



# 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 Pastry (v) | 5

## 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
- Crispy Sichuan Squid, lime & coriander mayonnaise | 9
- Sticky Fried Chicken, chilli sauce | 11
- Crispy Polenta, blue cheese and truffle dip (v) | 8.50
- Crab & Avocado on toast | 14
- Vitello Tonnato (gf) | 12
  
- 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

Freekeh, Chickpea and Pomegranate Superfood Salad (vg) | 19

Flat Iron Steak Frites | 19  
bearnaise sauce (gf)

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

Moules à la Provençale (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.

Dark Chocolate and Raspberry Mousse (v) | 9

Vanilla Crème Brûlée (v, gf) | 9

Pistachio Mille-feuille with Lemon Mascarpone (v) | 9

Coconut and Mango Chia Parfait (v) | 9

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

# GNH SIGNATURE COCKTAILS

## COCKTAILS

### CHEVALIER | 13

Jameson Black Barrel Whiskey, Crème de Mure, lemon, ginger ale.  
Your knight in shining armour. Rich blackberries meet smooth, barrel-aged whiskey with a subtle lemon twist.

### IRISH STYLET | 13

Jameson Black Barrel Whiskey, ginger & honey cordial, lemon, spray of smoked whisky.  
Sweet and smokey, this cocktail relieves all ailments with its honeyed sting.

### RUBUS | 13

Havana Club Añejo Especial Rum, Velvet Falernum liqueur, raspberry, mint, lime.  
An irresistible balance of Caribbean sweetness and deliciously sharp raspberry.

### GOLDEN WILLIAMS | 13

Martell VS Cognac, Pear Williams Liqueur, lemon, Claude Renoux Blancs de Noirs Champagne.  
Indulgent pear liqueur partnered with mellow, aromatic cognac with a sparkling finish.

### FORAGE & FIND | 13

Beefeater Gin, Lapponia Cranberry liqueur, homemade apple pie cordial, lemon.  
Cranberries, apples and juniper berries find harmony in this comforting celebration of the countryside.

### XALAPA | 13

Olmeca Blanco Tequila infused with chilli, Cointreau, lime, organic agave syrup.  
Named after the Mexican Jalapeño capital, this fiery margarita promises a depth of flavour with a mischievous chilli kick.

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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, lemon

### 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,  
layered 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

Olmeca Blanco, 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

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

KI NO BI KYOTO | 45.7% | 14

Made in a recognisably dry style,  
but with distinct Japanese accent, served with lemon peel

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, Barrete, AB Valley Wines, Minho. Portugal | 9.50/39

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, Château de Sancerre, Loire , France | 64

Albariño ' Sentidino' Rías Baixas, Bodegas Gallegas, Spain | 44

Riesling Feinherb Trocken 'Yellow Seal', Rheingau, Schloss Johannisberg.

Germany | 70

Meursault, Domaine Jean Pascal, Burgundy | 155

## ROSÉ

### GLASS / BOTTLE

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

Sancerre Rosé, Domaine André Neveu, Loire | 58

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

- Primitivo, di Salento, Doppio Passo, Casa Botter, Puglia, Italy | 9.50/39
- Mendoza Malbec Clásico, Altos Las Hormigas, Argentina | 10.75/45
- Rioja Reserva, Bodegas Sonsierra, Spain | 11/48
- Pinot Noir, Long Barn, Fior di Sole California, USA | 13/49
- Villa Trasqua Chianti Classico DOCG, Tuscany, Italy | 60
- `Coudoulet de Beaucastel` Côtes-du-Rhône, France | 69
- Gevrey-Chambertin Domaine Bidault, France | 97

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## CHAMPAGNE & SPARKLING

### GLASS / BOTTLE

- Prosecco Spumante Brut | 10/39
- Champagne Billecart-Salmon Brut NV | 19/110
- Champagne Billecart-Salmon Rosé NV | 130
- Champagne Veuve Clicquot Yellow Label | 120
- Champagne Bollinger Special Cuvée NV | 130
- Champagne Bollinger Rosé NV | 145
- Champagne Charles Heidsieck Blanc de Blanc | 140
- Champagne Rosé, Laurent Perrier | 155
- 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	10
Bushmills 10-year-old	11
Jameson Black Barrel	12
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

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

Olmea Blanco		10	Olmea Altos Plata		12	Herradura Plata		13.50
			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 | 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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