



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.

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 SIGNATURE COCKTAILS

The shortlist of GNH Bar's finest & favourite signature cocktails from the last decade.

MESSAGE IN THE BOTTLE | 12.50

Mount Gay Eclipse, pineapple shrub, plum cordial, cherry liqueur, creole bitters, lime, pink grapefruit
Fresh from fruit, strong from rum, sour is the secret, balanced by plum.

RASPBERRY BERET | 12.50

The Botanist Gin, St Germain elderflower liqueur, raspberry liqueur, Champagne.
Refreshingly floral with just a hint of sweetness.

BREAKFAST AT TIFFANY'S | 12.50

Amaretto Disaronno, lemon curd, ginger, cinnamon, raspberries
This drink exudes style. Italian Amaretto and heady spices paired carefully to create a smooth, bittersweet and full-bodied cocktail.

RELEASE THE BRAKES | 12.50

The Botanist Gin, Aperol, Antica Formula vermouth, elderflower, lime
.Loosen up and let the vermouth linger with this potent cocktail.

VERMELHO SOUR | 12.50

Bruichladdich The Classic Laddie, homemade chilli syrup, passion fruit, lemon, egg white.
Silky sweet with a sharp and a fiery bite.

TAKEDOWN TOMMY | 12.50

El Jimador blanco tequila infused with chilli, Cointreau, agave, lime.
A twist on Tommy's Margarita but with serious punch.

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

Bowmore 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 | 12.50

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

CLASSIC CHAMPAGNE COCKTAIL | 13

Martell VS, brown sugar, angostura bitters, champagne

GIBSON MARTINI | 12.50

The Botanist Gin, Noilly Prat, pickled onion

CALVADOS SOUR | 12.50

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

ESPRESSO MARTINI | 12.50

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% | 10.50

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

SIPSMITH LONDON DRY | 41.6% | 11

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

ROKU | 43% | 11

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

SILENT POOL | 43% | 11.50

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

BATHTUB GIN | 43.3% | 11

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

BOTANIST | 46% | 11.50

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

Please always inform your server of any allergies or intolerances before placing your order. v - vegetarian / vg -
vegan. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

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

ALL SPIRITS & LIQUEURS ARE SERVED IN MEASURES OF 50ML BUT ARE ALSO AVAILABLE IN MEASURES OF 25ML

PERFECTLY SERVED GIN & TONIC

FRANKLIN & SONS TONIC WATER | 1.50

TANQUERAY NO. TEN | 47.3% | 11.50
Intensely citrus nose with a sweet spiced and floral finish served with a grapefruit slice and a hint of salt

GIN MARE | 42.7% | 11.50
Herbal and mossy notes, served with thyme and lemon peel

BROOKLYN | 40% | 12
Made using hand-cracked juniper berries & fresh citrus peels, served with an orange twist & juniper berries.

DRUMSHANBO GUNPOWDER | 43% | 12
Slow distilled with a fresh citrus taste and spicy notes, served with a grapefruit slice and blackberry

ELEPHANT | 45% | 12.50
Complex but smooth, with floral, fruity and spicy flavours, served with dried apple and dried lemon wheel

MONKEY 47 | 47% | 14.00
Multi-botanical, complex bittersweet and citrus notes served with raspberries and grapefruit peel

Please always inform your server of any allergies or intolerances before placing your order. v - vegetarian / vg - vegan . Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

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

ALL SPIRITS & LIQUEURS ARE SERVED IN MEASURES OF 50ML BUT ARE ALSO AVAILABLE IN MEASURES OF 25ML

WINE

WHITE WINE

GLASS / BOTTLE

- Vinho Verde Loureiro Alvarinho, Azevedo, Portugal | 8.50/32
- 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 | 47
- Albarino DO Rias Baixas, Mar de Frades, Spain | 58
- Riesling Grand Cru Rosacker, Cave de Hunawihr, France | 62
- Meursault, Vieux Clos du Château de Cîteaux, France | 87

RED WINE

GLASS / BOTTLE

- Merlot, Veneto, Sacchetto, Italy | 8.50/32
- Mendoza Malbec Clásico, Altos Las Hormigas, Argentina | 10/42
- Rioja Reserva, Ramón Bilbao, Spain | 10.50/45
- Russian River Valley Pinot Noir, Sonoma County, California | 15/64
- Chianti Classico Carpineto, Italy | 47
- `Coudoulet de Beaucastel` Côtes-du-Rhône, France | 65
- Gevrey-Chambertin Domaine Bidault, France | 95

ROSÉ

GLASS / BOTTLE

- Chateau de l'Aumerade Rose, Cotes de Provence, France | 9.50/39
- Sancerre Rose, Domaine de la Villaudiere, France | 45
- Whispering Angel, Côtes de Provence, France | 57

Please always inform your server of any allergies or intolerances before placing your order. v - vegetarian / vg - vegan .

