



# 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 EVERY DAY UNTIL 10PM

### BREAKFAST AVAILABLE MONDAY-SUNDAY 9AM-11AM

#### English Breakfast | 19

sausage, smoked bacon, black pudding, mushroom,  
eggs cooked to your liking, slow roasted tomato

#### Vegetarian Breakfast (v) | 19

plant-based sausage, spinach, eggs cooked to your liking,  
hash brown, slow roasted tomato, mushroom

#### Avocado on sourdough toast (v) | 14

poached eggs and watercress

#### Smoked salmon | 17

eggs cooked to your liking, sourdough toast

#### Eggs Benedict / Royale / Florentine | 14

#### Omelette | 12

with your choice of filling

#### Eggs cooked to your liking (v) | 8

on sourdough toast

#### Pancakes | 13.50

Maple syrup, crispy bacon

#### Vegan Bowl (vg) | 11

Seasonal compote, coconut yogurt, seeded granola, berries, banana

#### Porridge (vg) | 9

Seasonal compote / berries / banana / seeds

#### Seasonal fruit salad (vg) | 9

#### Plum Crunch Pot (v) | 6

Greek yogurt

#### Morning Pastries (v) | 6

## FOOD MENU | AVAILABLE EVERY DAY UNTIL 10PM

### 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	

\*1 complimentary beverage per Large Plate ordered, per person. 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.

## FOOD MENU | AVAILABLE EVERY DAY UNTIL 10PM

**Fancy a tittle with your Mains? Order a complimentary house wine or craft beer when you order any dish from our Large Plates\*.**

### LARGE PLATES

Jerusalem Artichoke soup (v) | 10  
truffle oil

Beetroot & chickpea burger (vg) | 16  
turmeric bun, vegan cheese, smoked paprika mayonnaise,  
rosemary french fries, bread & butter pickles

Classic Caesar salad with chicken | 17  
anchovies and bacon

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

Flat Iron Steak Frites | 19  
bearnaise sauce

Moules Frites | 22

### SWEET

Chocolate Fondant | 9  
vanilla cream

Ile Flotante | 9  
custard cream

Selection of ice creams/sorbets | 6

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## GNH SIGNATURE COCKTAILS

### BELLE HÉLÈNE | 12.50

**Mount Gay Eclipse, Belle de Brillet Pear & Cognac liqueur,  
Mozart Choc liqueur, lemon juice, pear, sugar, egg white**

French and high drama, what more do you need? Inspired by the French chocolate and pear dessert, named after the opera.

### ROCKAFELLER CRUSH | 12.50

**The Botanist Gin, mulled wine reduction, lemon, apple**

Like the Big Apple's iconic tree, this is the Christmas beacon we all need.

### FIGURE IT OUT | 12.50

**The Botanist Gin, fig cordial, cranberry, lemon, champagne**

It's likely you always do if this one appeals to you.

### REMY OLD FASHIONED | 12.50

**Remy Martin 1738, homemade spiced demerara**

A classic made with a distinctive cognac. If it was good enough for King Louis XV, it's good enough for GNH.

### THE GREAT HOT TODDY | 12.50

**Bruichladdich The Classic Laddie, lemon, grapefruit, ginger &  
cinnamon, homemade spiced demerara, angostura bitters**

A classic but GNH style. Prepare to fire up the tips of your toes to the hairs on your chin.

### GINGER SLEIGH | 12.50

**Remy Martin 1738, lemon, Cointreau, gingerbread**

A seasonal twist on the Sidecar. Punchy and bitter with just a hint of buttery baked goods.

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## 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

**Know a negroni lover? Join us for our monthly Jazz & Negroni Night.**

**Head to our website or ask our bar team for more information.**

## GNH CLASSIC COCKTAILS

### PALOMA | 12

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

### CLASSIC CHAMPAGNE COCKTAIL | 13

Remy Martin VSOP, brown sugar, angostura bitters, champagne

### GIBSON MARTINI | 12

Tanqueray, Noilly Prat, pickled onion

### CALVADOS SOUR | 12.50

Chateau de Breuil Calvados VSOP, lemon, angostura & orange bitters, sugar, egg white

### ESPRESSO MARTINI | 12

Finlandia Vodka, Mr. Black coffee liqueur, freshly brewed coffee

### LADY VIOLET | 13

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

### MAI TAI | 13

Flor de cana 4yo, 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

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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		10.50/45
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  
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 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

Glenfarclas 15-year-old | 13 Macallan 12-years-old Double Cask | 14  
The Balvenie Caribbean Cask 14-year-old | 16 Glenfiddich 18-year-old | 19

### UNIQUE/RARE

Glenlivet 21-years-old Archive | 34 Auchentoshan 24-years-old Noble Oak | 56  
Bruichladdich BlackArt 6.1 | 74 Kavalan Solist Vinho | 80

## 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

Chateau de Laubade Signature VS	10.50
Baron de Sigognac VSOP	11
Janneau XO	20

### CALVADOS

Chateau du Breuil VSOP	11
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 Belvedere | 10.50 Konik's Tail | 11

Grey Goose | 11 Ciroc | 11.50 Tito's | 12

Belvedere Lake Bartezeck | 12 Belvedere Unfiltered | 13

GIN Add Tonic | 1.50

Caorunn | 10 Hendrinks | 10.50 Simpsmith London Dry | 10.50

Roku Gin | 10.50 Bathtub | 11 Drumshanbo Gunpowder | 11

Gin Mare | 11 Tanqueray no Ten | 11 Silent Pool | 11 The Botanist | 11

Brooklyn | 11 Elephant Gin | 11.50 Salcombe Rosé Sainte Marie | 12

Monkey 47 | 13.50

### RUM

Sailor Jerry Spiced | 9.50 Flor de Cana 4-year-old | 9.50

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 Zacapa 23-year-old | 14.50

Ron Zacapa XO | 28

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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

Natural Sparkling Water | 4.50

Natural 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 | 5

Earl Grey / Green tea / Camomile / Jasmine / Lemongrass & Ginger

English breakfast tea / Peppermint / Fresh mint

### FRESH FRUIT JUICE | 3.50

Orange / Apple / Pink grapefruit / Pineapple / Cranberry

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