

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 EVERY DAY UNTIL 10PM

BREAKFAST AVAILABLE MONDAY-SUNDAY 9AM-11AM

English Breakfast | 21

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

Vegetarian Breakfast (v) | 20

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 | 18

eggs cooked to your liking, sourdough toast

Eggs Benedict | single 9 / double 16

Eggs Royale | single 10 / double 18

Eggs Florentine | single 8 / double 15

Omelette | 12

with your choice of filling

Eggs cooked to your liking (v) | 8

on sourdough toast

Buttermilk 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) | 7

Greek yogurt

Morning Pastries (v) | 6

FOOD MENU | AVAILABLE EVERY DAY UNTIL 10PM

BAR SNACKS

- Marinated Mixed Olives (vg, gf) | 5.50
- Truffle & Pecorino Nuts (v, gf) | 5.50
- Thai Chilli Crackers (vg) | 4.50
- Rosemary Salt Fries (vg) | 5
- Aubergine Dip, pitta bread (vg) | 7
- Beetroot Humus, crudites (vg, gf) | 7
- Breaded Whitebait, aioli, lemon | 9
- Sticky Fried Chicken, chilli sauce | 11
- Baked Camembert, grilled baguette (V) | 12
- Crab & Avocado on toast | 14
- Classic Beef Tartare, crouton | 16

- Beal's Farm Cured Meat | 19
cornichons, sourdough toast
- Selection of Seasonal Cheeses (v) | 15
quince jelly, seeded crackers
- Cured Meat and Seasonal Cheese Selection | 25
- Mediterranean Platter (vg) | 15
aubergine, beetroot, humus, olive

FOOD MENU | AVAILABLE EVERY DAY UNTIL 10PM

LARGE PLATES

Soup of the day (v) | 9

Beetroot & Mushroom Burger (vg) | 16
tumeric bun, vegan cheese, vegan burger sauce,
rosemary french fries, bread & butter pickles

Classic Caesar salad | 12 with Chicken | 17
anchovies and bacon

Club Sandwich | 17
chicken, bacon, tomato, avocado, lettuce

Beer Battered Cod | 19
hand-cut chunky chips

GNH Beef Burger | 18
sesame brioche, red Leicester, GNH sauce,
rosemary french fries, bread & butter pickles

Comté Cheese, Thyme & Mushroom Quiche (v) | 19

Flat Iron Steak Frites | 19
bearnaise sauce (gf)

Rib-eye Steak Frites | 30
bearnaise sauce (gf)

Moules à la Provençale, frites (gf) | 18

SWEET

Cream Tea | 12.50 Served until 5pm
Homemade fruit & plain scones, clotted cream and strawberry jam. Served
with a pot of your choice of tea.

Rum Baba, vanilla cream & lemon marmalade (v) | 9

Poached Pear Crumble (vg, gf) | 9
passionfruit foam

White Chocolate Fondant, raspberry coulis, frosted pistachio (v, gf) | 9

Egg Custard Tart, crème fraiche (v) | 9

Selection of sorbets (vg, gf) or ice creams (v) | 6

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GNH SIGNATURE COCKTAILS

COCKTAILS

FRECCIAROSSA | 13

Absolut Vodka, Frangelico Hazelnut liqueur, freshly brewed Musetti coffee.
Named after Italy's iconic high-speed train, expect a high thrills adventure.
A dizzying rush that exudes Italian style and smoothness.

KICK BACK | 13

Havana Club Añejo Especial Rum, Velvet Falnerum liqueur, Angostura bitters,
grapefruit, lime, cinnamon.
Surrender to a slower tempo. Sip on double-aged rum balanced with a soothing Caribbean
liqueur made of ginger, lime and almond, and let it transport you to balmy climates.

KAARINA ROYALE | 13

Beefeater gin, Lapponia cranberry liqueur, pear,
Claude Renoux Blancs de Noirs Champagne.
Elegant and refreshing, a tribute to Queen Kaarina of Finland. A decadent
pairing of gin and champagne with rich Finnish cranberry liqueur.

FORBIDDEN FRUIT | 13

Rabbit Hole Boxergrail Rye, homemade spiced apple cordial, egg white, lemon
A silky and spiced Kentucky whiskey sour. Its classic Southern charm will allure you.

THE RABBIT HOT TODDY | 13

Rabbit Hole Boxergrail Rye, grapefruit, ginger &
cinnamon, lemon, Angostura bitters.
Down the rabbit hole we go. A heartwarming Kentucky rye blended with
zesty and tantalizing infusions, perfect to chase the chill away.

