



MENU

LOADED TATER TOTS **GF** £8.50

Truffle, parmesan cheese, chorizo
(Vegetarian option available)

DIP PLATTER **v** £14.95

Guacamole, refried bean spread,
red pepper hummus

PADRÓN PEPPERS **VG GF** £6.50

Smoked sea salt, lemon wedge

MAÍZ A LA PARRILLA **v** £8.50

Corn on the cob with rocoto chilli butter,
queso fresco

VISAYAS CHICKEN £14.95

Sweet and savoury sauce, mint,
coriander cress

BEEF TACOS £12.50

Crispy tortillas, black beans,
pickled red onion

v vegetarian / **VG** vegan / **GF** gluten free

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.

WINES by the glass

SPARKLING ^{125ml}

Prosecco Ruggeri Brut, NV ¹⁰⁰ £11.00
Valdobbiadene, Italy

CHAMPAGNE ^{125ml}

Pommery Brut Royal, NV ¹⁵⁸ £24.00
Champagne, France

Pommery Brut Rosé, NV ¹⁶¹ £27.50
Champagne, France

WHITE ^{175ml}

Baron de Badassiere, 2025 ²⁰² £14.00
Picpoul de Pinet, Languedoc, France

Gavi di Gavi, La Meirana Broglia, 2024 ²⁶¹ £17.00
Cortese, Piedmont, Italy

Maximin Grünhaus, 2024 ²³⁵ £15.00
Riesling, Mosel, Germany

Sancerre Domaine Sautereau, 2024 ²⁰³ £21.50
Sauvignon Blanc, Sancerre, France

A.A.Badenhorst Secateurs, 2025 ²⁶⁰ £16.00
Chenin Blanc, Swartland, South Africa

Chablis Domaine Jean-Marc Brocard, 2025 ²⁰⁵ £22.00
Chardonnay, Burgundy, France

Dog Point, 2024 ²³² £16.00
Sauvignon Blanc, Marlborough, New Zealand

RED ^{175ml}

Montepulciano D'Abruzzo, Umani Ronchi, Podere, 2024 ³³⁰ £14.00
Montepulciano, Abruzzo, Italy

Fog Mountain, 2022 ³³² £17.50
Merlot, Cabernet Sauvignon, Petit Verdot, California, USA

Laroche, 2025 ³⁰⁴ £15.00
Pinot Noir, Pays d'OC, France

Rioja Reserva Coto de Imaz, 2021 ³³¹ £19.00
Tempranillo, Rioja, Spain

Beaujolais, Duboeuf, La Madone, 2024 ³⁰⁰ £17.00
Gamay, Fleurie, France

Amarone della Valpolicella, Corte Giara, 2022 ³⁶⁴ £28.00
Corvina, Valpolicella, Italy

Kaiken Ultra, 2022 ³⁶⁰ £17.50
Malbec, Mendoza, Argentina

ROSÉ ^{175ml}

Château D'Esclans Whispering Angel, 2025 ⁴⁰⁰ £16.00
Grenache, Cinsault, Rolle, Syrah, Provence, France

Château D'Esclans Rock Angel, 2025 ⁴⁰¹ £21.00
Grenache, Cinsault, Rolle, Syrah, Provence, France

Wines can be offered in 125ml.

BEER BOTTLE & DRAUGHT

PACIFICO CLARA

Mexican lager

£8.00

MODELO ESPECIAL LAGER

Mexican lager

£8.00

CORONA EXTRA

£8.00

CORONA CERO 0.0%

£5.00

MANCHESTER UNION LAGER

£8.00 (pint) / £4.50 (half)





CLAUDE'S SPRITZ

SWEET TALKER

£13.50

Sweet and Spicy

Cîroc Vodka, Nixta Corn Liqueur, agave,
pink grapefruit

A Mexican influenced spritz with Cîroc and Agave with a hint of spice coming from the Nixta. Perfect to sip on a warm afternoon.

SLOE KISS

£14.00

Light and Fruity

Hayman's Sloe Gin, Italicus, prickly pear, Prosecco

A floral spritz with a dusky twist. Delicate citrus and bergamot aromatics. Finishing with subtle fruitiness.

PINE & SHINE

£13.50

Vibrant and Smooth

Hayman's Citrus Gin, mango, Prosecco

A vibrant, sun-soaked spritz bursting with tropical character. Soft fruity finish that lingers.

