



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 10 / double 17

Eggs Royale | single 11 / double 18

Eggs Florentine (v) | single 9 / double 16

Omelette | 13

with your choice of filling

Eggs cooked to your liking (v) | 8

on sourdough toast

Bacon Ciabatta Roll | 8 With Egg | 10.50

Buttermilk Pancakes | 14

Maple syrup, crispy bacon

Vegan Bowl (vg) | 12

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

Porridge (vg) | 10

Seasonal compote / berries / banana / seeds

Seasonal Fruit Salad (vg) | 9

Plum Crunch Pot (v) | 8

Greek yogurt

Morning Pastry (v) | 5

FOOD MENU | AVAILABLE EVERY DAY UNTIL 10PM

BAR SNACKS

Selection Of Sourdough And Baguette, Italian Extra Virgin Olive Oil | 5

Marinated Mixed Olives (vg, gf) | 5.50

Maple & Truffle Nuts (vg, gf) | 5.50

Hickory Smoke Seasoned Giant Corn (vg, gf) | 5

Rosemary Salt Fries (vg, gf) | 5

Red Pepper & Walnut Dip, pitta bread (vg) | 7

Beetroot Hummus, crudites (vg, gf) | 7

Crispy Sichuan Squid, lime & coriander mayonnaise | 9

Sticky Fried Chicken, chilli sauce | 11

Morecombe Bay Potted Shrimps, granary toast | 9.50

Crispy Cauliflower, ranch dip (vg, gf) | 8.50

Lamb Croquette, sauce paloise | 14

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

red pepper & walnut dip, beetroot hummus, 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

Tender Stem Broccoli & Freekeh Superfood Salad, (vg) | 19
radish, rocket toasted almonds, pomegranate, cider apple dressing

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

Sirloin Steak Baguette | 21
caramelised onions and horseradish sauce

Beetroot Burger (vg) | 18
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

Beer Battered Cod | 19
hand-cut chunky chips

Moules Provençale, frites (gf) | 19

Flat Iron Steak Frites | 23
Béarnaise sauce (gf)

Rib-eye Steak Frites | 34
Béarnaise sauce (gf)

SWEET

Cream Tea | 14 Served until 5pm
Homemade fruit & plain scones, clotted cream and strawberry jam. Served
with a pot of your choice of tea.

Walnut Gateaux, coffee crème anglais (v, gf) | 10

Yorkshire Rhubarb tart, orange Diplomate (v) | 10

Chocolate mousse, mango coulis, black sesame seed streusel (vg, gf) | 10

Crème caramel (v, gf) | 9

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

GNH SIGNATURE COCKTAILS

COCKTAILS

BLACKBEARD | 14

Mount Gay Eclipse, Belle de Brillet Pear Cognac, pineapple, lime, cinnamon, Jerry Thomas bitters, Sassy pear cider.
Named after the infamous pirate — the original rum connoisseur.

TIRAMISU MARTIN | 14

Remy Martin VSOP, Bailey's Irish Liqueur, cream, Musetti coffee.
The classic Italian dessert elevated to cocktail perfection.

RUBY ROSE | 14

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

REMY OLD FASHIONED | 14

Remy Martin VSOP, homemade spiced demerara.
Rich, smooth and balanced — enough said.

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

MOCKTAILS

ORANGE BLOOM FIZZ | 14

Remy Martin VSOP, homemade spiced demerara.
Rich, smooth and balanced — enough said

ELDERFLOWER CUCUMBER SPRITZ | 14

Remy Martin VSOP, homemade spiced demerara.
Rich, smooth and balanced — enough said.

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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 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

APEROL SPRITZ | 14.5

Aperol, prosecco, soda water

PALOMA | 14.5

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

CLASSIC CHAMPAGNE COCKTAIL | 14.5

Martell VS, Bernard Remy champagne, Angostura bitters, brown sugar cube

VIEUX CARRÉ | 14.5

Remy Martin VSOP, Wild Turkey Rye, Benedictine DOM, Angostura & Peychaud's bitters

CALVADOS SOUR | 14.5

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

ESPRESSO MARTINI | 14.5

Absolut vodka, Mr. Black coffee liqueur, Musetti coffee

LADY VIOLET | 14.5

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

MAI TAI | 14.5

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

OLD FASHIONED | 14.5

Buffalo Trace Bourbon, Angostura & orange bitters, maraschino cherry

SIDE CAR | 14.5

Martell VS Cognac, Cointreau, lemon

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PERFECTLY SERVED GIN & TONIC

