



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 |

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 (v) | 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**
- Maple & Truffle Nuts (vg, gf) | 5.50**
- Thai Chilli Crackers (vg) | 4.50**
- Rosemary Salt Fries (vg, gf) | 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**
- Crispy Pork Croquettes, celeriac remoulade | 13**

- 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

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

Kale & Roasted Pumpkin Superfood Salad (vg) | 19

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

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

GNH Beef Burger | 19
sesame brioche, red Leicester, GNH sauce,
rosemary french fries, bread & butter pickles

**magic
breakfast**
fuel for learning

*£1 from the sale of every GNH Beef Burger to benefit

Magic Breakfast (charity no 1102510 in England and SC 048202 in Scotland) provides nutritious school breakfasts to children and young people at risk of hunger in disadvantaged areas of the UK.

Beer Battered Cod | 19
hand-cut chunky chips

Moules Marinière, frites (gf) | 18

Flat Iron Steak Frites | 19
Béarnaise sauce (gf)

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

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 Mousse, Chocolate Tuille (v, gf) | 9

Spiced Plum Clafoutis (v, gf) | 9

Maple & Pumpkin Tart, pecan crumble, cranberry coulis, coconut

Chantilly (vg) | 9

Autumn Fruit Pavlova, chestnut cream (v, gf) | 9

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

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GNH SIGNATURE COCKTAILS

COCKTAILS

MAKAHIKI | 14

Mount Gay Eclipse, Belle de Brillet Pear Cognac, cinnamon, grapefruit, lime, Angostura bitters. Named after the Hawaiian Winter festival, this seasonal twist on the Mai Tai is no less fruity and refreshing.

AMÉLIE | 14

Remy Martin VSOP, homemade spiced apple cordial, lemon, egg white. As comforting and wholesome as a freshly baked apple pie. Please ask your waiter for a vegan version made with Ms Better's Miraculous Foamer.

RUBY ROSE | 14

The Botanist Gin, St Germain Elderflower, pomegranate, lemon, Bernard Remy Brut Champagne. Delicate and refined with a florally sweet flourish.

PX NEGRONI | 14

Remy Martin VSOP, Mira la Mar Pedro Ximenez, Campari, plum bitters. A heartier take on the classic negroni made all the more luxurious with sweet sherry and rich brandy.

THE GREAT HOT TODDY | 14

Bruichladdich The Classic Laddie, homemade ginger & cinnamon syrup, grapefruit, lemon, Angostura bitters. A delightfully warming blend of spices and silky smooth whisky that's guaranteed to put hairs on your chest.

EL CHEPE | 14

Olmecca Blanco Tequila infused with chilli, Cointreau, lime, organic agave. Much like an epic journey on The Chepe Express through the Copper Canyon of Mexico - this fiery tippie may leave you breathless.

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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 | 16.50

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

MARTINEZ | 16.50

Beefeater London Dry Gin, Antica Formula,
Luxardo Maraschino, Orange bitters with a lemon twist

ROB ROY | 16.50

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

MANHATTAN | 16.50

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

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GNH CLASSIC COCKTAILS

PALOMA | 14

Olmeca Blanco, fresh grapefruit juice, fresh lime, soda water

CLASSIC CHAMPAGNE COCKTAIL | 14

Remy Martin 1738, Bernard Remy champagne, Angostura bitters, brown sugar cube

VIEUX CARRÉ | 14

Remy Martin 1738, Wild Turkey Rye, Antica Formula, Benedictine DOM, Angostura & Peychaud's bitters

CALVADOS SOUR | 14

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

ESPRESSO MARTINI | 14

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

LADY VIOLET | 14

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

MAI TAI | 14

Mount Gay Eclipse, Goslings BlackSeal, Cointreau, Orgeat syrup, lime, Angostura & orange bitters

