Kah Añejo	£300.00
Don Julio 70 Añejo Cristalino	£455.00

EXTRA AÑEJO / PRESTIGE

Aged 3+ years. Deep, complex, luxury sippers with layers of oak, chocolate, and dried fruit. Best enjoyed neat.

Flavour Profile: Sweet & Vanilla – rich chocolate, oak, toffee

Patrón El Alto	£819.00
Herradura - Seleccion Suprema Extra Añejo	£1435.00
Jose Cuervo - Reserva De La Familia Extra Añejo	£735.00
Patrón Gran Platinum	£1463.00
Código 1530 Extra Añejo Origen Tequila	£1225.00
Enemigo 00 Extra Añejo	£720.00





Claude's