FRANKLIN & SONS TONIC WATER | 3

MALFY ORIGINALE | 41% | 11.50

Classic dry gin with an Italian twist
served with a lemon slice

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

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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 | 10.50/45

Marlborough Sauvignon Blanc, Mayfly, New Zealand | 11.50/49

Chablis, Domaine Brigitte Cerveau, Burgundy, France | 16.5/71

Albariño, Coral do Mar, Rías Baixas, Spain | 54

Sancerre, Château de Sancerre, Loire, France | 66

Riesling Feinherb Trocken, Rheingau, Schloss Johannisberg. Germany | 74

Meursault, Domaine Jean Pascal, Burgundy | 155

ROSÉ

GLASS / BOTTLE

Chateau l'Aumerade Cru Classe, Côtes de Provence | 11/47

Ultimate Provence Rosé, Côtes de Provence | 62

Sancerre Rosé, Domaine André Neveu, Loire | 64

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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	11.80/50
Pinot Noir, Long Barn, Fior di Sole California, USA	13.50/58
Rioja Reserva, Bodegas Manzanos, Spain	14/60
Chianti Classico DOCG, Castello di Meleto, Tuscany, Italy	66
Crozes Hermitage, Domaine des Rémizières, Côtes-du-Rhône, France	72
Merlot, Château Puy Guilhem, Fronsac, Bordeaux, France	90

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CHAMPAGNE & SPARKLING

GLASS / BOTTLE

- Prosecco DOC Extra Dry Bio | 11/55
- Champagne Billecart-Salmon Brut NV | 19/115
- Nyetimber Classic Cuvée Brut NV | 93
- Champagne Billecart-Salmon Rosé NV | 130
- Champagne Veuve Clicquot Yellow Label | 125
- Champagne Bollinger Special Cuvée NV | 130
- 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

- Meantime London Lager | 6.20
- GNH Lager | 6.50
- GNH IPA | 7
- Punk IPA | 7
- Hoegaarden Wheat Beer | 7
- Curious Apple Cider | 6.50
- Peroni Nastro Azzurro 0.0% | 6.20

WHISKEY MENU

AMERICAN WHISKEY

Makers Mark	10 .50	Sazerac Rye 6-year-old	11.50
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
Jeffersons Ocean Aged at Sea	26		

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
Redbreast 12-year-old Single Pot Still	13

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SCOTCH WHISKY

HIGHLAND MALTS

Dalwhinnie 15-year-old | 14 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 | 13

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 | 38

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

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 | 17

Glenfarclas 15-year-old | 18 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
Janneau XO	20

CALVADOS

Chateau du Breuil VSOP	12
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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	34
				Patrón Platinum	65

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SPIRITS

VODKA

Absolut | 10 Ketel One | 10 The Lakes | 11 Belvedere | 11

Konik's Tail | 11.50 Grey Goose | 11.50 Ciroc | 12

Belvedere Lake Bartezeck | 13

GIN

Malfy Originale | 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 The Botanist Distiller's Strength | 13

Salcombe Rosé Sainte Marie | 12.50

Drumshanbo Gunpowder | 13

Elephant Gin | 13.50 Ki No Bi Kyoto | 14

Monkey 47 | 14.50

RUM

Havana Club Añejo Especial | 10 Mount Gay Eclipse | 10

Sailor Jerry Spiced | 10 Havana Club 3-year-old | 10.50

Bacardi 8-year-old | 11 Goslings Black Seal | 12

Appleton Estate 12-year-old | 12.50 Diplomatico Reserva | 13

Mount Gay XO | 16 Zacapa 23-year-old | 17

Ron Zacapa XO | 34

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SOFT DRINKS

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Coca Cola | 4.30

Diet Coca Cola | 4.30

Franklin and Sons Tonic Water | 4.30

Franklin and Sons Light Tonic Water | 4.30

Franklin & Sons Original Lemonade | 4.30

Franklin & Sons Scottish Soda Water | 4.30

Franklins & Sons Ginger Beer | 4.30

Franklins & Sons Ginger Ale | 4.30

Natural Sparkling Water | 4.90

Natural Still Water | 4.90

COFFEE

Espresso sgl/dbl | 4.10/4.60 Flat white | 4.90 Latte | 4.90

Macchiato sgl/dbl | 4.20 / 4.70 Cappuccino | 4.90

Mocha | 4.90 Hot chocolate | 4.90

LOOSE LEAF TEAS | 5.20

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

English Breakfast Tea / Peppermint / Fresh Mint

FRESH FRUIT JUICE | 4.50

Orange / Apple / Pink Grapefruit / Pineapple / Cranberry

Please note that no hot drinks are available after 5pm

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