



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 9.00am, 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 5PM

BREAKFAST AVAILABLE MONDAY-SUNDAY 9AM-11AM

Morning pastries (v) | 6

English bacon bun | 9 add egg | 2

Scottish smoked salmon bagel, cream cheese | 12

Avocado, tomato & spinach seeded bagel (vg) | 10

Plum crunch pot, Greek yoghurt (v) | 6

BAR SNACKS

Marinated mixed olives (vg) | 3.50

Truffle & pecorino nuts (v) | 4.50

Rosemary Salt Fries (vg) | 5

Padron peppers, sea salt (vg) | 8

Pecorino cheese and leek croquettes, fig jam (v) | 9

Lentil, roast squash salad, vegan raita (vg) | 10/15

Buttermilk fried chicken bites, bbq sauce | 11

Beal's farm cured meat | 19

Cornichons, sourdough toast

Selection of British cheeses (v) | 15

quince jelly, seeded crackers

Cured meat and British cheese selection | 25

Mediterranean platter (vg) | 17

olives, hummus, mutabal

LARGE PLATES

Beetroot & chickpea burger (vg) | 16

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

Classic Caesar salad with chicken | 17

Club Sandwich | 17

chicken, bacon, tomato, avocado, lettuce

Beer battered cod | 17

hand-cut chunky chips

GNH Beef burger | 18

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

SWEET

Eton Mess | 9

Chocolate marquise | 9

Selection of ice creams/sorbets | 6

GNH SUMMER SIGNATURE COCKTAILS

BLUE VELVET | 12.50

**The Botanist Dry Gin, St Germain Elderflower liqueur, lemon juice, Briottet
Creme de Violette, egg white**

Velvety soft with subtle floral and sour notes.

HERE COMES THE SUN | 12.50

**Mount Gay Eclipse, Falernum liqueur, Goslings 151, grapefruit juice, ginger,
cinnamon, lime juice**

Take me to the islands. Transport yourself away with this rum mix, and land firmly on the beach with the warming and fruity flavours.

CROWN JEWEL | 12.50

**Belle de Brillet Pear & Cognac liqueur, lemon juice, sugar syrup,
Panniet Champagne**

For a little added grandeur, indulge in this golden concoction of champagne and pear liqueur. Crowned with a sugared rim.

FLAMING MARGARITA | 12.50

Chili Tequila, Cointreau, lime juice, agave syrup

Fiery tequila with spicy kicks that tease your tongue and zing your lips, a take on Tommy's Margarita but with attitude...

FLEURISSIMO | 12.50

**The Botanist Dry Gin, Aperol, Peach liqueur, plum cordial, lemon juice, soda
water**

A frisson of bright and light fruit flavours with an extra refreshing finish.

GOLDEN HOUR | 12.50

**Bruichladdich The Classic Laddie, Cointreau, Belle de Brillet Pear & Cognac
liqueur, lemon juice, pineapple juice, vanilla, Angostura bitter**

Sultry and sweet. Slow down with this heady drink and enjoy sip by sip...

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.

NEGRONI | 15

Haymans London Dry Gin, Antica Formula, Campari,
Orange bitters with an Orange twist

MARTINEZ | 15

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

ROB ROY | 15

Aberfeldy 12-year-old, Antica Formula, Angostura & Orange bitters,
Maraschino cherry with an Orange twist

MANHATTAN | 15

Buffalo Trace Bourbon, Antica Formula,
Angostura bitters, Maraschino Cherry

GNH CLASSIC COCKTAILS

PALOMA | 12

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

SIDECAR | 12

Martell VS, Cointreau, fresh lemon juice, 1/2 sugar rim

GIBSON MARTINI | 12

Tanqueray, Noilly Prat, pickled onion

CLOVER CLUB | 12.50

Tanqueray, Noilly Prat, fresh lemon juice, raspberries, egg white

APEROL SPRITZ | 12.50

Aperol, Prosecco, soda water

LADY VIOLET | 13

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

MAI TAI | 13

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

SINGAPORE SLING | 13

Botanist Gin, Cherry Heering, Cointreau, Benedictine DOM,
Angostura bitter, pineapple juice, grenadine

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 thyme

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 | **8/29**

Pinot Grigio, Ponte del Diavolo, Friuli-Venezia Giulia, Italy | **9/34**

Marlborough Sauvignon Blanc, Tinpot Hut, New Zealand | **10/42**

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 Hunawihr, France | **62**

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

ROSÉ

GLASS / BOTTLE

Chateau de l'Aumerade Rose, Cotes de Provence, France | **9.50/37**

Sancerre Rose, Domaine de la Villaudiere, France | **42**

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		8/29
Mendoza Malbec Clásico, Altos Las Hormigas, Argentina		9.50/40
Rioja Reserva, Ramón Bilbao, Spain		10.50/40
Russian River Valley Pinot Noir, Sonoma County, California		14/59
Chianti Classico Carpineto, Italy		47
‘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 | 5.20 GNH IPA | 5.20
- Meantime London Lager | 5.50 Punk IPA | 6
- Einstök Icelandic White Ale | 6
- Sassy Cidre L'inimitable | 6

WHISKEY MENU

AMERICAN WHISKEY

- Makers Mark | 10.50 Wild Turkey Rye | 11
- Gentleman Jack | 11.50 Knob Creek Rye | 12
- Woodford Reserve Double Oak | 12.50 Elijah Craig 12-year-old | 12.50
- Four Roses Single Barrel Bourbon | 12.50 Koval four grain | 18
- Jeffersons Ocean Aged at Sea | 22

JAPANESE WHISKY

- Suntory Hakushu Distillers Reserve | 13.50
- Nikka Coffey Grain | 14.50
- Nikka From The Barrel | 15
- Suntory Hibiki Harmony | 16.50
- Tougouchi 12-year-old | 20
- Suntory Yamazaki 12-year-old | 28

IRISH WHISKEY

- Jameson | 9
- Jameson Caskmates Edition | 10
- Bushmills 10-year-old | 11
- 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
Aberfeldy 16-year-old | 16
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
Bruichladdich Port Charlotte 10-year-old | 15
Lagavulin 16-year-old | 15 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

Macallan Triple Cask 12-years-old | 14 Glenfarclas 15-year-old | 13
Benrinnes 15-year-old | 13 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	Audry Reserve Special	20
		Martell Cordon Bleu	26
Audry Memorial	28	Courvoisier XO	29
Remy Martin XO	31	Audry Exception	48
		Hennessy Paradis Extra	140

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 Tito's | 12
Belvedere Lake Bartezek | 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 Rosé Sainte Marie | 12
Monkey 47 | 13.50

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 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
Franklin & Sons Original Lemonade		3.50
Franklin & Sons Scottish Soda Water		3.50
Franklins & Sons Ginger Beer		3.50
Franklins & Sons Ginger Ale		3.50
Harrogate Sparkling Water		4.50
Harrogate Still Water		4.50

COFFEE

Espresso sgl/dbl		4.10/4.60	Flat white		4.80	Latte		4.80
Macchiato sgl/dbl		4.10 / 4.60	Cappuccino		4.80	Mocha		4.80
			Hot chocolate		4.80			

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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