



EST. 1854

GNH BAR

KING'S CROSS

Opening directly onto the Western concourse of King's Cross, the vibrant GNH Bar provides drama and comfort, fusing Belle Epoque style with Art Deco design.

Continental-style outside seating looks out across King's Cross Square; the Eurostar terminal is just 25-metres away.

Open from breakfast at 9am until late, GNH Bar offers exceptional, seasonal menus.

Classic and signature cocktails nod to the hotel's characterful railway heritage. Quality spirits and liqueurs combine with Champagne to create memorable cocktails.

FOOD MENU | AVAILABLE MONDAY-SATURDAY UNTIL 10PM | SUNDAY UNTIL 3PM

NIBBLES

Marinated mixed olives (vg) | 3.50

Truffle & pecorino nuts (v) | 4.50

BAR SNACKS

Yorkshire pecorino cheese croquettes (v) | 8

tomato, whisky & fig jam

Baba ganoush | 10

pita bread

Cobble Lane charcuterie | 15

pickled summer vegetables, grilled sourdough

British farmhouse cheese selection (v) | 15

stoneground wheat crackers, quince jelly

FOOD MENU | AVAILABLE MONDAY-SATURDAY UNTIL 10PM | SUNDAY UNTIL 3PM

LARGE PLATES

Chicken Caesar salad | 15

Beetroot & chickpea burger (vg) | 15

turmeric bun, vegan cheese, smoked paprika mayonnaise,
rosemary french fries, bread & butter pickles

Native breed beef burger | 16

sesame brioche, red Leicester, GNH sauce,
rosemary french fries, bread & butter pickles

Aberdeen Angus steak | 19

choice of sauce (Chimichurri/Peppercorn/Bearnaise)
hand-cut chunky chips

SWEET

Classic Chocolate Mousse | 7

bitter orange centre

Sticky Plum Pudding | 7

toffee & clotted cream

BARREL AGED COCKTAILS

Our unique barrel-aged cocktails spend 6-12 weeks in French Oak barrels, making them smoother and silkier with new aromas and flavours. Aging the cocktails allows for the infusion of subtle spice notes from the wood, leading to a deliciously complex, multi-layered drink.

Boulevardier | 15.00

Buffalo Trace Bourbon, Punt e Mes, Campari,
Orange bitters with an Orange twist

Martinez | 15.00

Del Professore Madame & Del Professore Monsieur Gin, Antica Formula,
Luxardo Maraschino, Orange bitters with a lemon twist

Rob Roy | 15.00

Ardbeg 10-year-old, Punt e Mes, Angostura & Orange bitters,
Maraschino cherry with an Orange twist

GNH SIGNATURE COCKTAILS

THE LAST GEISHA | 12

Haymans Gin, grapes, jasmine tea, lemongrass

As floral and sweet as a Geisha's face.

MESSAGE IN A BOTTLE | 12

Rum, pineapple shrub, plum cordial, cherry liqueur, creole bitters, pink grapefruit

Fresh from fruit, strong from rum, sour is the secret, balanced by plum.

BREAKFAST AT TIFFANY'S | 12

Amaretto Disaronno, lemon curd, ginger, cinnamon, honey, raspberries

This drink exudes style. Italian Amaretto and heady spices paired carefully to create a smooth, bittersweet and full-bodied cocktail.

LADY VIOLET | 12

Champagne, Russian Standard vodka fused with elderflower, layered over champagne and Chambord

Representation of the cocktail reflects elegance of our hotel. Its sweetness coming from Chambord and elderflower is perfectly matched with champagne.

BLOODY HELL | 12

Russian Standard Vodka, spicy mix, lemon, sweet sherry, tomato, beetroot

Our unique Bloody Mary recipe: The natural sweetness of beetroot takes this classic in a completely new direction. Ask our team to add more spice if you like a kick!

GNH CLASSIC COCKTAILS

PALOMA | 11

El Jimador Blanco, fresh grapefruit juice, fresh lime, soda water

ESPRESSO MARTINI | 11

Russian Standard vodka, Mr Black coffee liqueur,
freshly brewed espresso, Gomme syrup

APEROL SPRITZ | 12.50

Aperol, prosecco, soda water, orange wedge

OLD FASHIONED | 12.50

Buffalo Trace bourbon, Angostura & orange bitters,
demerara sugar & Maraschino cherry

CLOVER CLUB | 12.50

Tanqueray, Noilly Prat, fresh lemon juice, raspberry syrup, egg white

MAI TAI | 13

El Dorado 3yrs, Sailor Jerry, Cointreau, Orgeat syrup,
fresh lime juice, Angostura & orange bitters

NEGRONI | 13

Tanqueray 10, Mancino Rosso, Campari, orange zest

VIEUX CARRE | 13

Wild Turkey Rye, Martell VS, Antica Formula,
Benedictine, Angostura and Peychauds Bitters

PERFECTLY SERVED GIN & TONIC

FRANKLIN & SONS TONIC WATER | 1.50

CAORUNN | 41.8% | 10

Sweet and floral notes, served with apple, cinnamon and a dash of Peychauds Bitters