Not all ingredients are listed on the menu and we cannot 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

CHAMPAGNE & SPARKLING

GLASS / BOTTLE

Prosecco Spumante Brut		9.50/36
Champagne Bollinger Special Cuvée NV		14/84
Champagne Bollinger Rosé		16.50/98
Champagne Veuve Clicquot Yellow Label		100
Champagne Charles Heidsieck Brut Reserve		105
Champagne Rosé, Laurent Perrier		145
Champagne Blanc de Blanc, Ruinart		150
Champagne Dom Perignon		345

BOTTLED BEER & CIDER

GNH Lager		5.60	GNH IPA		5.60
Meantime London Lager		5.60	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 | 14
Nikka Coffey Grain | 14.50
Nikka From The Barrel | 15
Suntory Hibiki Harmony | 16.50
Tougouchi 12-year-old | 22
Suntory Yamazaki 12-year-old | 30

IRISH WHISKEY

- Jameson | 9.50
Jameson Caskmates Edition | 10
Bushmills 10-year-old | 11
Redbreast 12-year-old Single Pot Still | 13

Please always inform your server of any allergies or intolerances before placing your order. v - vegetarian / vg - vegan . N
ot all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

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

SCOTCH WHISKY

HIGHLAND MALTS

Dalwhinnie 15-year-old | 11.50 Dalmore 12-year-old | 13
Oban 14-year-old | 13 Glenmorangie Quinta Ruban | 14
Dalmore 15-year-old | 18 Dalmore Cigar Malt Reserve | 25
Dalmore 18-year-old | 32 Dalmore King Alexander III | 40

ISLAY MALTS

Bowmore 12-year-old | 11.50 Laphroaig 10-year-old | 12.50
Lagavulin 16-year-old | 15 Bowmore 18-year-old | 24

BLENDED SCOTCH WHISKY

Johnnie Walker Black Label | 10 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 | 14.50
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

Please always inform your server of any allergies or intolerances before placing your order. v - vegetarian / vg - vegan .

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

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

SPIRITS

COGNAC

Courvoisier VSOP	10.50	Remy Martin VSOP	11.50
Camus Elegance VSOP	12	Merlet Brothers Blend Cognac	12
Audry Napoleon	14	Remy Martin 1738	15
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	12.50	Janneau XO	20

CALVADOS

Chateau du Breuil VSOP	11
Dupont Calvados VSOP	13

TEQUILA & MEZCAL

El Jimador Blanco	9.50	Montelobos Mezcal	12
Patrón Silver	14	Patrón Reposado	15
Patrón Añejo	16	Jose Cuervo Reserva Familia Añejo	22
Patrón Platinum	52		

Please always inform your server of any allergies or intolerances before placing your order. v - vegetarian / vg - vegan .
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.
A discretionary service charge of 12.5% will be added to your bill.

ALL SPIRITS & LIQUEURS ARE SERVED IN MEASURES OF 50ML BUT ARE ALSO AVAILABLE IN MEASURES OF 25ML

SPIRITS

VODKA

Ketel One | 9.50 Belvedere | 11 Konik's Tail | 11.50
Grey Goose | 11.50 Ciroc | 12 Tito's | 12
Belvedere Lake Bartezeck | 12.50 Belvedere Unfiltered | 13

GIN

Add Tonic | 1.50
Caorunn | 10.50 Hendrinks | 11 Simpsmith London Dry | 11
Roku Gin | 11 Bathtub | 11.50 Gin Mare | 11.50
Tanqueray no Ten | 11.50 Silent Pool | 11.50
The Botanist | 11.50 Brooklyn | 12
Drumshanbo Gunpowder | 12 Elephant Gin | 12.50
Salcombe Rosé Sainte Marie | 12 Monkey 47 | 14

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

Please always inform your server of any allergies or intolerances before placing your order. v - vegetarian / vg - vegan .

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

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

ALL SPIRITS & LIQUEURS ARE SERVED IN MEASURES OF 50ML BUT ARE ALSO AVAILABLE IN MEASURES OF 25ML

SOFT DRINKS

SOFT DRINKS

Coca Cola | 3.70

Diet Coca Cola | 3.70

Franklin and Sons Tonic Water | 3.70

Franklin and Sons Light Tonic Water | 3.70

Franklin & Sons Original Lemonade | 3.70

Franklin & Sons Scottish Soda Water | 3.70

Franklins & Sons Ginger Beer | 3.70

Franklins & Sons Ginger Ale | 3.70

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 | 3.70

Orange / Apple / Pink Grapefruit / Pineapple / Cranberry

Please always inform your server of any allergies or intolerances before placing your order. v - vegetarian / vg - vegan .

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

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

ALL SPIRITS & LIQUEURS ARE SERVED IN MEASURES OF 50ML BUT ARE ALSO AVAILABLE IN MEASURES OF 25ML



EST.

1854

GNH BAR

KING'S CROSS