

TEMPTATIONS



Mixed olives **4**

Root vegetable crisps **4**

Pork crackling, Kentish Bramley apple sauce **4**

Mey Selections' beef croquettes, horseradish mayonnaise **4.50**

Chorizo sausage roll **5**

Paprika fries / Rosemary salt fries **4**

Beef dripping chips **4**

SMALL PLATES



Welsh rarebit fingers **7**

Honey & mustard-glazed chipolatas **7**

Crispy baby squid, chilli, garlic & almonds **8.50**

Portland crab & crushed avocado on toasted sourdough **12.50**

North Atlantic XL king prawns, Cajun style **14**

Devilled Cornish lamb's kidneys on toasted sourdough **8.75**

Breaded whitebait, tartare sauce **8**

Argyll smoked salmon, Irish soda bread **12.50**

You should always advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

WHITE WINE

	GLASS / BOTTLE
Founders Chenin Blanc, Swartland Winery.	7 / 27
Pinot Grigio, Borgo dei Vassalli.	8 / 32
Sauvignon Blanc, Tinpot Hut.	9.50 / 40
Chablis 1er Cru 'Montmains', Domaine Jean Goulley	15 / 60
Sancerre, Domaine de la Villaudiere.	42



ROSE

	GLASS / BOTTLE
Cuvée Henri Fabre Rosé, Côtes de Provence.	8/30
Rosato, A Mano.	35



RED WINE

	GLASS / BOTTLE
Merlot/Corvina, Ponte Pietra	7 / 25
Malbec, Altos Las Hormigas.	9 / 36
Rioja Reserva, Izadi.	10.50 / 40
Pinot Noir, Rockburn	11 / 44
Chianti Classico, Fontodi.	50

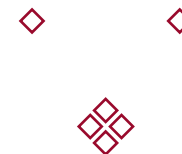
CHAMPAGNE & SPARKLING

	GLASS / BOTTLE
Prosecco Spumante Extra Dry	9 / 32
Billecart-Salmon Brut	12.50 / 70
Thomson & Scott Skinny Prosecco	42
Thomson & Scott Skinny Prosecco Magnum	80
Champagne Veuve Clicquot Yellow Label	85
Thomson & Scott Skinny Grand Cru Champagne.	90
Champagne Charles Heidsieck Brut Reserve.	100
Champagne Brut Rosé, Billecart-Salmon	130
Champagne Brut, Billecart-Salmon Magnum	135
Champagne Rosé, Laurent Perrier	135
Champagne Blanc de Blanc, Ruinart.	140
Champagne Dom Perignon	280



HALF BOTTLE

Billecart-Salmon Brut	45
Billecart-Salmon Rosé.	70



GNH SIGNATURE COCKTAILS

BRAZILIAN SPICE 10

Abelha Cachaça shaken with Licor 43, pineapple and lime juice, complemented with notes of black pepper

RELEASE THE BRAKES 9.50

Hayman's London Dry gin shaken with Antica Formula, Aperol, elderflower and lime juice, served over ice

THE VOYAGER 12

Diplomatico stirred over ice with Antica Formula, Maraschino, Cherry Heering and orange bitters, served in a coupette

LADY VIOLET 13

Russian Standard vodka fused with elderflower, layered over Champagne and Chambord

MIND THE GAP 9.50

El Jimador Blanco shaken together with cinnamon syrup, cranberry and lemon juice

PEAR SHAPED 11

Pear cognac shaken with Martell, lime juice, sugar syrup and a whole egg

BASIL'S HONEY 10

Fresh blackberries and micro basil muddled together then shaken with honey syrup, Russian Standard vodka, Crème de Mure and lemon juice

WINTERS CHILLI 11

Homemade chilli syrup shaken with Jack Daniels, lemon juice, sugar syrup, passion fruit purée and egg white

GNH SIGNATURE COCKTAILS

CLARENCE'S SLING 10

Hayman's London Dry gin, lemon juice, lychee juice, sugar syrup, fresh mint shaken then poured over ginger beer

1854 15

Lagavulin 16-year-old, Crème de Cacao, Licor 43 and rhubarb bitters stirred slowly