MORNINGSIDE SPRITZ TOMMY'S

£14.00

A refined, aromatic serve

Courvoisier VS, peach, English Breakfast, Prosecco

Ripe fruit, lightly refreshed with a soft spice.

CLAUDE'S ICONS

EDGE OF SPRING

Fragrant and Complex

£13.50

Roku Gin, peach, vermouth, absinthe

Smooth, aromatic and with a subtle complex. Layers of fruit, herbs and a hint of spice.

FIRE & ICE

Sweet and Intense

£14.00

Stolichnaya Vanilla Vodka, St-Germain elderflower liqueur, chilli

A bold clash of sugar and spice. Smooth and rich with a warming, lingering heat.

COSMO HIGHBALL

Crisp and Fruity

£14.50

Haku Vodka, Kwai Feh, grapefruit, Prosecco foam

A clever play on a global favourite. All the great ingredients you already love with the addition of lychee and Prosecco.

ISLAND BRAMBLE

Rich and Warming

£13.00

Diplomático, Grand Marnier, grapefruit

A rich, dark rum led drink. Bold, yet refreshing with caramel, citrus and great warmth.

TROPICAL SILK

A lush, island inspired serve

£13.00

Banana Peel Rum, guava, coconut

Bursting with tropical flavours. A gentle, exotic tall drink with a sun-ripened finish.

SPICED EMBER

A rich, spiced serve with an intriguing edge

£14.50

Maker's Mark, Amaro del Capo, Ancho Reyes

Warm and smoky additions leave a lasting taste. Perfect to sip and watch the sunset.

FUEGO VERDE

Fiery with a refined edge

£13.00

1800 Reposado, St-Germain elderflower liqueur, jalapeño

Crisp, aromatic and perfectly balanced between floral and spice.





STRAIGHT UP

CARAJILLO ESPRESSO MARTINI £12.00

Rich and Silky

Ketel One Vodka, Licor 43, Patrón XO Café, Demerara syrup, cold brew coffee

A Latin twist on the classic. Inspired by the carajillo tradition - espresso and Licor 43 enjoyed as a digestif

MEZCALITO £14.00

Smoky and Floral

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

An aromatic variation of the margarita.

PEAR & GINGER £13.00

Fruity and Spicy

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

Mezcalita-style cocktail with vibrant pear notes, lifted by lime and balanced with subtle sweetness.

SPICED MANGUERITA £12.00

Refreshing yet complex

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.

ON THE ROCKS

TOASTED PEACH TOMMY'S £12.00

Floral and Balanced

El Tequileño Blanco Tequila, Amores 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 of Tommy's Margarita introduces depth with mezcal and crème de pêche, balanced by a house-made toasted peach and vanilla syrup for a unique, smooth finish.

HIGHBALLS

PINK MOJITO

£12.00

Tropical and Refreshing

Flor De Caña 12 Year Rum, lime, 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.

LYCHEE COLADA

£13.00

Silky and Decadent

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

Coconut and lychee lifted by ginger and lime for a silky finish.

POMELO PALOMA

£12.00

Floral and Light

KAH Blanco Tequila, Aluna Peach & Pomelo Liqueur, agave syrup, lime juice, grapefruit soda

A citrusy twist on the Paloma.

FOR THE CURIOUS

PEACH SLING

£12.00

Long, Complex and Juicy

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

A long and complex cocktail inspired by the classic Singapore Sling.

ROLLS ROYCE MARGARITA

£50.00

Decadent and Luxurious

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.



NO-ALCOHOLIC

TOASTED PEACH TOMMY'S

£10.00

Comforting and Luscious

Everleaf Marine, Toasted Peach & Vanilla Syrup,
fresh lime juice

*A zero-alcohol Tommy's-style sour. Served over ice and
finished with a brûlée peach slice for a caramelised aroma.*

FOREST COLLINS

£10.00

Tropical and Fresh

Everleaf Forest, ginger ale, yuzu, passion fruit

A refreshing, alcohol-free take on the classic Moscow Mule.

MEXICAN SOFT DRINKS

JARRITOS

£5.00

Cola / Guava / Lime / Mandarin /
Mango / Pineapple

SOFT DRINKS

£4.50

COCA-COLA

DIET COKE

FRANKLIN & SONS

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

JUICES

Apple £5.00

Orange

Tomato

Cranberry £6.00

Grapefruit

VELLAMO WATER

£6.00

Still / Sparkling





Claude's
SKYVIEW BAR