EL REY | 13

Del Maguey Vida Mezcal, Cartron Crème de peche, lime, organic agave syrup.
Smokey and bold mezcal softened with lush peach liqueur.

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

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 | 16

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

MARTINEZ | 16

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

ROB ROY | 16

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

MANHATTAN | 16

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

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GNH CLASSIC COCKTAILS

OLD FASHIONED | 13

Buffalo Trace Bourbon, Angostura & orange bitters, maraschino cherry,

CLASSIC CHAMPAGNE COCKTAIL | 14

Martell VS, brown sugar, Angostura bitters, champagne

SIDECAR | 13

Martell VS Cognac, Cointreau, lime

CALVADOS SOUR | 13.50

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

ESPRESSO MARTINI | 13.50

Absolut vodka, Mr. Black coffee liqueur, freshly brewed coffee

LADY VIOLET | 14.00

Champagne, Absolut vodka infused with elderflower,
ayered over champagne and Chambord

MAI TAI | 13.50

Havana Club Añejo Especial, Goslings BlackSeal, Cointreau, Orgeat
syrup, lime, Angostura & orange bitters

SINGAPORE SLING | 13.50

Beefeater Gin, Cherry Heering, Cointreau, Benedictine DOM, Angostura
bitters, pineapple juice, grenadine

PALOMA | 13

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

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PERFECTLY SERVED GIN & TONIC

FRANKLIN & SONS TONIC WATER | 2.50

CAORUNN | 41.8% | 11.50

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

SIPSMITH LONDON DRY | 41.6% | 11.50

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

ROKU | 43% | 12

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

BATHTUB GIN | 43.3% | 12

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

TANQUERAY NO. TEN | 47.3% | 12

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

SILENT POOL | 43% | 12.50

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

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PERFECTLY SERVED GIN & TONIC

FRANKLIN & SONS TONIC WATER | 2.50

BOTANIST | 46% | 12.50
Highly distinctive, complex floral gin,
served with rosemary and a lemon twist

GIN MARE | 42.7% | 12.50
Herbal and mossy notes, served with thyme and lemon peel

BROOKLYN | 40% | 13
Made using hand-cracked juniper berries & fresh citrus peels,
served with an orange twist & juniper berries.

DRUMSHANBO GUNPOWDER | 43% | 13
Slow distilled with a fresh citrus taste and spicy notes,
served with a grapefruit slice and blackberry

ELEPHANT | 45% | 13.50
Complex but smooth, with floral, fruity and spicy flavours,
served with dried apple and dried lemon wheel

MONKEY 47 | 47% | 14.50
Multi-botanical, complex bittersweet and citrus
notes served with raspberries and grapefruit peel

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WINE

WHITE WINE

GLASS / BOTTLE

Vinho Verde Loureiro Alvarinho, Azevedo, Portugal | 9.50/36

Pinot Grigio, Ponte del Diavolo, Friuli-Venezia Giulia, Italy | 10/39

Marlborough Sauvignon Blanc, Tinpot Hut, New Zealand | 11/46

Chablis 1er Cru `Montmains`, Domaine Jean Goulley, France | 15.50/68

Sancerre, Domaine de la Villaudiere, France | 52

Albarino DO Rias Baixas, Mar de Frades, Spain | 60

Riesling Grand Cru Rosacker, Cave de Hunawihl, France | 62

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

ROSÉ

GLASS / BOTTLE

Chateau de l'Aumerade Rose, Cotes de Provence, France | 9.50/39

Sancerre Rose, Domaine de la Villaudiere, France | 52

Whispering Angel, Côtes de Provence, France | 63

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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		9.50/36
Mendoza Malbec Clásico, Altos Las Hormigas, Argentina		10.75/45
Rioja Reserva, Ramón Bilbao, Spain		11/48
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		97

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CHAMPAGNE & SPARKLING

GLASS / BOTTLE

- Prosecco Spumante Brut | 10/38
- Champagne Bollinger Special Cuvée NV | 17/98
- Champagne Bollinger Rosé | 115
- Champagne Veuve Clicquot Yellow Label | 110
- Champagne Charles Heidsieck Brut Reserve | 110
- Champagne Rosé, Laurent Perrier | 150
- Champagne Blanc de Blanc, Ruinart | 165
- Champagne Dom Perignon | 365

BOTTLED BEER & CIDER

- GNH Lager | 6 GNH IPA | 6
- Meantime London Lager | 6 Punk IPA | 6.50
- Einstök Icelandic White Ale | 7
- Sassy Cidre L'inimitable | 7