SPICED PIÑA 10

El Jimador and Licor 43 shaken with pineapple and lime juice served over ice with a cinnamon and sugar rim

DEADLY BERRY 10

Fresh blackberries and raspberries muddled with Russian Standard vodka, Crème de Mure and Midori shaken with passion fruit juice

KING'S GARDEN 10

Hayman's London Dry gin, elderflower, lemon and apple juice shaken with fresh mint and cucumber

NORTHERN SOUR 10

Hayman's London Dry gin and Cointreau shaken with lemon and grapefruit juice, sugar syrup and egg white

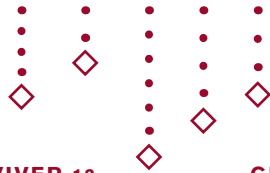
PERFECT BLOSSOM 10

Russian Standard vodka and orange bitters muddled with fresh strawberries and shaken with apple juice and elderflower

CUBAN SPIRIT 10

Havana Club rum and Cointreau shaken with lime juice, passion fruit puree and passion fruit syrup

GNH CLASSIC COCKTAILS



GNH CORPSE REVIVER 13

Bathtub Gin shaken with Grand Marnier, Lillet Blanc and lemon juice, served in an absinthe-washed glass

GNH VODKA MARTINEZ 13

Konik's Tail fused with Antica Formula, a hint of Grand Marnier and Angostura bitters

GNH SAZERAC 18

Courvoisier VSOP and Knob Creek Rye stirred over ice with a white sugar cube and Peychaud's bitters, then served in an absinthe-washed glass

GNH GREAT BLAZER 15

Appleton Estate 12-year-old flamed with Licor 43, Crème de Cacao, fresh berries, white sugar, coffee beans, cinnamon, orange zest

GNH PERFECT MARTINI 13

A perfected and precise Konik's Tail Martini with a lemon twist

GNH MARTINI 11

Hayman's Old Tom gin and dry vermouth stirred slowly with a spray of grapefruit oil

SINGAPORE SLING 12

Hayman's London Dry gin, Cointreau, Benedictine and cherry heering shaken with pineapple juice, lime juice, Angostura bitters and grenadine

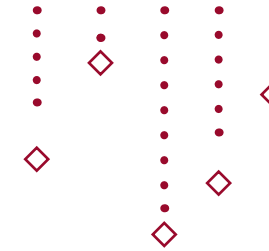
CAIPIRINHA 10

Abelha cachaça and fresh lime muddled with white sugar served on crushed ice

HEMINGWAY DAIQUIRI 12

Diplomático Blanco, Maraschino liqueur shaken with lime juice, grapefruit juice and sugar syrup

CHAMPAGNE COCKTAILS



CLASSIC CHAMPAGNE 12.50

Brown sugar soaked in Angostura bitters, Cognac, orange oils, Champagne and a drizzle of Grand Marnier

FRENCH 75 12.50

Hayman's London Dry gin, lemon juice, sugar syrup and Cointreau shaken then strained over Champagne

APEROL SPRITZ 12

Aperol poured over ice and topped with Prosecco

MOJITO ROYALE 12.50

Havana Club rum, lime juice, sugar syrup, fresh mint and Champagne churned to create a sophisticated Mojito

BELLINI 12

Choose peach, raspberry or strawberry purée accompanied by flavoured liqueur, topped with Prosecco

TEAM SPIRIT

COCKTAILS SPECIALLY CREATED BY OUR BARTENDERS

FRAN'S COCKTAIL 12.50

Fran is from the Canary Islands, but was inspired by our very own Lady Violet cocktail. He wanted to create a drink where the flavours emerge in different layers. Like him, they are bold but work well

Russian Standard vodka layered with Fraise des Bois, Crème de Banane, lemongrass syrup and lemon juice then topped with Champagne

DAMIEN'S COCKTAIL 10

The influence of Damien's native French Caribbean island of Martinique is found in the chosen flavours. He wanted to create an unfussy and elegant drink, without a paper umbrella in sight...