SIPSMITH LONDON DRY | 41.6% | 10.50

Dry with gentle lemon curd and soft sweet spiced notes, served with lemon peel and pink peppercorns

ROKU | 43% | 10.50

Crafted by Japanese artisans with 6 uniquely Japanese botanicals, served with a lemon twist & ginger

SILENT POOL | 43% | 11

Rich, juniper-driven spirit with floral layers of lavender and chamomile, served with orange twist & raspberry

DRUMSHANBO GUNPOWDER | 43% | 11

Slow distilled with a fresh citrus taste and spicy notes, served with a grapefruit slice and blackberry

BOTANIST | 46% | 11

Highly distinctive, complex floral gin, served with rosemary and a lemon twist

PERFECTLY SERVED GIN & TONIC

FRANKLIN & SONS TONIC WATER | 1.50

TANQUERAY NO TEN | 47.3% | 11

Intensely citrus nose with a sweet spiced and floral finish served with a grapefruit slice and a hint of salt

GIN MARE | 42.7% | 11

Herbal and mossy notes, served with thyme and lemon peel

BROOKLYN | 40% | 11

Made using hand-cracked juniper berries & fresh citrus peels, served with an orange twist & juniper berries,

BATHTUB GIN | 43.3% | 11

Fresh and bold with fragrant citrus and cardamom, served with a grapefruit slice

ELEPHANT | 45% | 11.50

Complex but smooth, with floral, fruity and spicy flavours, served with dried apple and dried lemon wheel

MONKEY 47 | 47% | 13.50

Multibotanical complex bittersweet and citrus notes served with raspberries and grapefruit peel

WINE

WHITE WINE

GLASS / BOTTLE

Vinho Verde Loureiro Alvarinho, Azevedo, Portugal | **7.50/28**

Pinot Grigio, Ponte del Diavolo, Friuli-Venezia Giulia, Italy | **8.50/32**

Marlborough Sauvignon Blanc, Tinpot Hut, New Zealand | **9.50/40**

Chablis 1er Cru 'Montmains', Domaine Jean Goulley, France | **15/64**

Sancerre, Domaine de la Villaudiere, France | **45**

Albarino DO Rias Baixas, Mar de Frades, Spain | **56**

Riesling Grand Cru Rosacker, Cave de Hunawih, France | **62**

Meursault, Vieux Clos du Château de Cîteaux, France | **87**

ROSÉ

GLASS / BOTTLE

Rosato A Mano, 100% Primitivo, Puglia, Italy | **9/35**

Whispering Angel, Côtes de Provence, France | **60**

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we can not guarantee the total absence of allergens.

A discretionary service charge of 12.5% will be added to your bill.

ALL WINES ARE SERVED IN MEASURES OF 175ML BUT ARE ALSO AVAILABLE IN MEASURES OF 125ML

WINE

RED WINE GLASS / BOTTLE

Merlot, Veneto, Sacchetto, Italy		7.50/28
Aconcagua Costa Pinot Noir, Montes Limited Selection, Chile		8.50/34
Mendoza Malbec Clásico, Altos Las Hormigas, Argentina		9/38
Rioja Reserva, Ramón Bilbao, Spain		10.50/40
Chianti Classico Carpineto, Italy		47
Russian River Valley Pinot Noir, Sonoma County, California		59
'Coudoulet de Beaucastel' Côtes-du-Rhône, France		59
Gevrey-Chambertin Domaine Bidault, France		95

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CHAMPAGNE & SPARKLING

GLASS / BOTTLE

- Prosecco Spumante Brut | 9.50/36
- Champagne Bollinger Special Cuvée NV | 12.50/70
- Champagne Bollinger Rosé | 15/95
- Champagne Veuve Clicquot Yellow Label | 95
- Champagne Charles Heidsieck Brut Reserve | 100
- Champagne Rosé, Laurent Perrier | 140
- Champagne Blanc de Blanc, Ruinart | 145
- Champagne Dom Perignon | 290

BOTTLED BEER & CIDER

- GNH Lager | 5 GNH IPA | 5
- Meantime London Lager | 5 Punk IPA | 6
- Einstök Icelandic White Ale | 6
- Sassy Cidre L'inimitable | 6

WHISKEY MENU

AMERICAN WHISKEY

Makers Mark	10	Sazerac	10
Wild Turkey Rye	10.50	Hudson Baby Bourbon	11
Gentleman Jack	11	Knob Creek Rye	11.50
Woodford Reserve Double Oak	12	Elijah Craig 12-year-old	12
Four Roses Single Barrel Bourbon	12	Koval four grain	18
Jeffersons Ocean Aged at Sea	22	George T Staggs	34
Thomas H Handy Sazerac	35	William L Weller	35

JAPANESE WHISKY

Suntory Hakushu Distillers Reserve	13
Nikka Coffey Grain	14
Nikka From The Barrel	14.50
Suntory Hibiki Harmony	16
Tougouchi 12-year-old	18
Suntory Yamazaki 12-year-old	26

IRISH WHISKEY

Jameson	8.50
Jameson Caskmates Stout	9.50
Roe & Co	10
Bushmills 10-year-old	10.50
Redbreast 12-year-old Single Pot Still	13