WHISKEY MENU

AMERICAN WHISKEY

Makers Mark		10 .50	Wild Turkey Rye		11
Gentleman Jack		12.50	Knob Creek Rye		12.50
Four Roses Single Barrel Bourbon		12.50			
Elijah Craig Small Batch		13	Woodford Reserve Double Oak		13.50
Rabbit Hole Boxergrail Rye		14			
Koval Four grain		18			
Jeffersons Ocean Aged at Sea		22			

JAPANESE WHISKY

Nikka Coffey Grain		14.50			
Nikka From The Barrel		15			
Suntory Hakushu Distillers Reserve		16			
Suntory Hibiki Harmony		16.50			
Suntory Yamazaki 12-year-old		34			

IRISH WHISKEY

Jameson		9.50			
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 | 13
Glenmorangie Quinta Ruban | 15 Oban 14-year-old | 16.50
Dalmore 15-year-old | 19 Dalmore Cigar Malt Reserve | 25
Dalmore 18-year-old | 32 Dalmore King Alexander III | 48

ISLAY MALTS

Bowmore 12-year-old | 12 Laphroaig 10-year-old | 12.50
Lagavulin 16-year-old | 16.50 Bowmore 18-year-old | 24

BLENDED SCOTCH WHISKY

Johnnie Walker Black Label | 10 Monkey Shoulder | 10
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

Glenfiddich 15-year-old | 14 Macallan 12-years-old Double Cask | 14.50
The Balvenie Caribbean Cask 14-year-old | 16
Glenfarclas 15-year-old | 17 Glenfiddich 18-year-old | 19

UNIQUE/RARE

Glenlivet 21-years-old Archive | 48 Auchentoshan 24-years-old Noble Oak | 56
Bruichladdich BlackArt 6.1 | 74
Kavalan Solist Vinho | 80

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SPIRITS

COGNAC

Courvoisier VSOP		11	Remy Martin VSOP		12
Camus Elegance VSOP		12.50	Merlet Brothers Blend Cognac		13
			Remy Martin 1738		15
			Audry XO		16
Audry Reserve Special		20	Martell Cordon Bleu		28
			Audry Memorial		28
			Courvoisier XO		29
			Remy Martin XO		40
			Audry Exception		48
			Hennessy Paradis Extra		180

ARMAGNAC

Chateau de Laubade Signature VS		11
Baron de Sigognac VSOP		12.50
Janneau XO		20

CALVADOS

Chateau du Breuil VSOP		12
Dupont Calvados VSOP		13

TEQUILA & MEZCAL

El Jimador Blanco		10	Herradura Plata		13
			Del Maguey Vida Mezcal		14
Montelobos Mezcal		14	Patrón Silver		14.50
			Patrón Reposado		15.50
Patrón Añejo		16.50	Jose Cuervo Reserva Familia Añejo		30
			Patrón Platinum		65

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SPIRITS

VODKA

Ketel One | 10 Reyka Icelandic | 10.50 Belvedere | 11
Konik's Tail | 11.50 Grey Goose | 11.50 Ciroc | 12 Tito's | 12
Belvedere Lake Bartezeck | 13 Belvedere Unfiltered | 13.50

GIN

Caorunn | 11.50 Hendricks | 11.50 Sipsmith London Dry | 11.50
Roku Gin | 12 Bathtub | 12 Gin Mare | 12.50
Tanqueray no Ten | 12 Silent Pool | 12.50
The Botanist | 12.50 Salcombe Rosé Sainte Marie | 12.50
Brooklyn | 13 Drumshanbo Gunpowder | 13
Elephant Gin | 13.50 Ki No Bi Kyoto | 14
Monkey 47 | 14.50

RUM

Sailor Jerry Spiced | 10 El Dorado 3-year-old | 10
Bacardi 8-year-old | 11 Goslings Black Seal | 12
Appleton Estate 12-year-old | 12.50 Diplomatico Reserva | 13
La Hechicera Reserva Familiar Rum | 13.50
Mount Gay XO | 14 Santa Teresa 1796 | 14 Zacapa 23-year-old | 17
Ron Zacapa XO | 29

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SOFT DRINKS

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Coca Cola	4
Diet Coca Cola	4
Franklin and Sons Tonic Water	4
Franklin and Sons Light Tonic Water	4
Franklin & Sons Original Lemonade	4
Franklin & Sons Scottish Soda Water	4
Franklins & Sons Ginger Beer	4
Franklins & Sons Ginger Ale	4
Natural Sparkling Water	4.80
Natural Still Water	4.80

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 | 4

Orange / Apple / Pink Grapefruit / Pineapple / Cranberry

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