Sailor Jerry spiced rum shaken with orange sugar, orange and lime juice with cinnamon syrup

FABIO'S COCKTAIL 11

Fabio is from Rome and designed this cocktail in his own inimitable style. Like him, it is loud and strong yet ultimately very sweet

Koko Kanu coconut rum, Havana Club rum and Fraise des Bois shaken with lime juice, sugar syrup and egg white

GIANNIS' COCKTAIL (AKA JOHN) 10

Giannis is from Patras in Greece. His cocktail was inspired as much by the colours of the sunset in his coastal hometown of Patras as the aromas of loukoumades (Greek sweet pastries)

Hayman's London Dry gin, orange and Peychaud's bitters with muddled apple shaken with cinnamon syrup, lime juice and egg white

HARRY'S COCKTAIL 12

Harry is also from Patras in Greece. Inspired by the Mediterranean he mixes sweet and aromatic flavours reminiscent of Spain and Italy. Ask him about it, he likes to chat...

Gin Mare, Antica Formula shaken with Orgeat syrup, lime juice, Plum bitters and egg white

ANDREA'S COCKTAIL 11

Andrea is from Turin in Italy. A quieter member of the team, he is passionate about mixology. This is his take on the Manhattan, his favourite cocktail. It is subtle yet has strong flavours

Bourbon, Frangelico and dry sherry stirred slowly with walnut bitters

GIN & TONIC

FRANKLIN & SONS TONIC WATER

1.50

BLOOM 9.50

BOMBAY DRY ORIGINAL 9.50

CAORUNN SMALL BATCH SCOTTISH 9.50

HENDRICKS 10

MARTIN MILLER'S WESTBOURNE STRENGTH . . 10

SIPSMITH LONDON 10

BATHTUB 10.50

GIN MARE 10.50

TANQUERAY 10 10.50

NO. 209 11

MONKEY 47 SCHWARZWALD DRY 13.50

AMERICAN WHISKEY

Makers Mark	10
Woodford Reserve	10
Gentleman Jack	10.50
Jim Beam Signature Craft	11
Sazerac Rye	11
Elijah Craig 12-year-old	11.50
Four Roses Single Barrel Bourbon	11.50
Rock Hill Farms Single Barrel	19
WhistlePig 10-year-old	20
George T Stagg	34
Eagle Rare 17-year-old	35
Sazerac 18-year-old	35
Thomas H Handy Sazerac	35
William L Weller	35

JAPANESE WHISKEY

Suntory Hakushu Distillers Reserve	12.50
Nikka From The Barrel	14
Suntory Hibiki Harmony	15
Suntory Hibiki 12-year-old	20
Suntory Yamazaki 12-year-old	25

SCOTCH WHISKY

HIGHLAND MALTS

Dalmore 12-year-old	11.50
Dalwhinnie 15-year-old	11.50
Oban 14-year-old	12.50
Dalmore 15-year-old	15.50
Dalmore Cigar Malt Reserve	22
Dalmore 18-year-old	25
Dalmore King Alexander III	35
Glenmorangie 25-year-old	40

ISLAY MALTS

Bowmore 12-year-old	11
Laphroaig 10-year-old	11.50
Bruichladdich Islay Barley	13.50
Lagavulin 16-year-old	14.50
Bowmore 18-year-old	23

BLENDED SCOTCH WHISKY

Johnnie Walker Black Label	9
Monkey Shoulder	9
Johnnie Walker Blue Label	35

LOWLAND MALTS

Glenkinchie 12-year-old	10
Auchentoshan Three Wood	13

ISLAND MALTS

Highland Park 12-year-old	10
Talisker 10-year-old	10.50
Isle of Jura Malt 21-year-old	25

SPEYSIDE MALTS

Macallan Gold	10
The Singleton of Dufftown 15-year-old	11
Glenfarclas 15-year-old	12
Glenrothes Select Reserve	12.50
Glenfiddich 18-year-old	18
Macallan Sienna	22
Macallan Ruby	35
Macallan 18-year-old	50