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SCOTCH WHISKY

HIGHLAND MALTS

Dalwhinnie 15-year-old | 11.50 Dalmore 12-year-old | 12

Oban 14-year-old | 13 Glenmorangie Quinta Ruban | 14

Glenmorangie Nectar'dor | 14 Dalmore 15-year-old | 16

Dalmore Cigar Malt Reserve | 23

Dalmore 18-year-old | 26 Dalmore King Alexander III | 36

ISLAY MALTS

Bowmore 12-year-old | 11.50 Laphroaig 10-year-old | 12

Lagavulin 16-year-old | 15 Ardbeg Uigeadail | 17

Caol ila 18 year old | 20 Bowmore 18-year-old | 24

BLENDED SCOTCH WHISKY

Johnnie Walker Black Label | 9.50 Monkey Shoulder | 9.50

Johnnie Walker Blue Label | 36

LOWLAND MALTS

Glenkinchie 12-year-old | 10.50 Auchentoshan Three Wood | 13.50

ISLAND MALTS

Highland Park 12-year-old | 10.50 Talisker 10-year-old | 11

Talisker Storm | 14.50 Glen Scotia Victoriana | 22

Isle of Jura Malt 18-year-old | 25

SPEYSIDE MALTS

Balvenie Double Wood 12-year-old | 11.50

Macallan Gold Double Cask | 12.50 Glenfarclas 15-year-old | 12.50

The Balvenie Caribbean Cask 14-year-old | 16

Glenfiddich 18-year-old | 19 Glenfiddich 21-year-old | 34

UNIQUE/RARE

Auchentoshan 24 year old Noble | 56 Bruichladdich BlackArt 6.1 | 74

Kavalan Solist Vinho | 80

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SPIRITS

COGNAC

Courvoisier VSOP	10	Remy Martin VSOP	11
Camus Elegance VSOP	12	Merlet Brothers Blend Cognac	12
Audry Napoleon	14	Frapin VSOP	15
Audry Reserve Special	20	Martell Cordon Bleu	26
Audry Memorial	28	Courvoisier XO	29
Remy Martin XO	31	Audry Exception	48
Audry Reserved Aristide	75	Hennessy Paradis Extra	80
		Remy Martin Louis XIII	160

ARMAGNAC

Baron de Sigognac VSOP	10	Janneau XO	20
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CALVADOS

Calvados VSOP Chauffe Coeur	10
Dupont Calvados VSOP	13

TEQUILA & MEZCAL

El Jimador Blanco	9	Montelobos Mezcal	11
Patrón Silver	13	Patrón Reposado	14
Patrón Añejo	16	Jose Cuervo Reserva Familia Añejo	19
		Patrón Platinum	52

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SPIRITS

VODKA

Ketel One | 9 Black Cow | 9 Belvedere | 10.50 Konik's Tail | 11

Absolut Elyx | 11 Grey Goose | 11 Ciroc | 11.50

Beluga Noble Russian | 12 Tito's | 12 Belvedere Unfiltered | 13

GIN *Add Tonic* | 1.50

Caorunn | 10 Hendricks | 10.50 Roku Gin | 10.50

Sipsmith London Dry | 10.50 Bathtub | 11 Gin Mare | 11

Tanqueray no Ten | 11 Silent Pool | 11 Botanist | 11

Elephant Gin | 11.50 Salcombe Bay Rosé Sainte Marie | 12

Monkey 47 | 13.50

Martin Millers 9 Moon Special Cask Reserve | 13.50 Death's Door | 15

RUM

Sailor Jerry Spiced | 8.50 Plantation 5-year-old | 9

El Dorado 3-year-old | 9 Bacardi 8-year-old | 10

Goslings Black Seal | 10.50 Appleton Estate 12-year-old | 11.50

Diplomatico Reserva | 12.50 Mount Gay XO | 13

Santa Teresa 1796 | 13.50 Havana Club selección | 14

Ron Zacapa 23-year-old | 14.50

Ron Zacapa XO | 28 Appleton 21-year-old | 32

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SOFT DRINKS

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Coca Cola		3.50
Diet Coca Cola		3.50
Franklin and Sons Tonic Water		3.50
Franklin and Sons Light Tonic Water		3.50
Schweppes Lemonade		3.50
Fever-Tree Soda Water		3.50
Fever-Tree Ginger Beer		3.50
Fever-Tree Ginger Ale		3.50
Harrogate Sparkling Water		4.50
Harrogate Still Water		4.50

COFFEE

Espresso sgl/dbl		3.50/4	Flat white		4.50	Latte		4.50
Macchiato sgl/dbl		3.50 / 4	Cappuccino		4.50			
Mocha		4.50	Hot chocolate		4.50			

LOOSE LEAF TEAS | 4.50

Earl Grey / Green tea / Camomile / Jasmine / Lemon Verbena
English breakfast tea / Peppermint / Fresh mint

FRESH FRUIT JUICE | 3.50

Orange / Apple / Pink grapefruit / Pineapple / Cranberry

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