

NORTH
BAR + KITCHEN

DRINKS MENU

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At North we don't just offer fabulous food, we also have a passion to provide our customers with the best and most comprehensive range of drinks.

We have to admit that we are partial to a drop of Gin from time to time! With that in mind we've chosen a diverse array of Gins and accompaniments. Ask our staff about these flavour combinations, as well as our innovative Gin tasting boards. We'd love you to experience something new and find out which Gin best suits your palate.

Our Wine, Champagne and Cocktails have been carefully selected to complement our food. With so much variety, our staff are on hand to advise and guide you to make the perfect choice.

Why not join us for Fizzy Fridays, our delicious canapés will accompany your choice of Champagne, it's the perfect way to round off a busy week with friends or colleagues.

And that's not all, we are proud to announce that our good friends Michael and Phil from The Two Cocks Brewery have given North the opportunity to be the only bar in Leicester to stock their award winning range of bottled beers. Each bottle comes adorned with a real feather - choose from a bitter or golden ale.

"I will open a bottle and prove to myself - once again - that the beer is absolutely heavenly."

High praise indeed from none other than Raymond Blanc, OBE.

WHITE WINE

	175ml	250ml	Bottle
<i>Boars Kloof Chenin Blanc (South Africa)</i> Fruity, very crisp and clean with hints of greengage and limes, this is a very refreshing wine that shows what modern Chenin can taste like.	£3.95	£5.00	£14.95
<i>Cote Mas (South West France)</i> Medium lemon colour. Intense nose with notes of citrus, grapefruit, and a touch of tropical fruits. Vibrant with aromas of citrus fruits and a hint of tropical fruits. Easy-going and fruity wine with a well-balanced acidity. Grape varieties: Chardonnay/Grenache Blanc/Chenin/Mauzac/Chasan/Sauvignon/Vermentino.	£4.50	£5.80	£16.95
<i>Grant Burge Pinot Grigio (Australia)</i> The fruit for this wine is sourced from the premium regions of Adelaide Hills and Eden Valley in South Australia. Pale gold in colour with classic aromas and flavours of green pears and apples and a hint of musk.	£4.50	£5.80	£16.95
<i>Aroha Bay Sauvignon Blanc (New Zealand)</i> This Sauvignon Blanc has a pale green colour. Intense wine with citric grapefruit notes blended with tropical aromas like mango and peach. It's a light-medium bodied wine with a good acidity, fresh style and good persistence.	£5.50	£7.80	£22.95
<i>McHenry Hohnen 3 Amigos Chardonnay (Margaret River, Western Australia)</i> Apricot schnapps, fennel and coriander carried by peach and dried pear. And so it goes on! A palate with weight, sweetness and all in seamless balance with mouth filling texture. The primo amigo in this trio is Marsanne, grown at McLeod Creek, whilst Calgardup Brook is home to the chardonnay. Grape varieties: Viognier/Chardonnay/Marsanne	£5.75	£7.95	£23.95

WHITE WINE

	Bottle
<i>Turckheim Tradition Gewürztraminer Alsace (France)</i> Textbook Alsace Gewurz that demands to be matched with oriental food. The 'Cave Tradition' wines represent their standard quality range of classic Alsace varieties: the Gewurztraminer shows lovely balance of ripeness, varietal purity and finesse. Fragrant rose-petal and grapefruit aromas with a hint of sweet spice, quite rich but with lychee, spicy juicy fruit and acidity combining well to the finish.	£19.95
<i>Chablis Charme D'or (France)</i> Pale straw with green glints. Fruity and floral on the nose with citrus notes. On the palate the wine is fresh and beautifully balanced, with good ripe fruit and a long, exquisite mineral finish.	£18.95
<i>Sancerre Les Fondettes Sauvignon Loire (France)</i> Slow, cool fermentation with skin contact and some of the best sites in the region help to produce a Sancerre of intensity with rich mineral flavours and a long subtle finish.	£21.95