COVER CLUB | 14

The Botanist Gin, Noilly Prat dry, lemon, raspberries egg white

OLD FASHIONED | 14

Buffalo Trace Bourbon, Angostura & orange bitters, maraschino cherry

SIDE CAR | 14

Remy Martin VSOP, Cointreau, lemon

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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% | 12.50

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, Portenova, Venezie, Italy | 10/43

Marlborough Sauvignon Blanc, Mayfly, New Zealand | 11/46

Chablis 1er Cru 'Vosgros', Domaine Gueguen, France | 16/69

Albariño, Lagar de Bouza, Galicia, Spain | 52

Sancerre, Château de Sancerre, Loire , France | 64

Riesling Feinherb Trocken, Rheingau, Schloss Johannisberg. Germany | 70

Meursault, Domaine Jean Pascal, Burgundy | 155

ROSÉ

GLASS / BOTTLE

'Marie Christine', Cru Classé Côtes de Provence, l'Aumérade | 10.50/45

Sancerre Rosé, Domaine André Neveu, Loire | 58

Ultimate Provence, Côtes de Provence | 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
- Malbec Clásico, Altosur, Finca Sopenia, Mendoza, Argentina | 11/47
- Pinot Noir, Long Barn, Fior di Sole California, USA | 13/54
- Rioja Reserva, Bodegas Manzanos, Spain | 13.5/58
- Chianti Classico DOCG, Castello di Meleto, Tuscany, Italy | 60
- Crozes Hermitage, Domaine des Rémizières, Côtes-du-Rhône, France | 65
- Gevrey-Chambertin Domaine Bidault, France | 115

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CHAMPAGNE & SPARKLING

GLASS / BOTTLE

- Prosecco Spumante Brut | 11/55
- Champagne Billecart-Salmon Brut NV | 19/115
- Champagne Billecart-Salmon Rosé NV | 130
- Champagne Veuve Clicquot Yellow Label | 125
- Champagne Bollinger Special Cuvée NV | 130
- Champagne Bollinger Rosé NV | 145
- Champagne Charles Heidsieck Blanc de Blanc | 140
- Champagne Rosé, Laurent Perrier | 160
- Champagne Blanc de Blanc, Ruinart | 175
- Champagne Dom Perignon | 380

BOTTLED BEER & CIDER

- GNH Lager | 6 GNH IPA | 6
- Meantime London Lager | 6 Punk IPA | 7
- Blue Moon 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 Hibiki Harmony		17			
Suntory Hakushu Distillers Reserve		18			
Suntory Yamazaki 12-year-old		38			

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 | 13 Glenmorangie Quinta Ruban | 15.50
Dalmore 12-year-old | 16 Oban 14-year-old | 17.50
Dalmore 15-year-old | 24 Dalmore King Alexander III | 54
Dalmore 18-year-old | 65

ISLAY MALTS

Bowmore 12-year-old | 12 Laphroaig 10-year-old | 12.50
Bruichladdich The Classic Laddie | 14 Port Charlotte 10-year-old | 15.50
Lagavulin 16-year-old | 16.50 Bowmore 18-year-old | 29

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 | 12 Talisker Storm | 14.50
Glen Scotia Victoriana | 22 Isle of Jura Malt 18-year-old | 25

SPEYSIDE MALTS

Macallan 12-years-old Double Cask | 16
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

Olmecca Blanco	10	Olmecca 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	34
				Patrón Platinum	65

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SPIRITS

VODKA

Absolut | 10 Ketel One | 10 Belvedere | 11
Konik's Tail | 11.50 Grey Goose | 11.50 Ciroc | 12
Belvedere Lake BartezeK | 13

GIN

Caorunn | 11.50 Hendricks | 11.50 SipSmith London Dry | 11.50
Roku Gin | 12 Bathtub | 12 Gin Mare | 12.50
Tanqueray no Ten | 12.50 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

Mount Gay Eclipse | 10
Sailor Jerry Spiced | 10 El Dorado 3-year-old | 10.50
Bacardi 8-year-old | 11.50 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 | 34

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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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