COGNAC

Courvoisier VSOP	10
Remy Martin VSOP	11
Camus Elegance VSOP	12
Merlet Brothers Blend Cognac	12
Martell Cordon Bleu	26
Courvoisier XO	29
Remy Martin XO	31
Hennessy Paradis Extra	80
Remy Martin Louis XIII	160



ARMAGNAC

Baron de Sigognac VSOP	10
Janneau XO	20

CALVADOS

Calvados VSOP Chauffe Coeur .	10
Dupont Calvados VSOP	13

BOTTLED BEER & CIDER

Curious Brew	5	Sassy Cidre L'Inimitable	6
Meantime London Lager	5	Punk IPA	6
Einstök Icelandic White Ale	6	Guinness	6



VODKA

Ketel One	8.50	Grey Goose	10.50
Black Cow	9	Ciroc	11
Sipsmith	9.50	Beluga Noble Russian	12
Belvedere	10	Belvedere Unfiltered	12
Konik's Tail	10	Crystal Head	13.50

TEQUILA & MEZCAL

La Penca Mezcal	10.50
Patrón Silver	13
Patrón Reposado	14
Patrón Añejo	15
Jose Cuervo Reserva Familia Añejo	19
Patrón Platinum	50

RUM

Bacardi 8-year-old	10
Diplomatico Blanco	10
Goslings Black 151	10.50
Appleton Estate 12-year-old	11
Santa Teresa Rhum Orange	11.50
Diplomatico Reserva	12.50
Mount Gay XO	12.50
Santa Teresa 1796	13.50
Ron Zacapa XO	28

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

NON-ALCOHOLIC COCKTAILS

AS GOOD AS THEY GET



CANDIED BERRY SHAKE 7

Fresh berries shaken with orgeat, cranberry and lime juice, tall over ice



THE SOLERO 7

Passion fruit shaken with lime juice, passion fruit syrup and grenadine, served tall over ice



VIRGIN APPLE MOJITO 7

Apple juice, lime juice, sugar syrup & fresh mint churned then topped with ginger beer



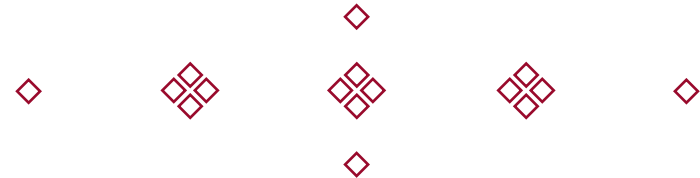
SOFTS

- Sodas • 3.50
- Juices • 3.50
- Sparkling water • 3.50
- Still water • 3.50



COFFEES

- Espresso 3.50
- Double espresso 4
- Americano 4
- Cappuccino 4.50
- Latte 4.50
- Mocha 4.50
- Hot chocolate 4.50



LOOSE LEAF TEAS

- English breakfast 4.50
- Fresh mint 4.50
- Peppermint 4.50
- Green tea 4.50
- Jasmine 4.50
- Earl Grey 4.50
- Chamomile 4.50

COFFEE AND TEAS ARE NOT SERVED AFTER 6PM

THE JAUNT

Two drinks for the price of one

COCKTAILS

COSMOPOLITAN 9.50 DAIQUIRI 9.50

WHISKY SOUR 9.50 BRAMBLE 9.50

MOJITO ROYALE 12.50

FRENCH 75 12.50

WINE

CHENIN BLANC 7 MERLOT 7 COTES DE PROVENCE 8 PROSECCO 9

BEER

CURIOUS BREW 5 SASSY CIDRE L'INIMITABLE 6

TEMPTATIONS

Order 2 snacks and the lowest priced is free

ROOT VEGETABLE CRISPS 4

PORK CRACKLING, KENTISH BRAMLEY APPLE SAUCE 4

MEY SELECTIONS' BEEF CROQUETTES, HORSERADISH MAYONNAISE 4.50

HONEY & MUSTARD-GLAZED CHIPOLATAS 7

BREADED WHITEBAIT, TARTARE SAUCE 8

PAPRIKA FRIES / ROSEMARY-SALT FRIES 4

WELSH RAREBIT FINGERS 7

Available Saturdays from 2pm-7pm