RED WINE

	175ml	250ml	Bottle
<p><i>Boars Kloof Cinsault Shiraz (South Africa)</i> A blend of 75% Shiraz and 25% Cinsault this wine has ripe, soft berry fruit aromas with full damson fruit on the palate and a long after taste.</p>	£3.95	£5.00	£14.95
<p><i>Urmeneta Merlot (Chile)</i> This classic Merlot from the Valle Central is elegant and rich with aromas of chocolate, cherry and mocha. Ripe, rich fruit flavours of cherry and plum combine with warm spiciness that will go very well with grilled, roast beef and cheese dishes.</p>	£4.25	£5.50	£15.95
<p><i>Cote Mas (South West France)</i> Medium garnet with ruby tints colour. Intense and fruity nose with aromas of ripe black fruits, blackcurrant and a touch of licorice. Smooth and soft with notes of concentrated and ripe berries with a touch of licorice. Grape varieties: Grenache/Carignan/Syrah/Merlot</p>	£4.50	£5.80	£16.95
<p><i>Riviera Pinot Noir (South West France)</i> A team of talented international winemakers has vinified this wine from grapes harvested on the hillsides of Southern France. This wine is exceptionally smooth, with soft, silky tannins, red fruit aromas and cherry flavours. A classic Pinot Noir made in a modern style.</p>	£5.25	£6.80	£19.95
<p><i>McHenry Hohnen 3 Amigos Shiraz (Margaret River, Western Australia)</i> Red berries flavour from the mataro, floral lift from the grenache, and tobacco undertones from the shiraz: a generous red blend. Sweet fruit on the palate marries in to a wine that shows roundness and balance from three of McHenry Hohnen's four vineyards. The 3 Amigos is defined by earthen characters wrapped around a lingering rustic tannin core. Grape varieties: Shiraz/Grenache/Mataro</p>	£5.75	£7.95	£23.95

RED WINE

	Bottle
<p><i>Cerro Anon Rioja Crianza (Spain)</i> Maroon colour with a violet rim showing its youth. Aromas of fresh, red and black fruit, liquorice and floral notes. The taste is fresh and fruity, intense and moreish. Ideal for a great variety of dishes such as rice dishes, vegetables, cheeses, salads and stews.</p>	£22.95
<p><i>Cotes De Rhone Reserve de Fleur (Rhône)</i> This wine exhibits classic framboise notes, a light, vibrant, fluorescent pink colour, excellent texture and a dry finish. Now regarded as one of the leading Côtes du Rhône's produced each year. This vintage offers a lovely mix of savouriness, red and black cherry fruit, along with lingering spice notes.</p>	£24.95
<p><i>Syrah Reserve Antiguas, Cousino Macul (Chile)</i> It presents a limpid and bright purplish red colour. In nose there are ripe Black fruits, floral notes, combined with bitter chocolate, cedar and tobacco. In mouth a medium acidity shows the presence of elegant tannins, indicating a good evolution.</p>	£25.95
<p><i>Del Fin Del Mundo Reserve Malbec (Argentina)</i> 100% Malbec from the Barrancas region of Mendoza, farmed at 700 metres. The wine has been matured for 6 months in a combination of French (70%) and American (30%) oak. It has a deep ruby colour and impressive aromatics of violet, cherry and licorice. The palate has a velvet texture, pleasing balance and a signature sweetness at the end. Malbec par excellence! Great with steak...</p>	£26.95

ROSÉ WINE

	175ml	250ml	Bottle
<i>Hawk's Peak White Zinfandel (USA)</i>	£4.25	£5.50	£15.95

A delicate salmon - pink, medium wine that has been made using a very short maceration of the Zinfandel grapes after pressing. A perfect aperitif or as an accompaniment to light meats or fish dishes.

<i>Cote Mas Rose Aurore (France) Syrah</i>	£4.50	£5.80	£16.95
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Pale salmon colour. Complex nose with cherry and strawberry notes evolving towards soft candied fruit. The palate is rich and smooth with ripe red fruits and a well-balanced acidity. Grape Variety: Syrah

CHAMPAGNE & SPARKLING

	Glass	Bottle
<i>Borgo Alato Prosecco Brut (Italy)</i>	£4.50	£20.00

Pale light yellow colour, delicate and complex bouquet with fruity notes reminiscent of peach and green apple.

<i>Borgo Alato Prosecco Rosé (Italy)</i>	£4.50	£20.00
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Delicate rose colour with fresh aromas of small red berries, with refreshingly light characters of wild strawberries.

<i>Ayala Brut Majeur Brut Champagne (USA)</i>	£40.00
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The Brut Majeur Non Vintage is made up of 40% Pinot Noir, 27% Chardonnay and 33% Pinot Meunier, blended by chef de cave Nicholas Kylm who has personally hand-crafted the wines of Ayala for the past 30 years. This particular blend is a perfect example of the house style, showing lovely breadth of fruit along with a fine mousse and an attractive toasty finish. Currently pouring in all the Gordon Ramsay's hotel and restaurants in the UK.

<i>Ayala Brut Majeur Brut Champagne Rosé (USA)</i>	£45.00
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Founded in 1860, and one of the original Grande Marque houses, Ayala has been creating Champagnes of superb style and finesse for over two centuries. Ayala, based in the brilliant village of Aj hence the name), is a brand going through nothing short of a ballistic improvement in quality, thanks to the new owners Bollinger - also residents of this stellar village.

CHAMPAGNE & SPARKLING

	Bottle
<i>Nytimber English Sparkling</i>	£45.00

Be one of the very first to try this brand new release vintage from English sparkling wine supremos, Nytimber! Nytimber's most recent release offers a younger wine than usual. Still with 4 years bottle ageing, the Classic Cuvée is a fresh and vibrant wine with a lovely amount of fruit. The nose has delicious strawberry notes as well as a soft yeastiness. The palate opens up to juicy tropical flavours including lychees and mandarin. The wine has a good length with fresh, tight acidity on the finish.

<i>Nytimber English Sparkling Rosé</i>	£55.00
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The rosé is a superb example of what we can do best here in England. Chardonnay and Pinot noir varieties made in the traditional Champagne method provide the huge amount of fruit (redcurrant and cherries) present on the nose and palate. This fruitiness is balanced perfectly by the lees-aging brioche notes, as well as the acidity and unabating length.

<i>Bollinger Special Cuvée</i>	£50.00
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The Flagship of the Bollinger range this wine embodies the house style. The champagne has a delicate yet complex nose, with hints of citrus fruit and a balanced palate. Perfect as an aperitif, it also goes well with a wide range of food.

<i>Laurent Perrier Rosé</i>	£65.00
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Deep pink- salmon, with very fine bubbles. Bright, fresh and intense, with notes of raspberries, strawberries and black cherries. Full of fresh fruit. Bench mark Rose.

COCKTAILS

Happy Hour (5pm till 7pm) £5.50 Regular £6.50

Garden Mojito

One of the most refreshing cocktails in the world is given an English twist as fresh cucumber, rose syrup, mint & crushed ice are lengthened with Portobello Road gin.

Gimlet

A 1930's classic is revived as Portobello Road gin meets the sweet and the sour before being shaken and presented to you in the perfect Martini glass.

Daiquiri

The classic Daiquiri is simple and refined so we have tried to recreate that for you here. Santa Teresa Claro rum is shaken with sugars and lime and strained into your perfectly chilled glass.

Bellini

It has been a long standing tradition in Italy to marinade fresh peaches in wine and the Bellini draws on this tradition, combining prosecco wine with puréed white peaches.

Cosmo

No menu would be without this modern classic, the cocktail named after Cosmopolitan Magazine itself is recreated in this perfect serve. Absolut Citron, Cointreau, Cranberry Juice and Lime Cordial, shaken and served.

Espresso Martini

Great coffee deserves a great companion, so we make our Espresso Martini with Araku coffee liqueur, Absolut Vanil, a double espresso shot and just a hint of sweetness.

Bloody Mary

A cocktail that causes great debate, tell us how spicy you would like yours. For that extra kick we mix Chase smoked vodka with the original mix of Tabasco, celery salt, Worcester sauce, tomato juice and garnish with celery.

Kir Royale

Prosecco replaces white wine in this 'royal' rendition of Mayor Canon Kir's classic aperitif and Chambord is a perfect way to finish this delight.

Breakfast Martini

You can skip breakfast and go straight for this Martini. English heritage in a glass as the award winning Chase Marmalade vodka is shaken with Cointreau and Marmalade.

MOCKTAILS

Happy Hour (5pm till 7pm) £4.50 Regular £5.50

Passion Fruit Fizz

A light and refreshing mix as passion fruit and citrus meet. Served shaken and topped with soda.

Garden Mock-jito

Quench your thirst with an English classic as cooling cucumber is muddled with sweet rose syrup, refreshing mint, fresh lime and apple juice. Churned to perfection with crushed ice.

SHOTS

Jam Doughnut	£3.00
Slippery Nipple	£3.00
Jäger Bomb	£3.00
Tequila	£2.00
Sambuca	£2.00

HOT DRINKS



COFFEE

	Regular
Espresso	£1.40
Double Espresso	£2.00
Americano	£2.10
Flat White	£2.30
Cappuccino	£2.30
Latte	£2.30
Mocha	£2.50
Macchiato	£2.30
Hot Chocolate	£2.30
Extra Shot of Coffee	£0.60
Flavoured Syrups - Vanilla, Hazelnut and Caramel	£0.50

DAMMANN FRÈRES TEA

	Pot for two	Pot for one
English Breakfast	£3.30	£1.75
Earl Grey	£3.30	£1.75
Fruit & Herbal Teas	£3.30	£1.75
Darjeeling	£3.30	£1.75
Four Red Fruits	£3.30	£1.75
China Green Tea L'Oriental	£3.30	£1.75
Lapsang Souchong	£3.30	£1.75
Lemongrass	£3.30	£1.75
Peppermint	£3.30	£1.75

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