



COCKTAIL MIXOLOGIST | HARRY NIKOLAOU

Originally from Greece, Harry Nikolaou began his career in 2003 where he worked as an event and head waiter at a cocktail bar. In 2005, Harry moved to a position behind the bar alongside renowned bartender Spyros Adonopoulos, where his technical ability flourished.

With a growing passion, Harry took to the books, studying the history of spirits and mixology alongside some of the world's greatest bartenders. In 2014, his expertise was recognised and he was awarded a position in Greece's top 50 bartenders.

Bringing his expertise to the Great Northern Hotel Bar, Harry has created a menu of pioneering serves set to showcase his creative flair and secure the bar's position as a leader in London's cocktail scene.



GNH BAR NOW OPEN UNTIL 2AM | THURSDAY TO SATURDAY

FOOD MENU | AVAILABLE MON-SAT 11AM UNTIL 11PM | SUN 4PM UNTIL 10PM

CHEF DIRECTOR: MARK SARGEANT

TEMPTATIONS

Mixed olives | 4

Flavoured nuts (truffle & pecorino, harissa or pistou) | 4

Rosemary salt fries / beef dripping chips | 4.50

SMALL PLATES

Smoked Jersey Royals, ranch dressing, crispy shallots | 6

Grilled lamb koftas, tzatziki | 6

Sticky chilli-fried chicken, yuzu mayonnaise | 7

Fried pork belly, lemon, cumin & romesco | 7

Beetroot bhajis, apple and green chilli yoghurt | 6

Welsh rarebit fingers | 7

Salt and espelette pepper baby squid, saffron aioli | 8

Orange & tarragon gravadlax, soda bread | 8

Dorset crab & crushed avocado on toasted sourdough | 12.50

Miniature pork, chilli & fennel meatballs, tomato sauce | 8

TO SHARE

Lincolnshire Poacher, Colston Bassett stilton,
Driftwood & Baron Bigod | 16

Honey & thyme baked Tunworth cheese, croutons & chicory | 14

Cobble Lane Islington cured meats, house pickles
& grilled sourdough | 15

SALADS

Chopped salad, whipped feta, crispy chickpea dukkah | 10

Broad bean hummus, house pickles, Ticklemore cheese,
seeded cracker | 10

London burrata, Isle of Wight tomatoes, pesto | 12

AVAILABLE MON-SAT 11AM UNTIL 11PM | SUN 4PM UNTIL 10PM | **FOOD MENU**

CHEF DIRECTOR: MARK SARGEANT

LARGE PLATES

Native breed beef hamburger, grilled smoked bacon, Double Gloucester, GNH burger sauce, pickles, seeded bun, fries | **14.50**

Buttermilk fried chicken burger, Sriracha mayonnaise, Asian slaw, fries | **14.50**

Grilled lamb koftas, crumbled feta, tzatziki & pickles, pitta bread, fries | **14.50**

Paddock Farm sausage, mashed potato, braised red cabbage & onion gravy | **15**

Dartmouth crab linguine, chilli, garlic & parsley | **16**

Pan-fried potato gnocchi, asparagus, broad beans, chilli, wild garlic pesto | **15**

Spring vegetable braised beans, artichoke, herb crumb, romesco sauce | **14**

SWEET

Treacle tart, raspberries, clotted cream ice cream | **8**

Chilled coconut and cardamom rice pudding, strawberries & pistachio | **8.50**

Vanilla buttermilk pudding, gooseberries & elderflower, shortbread crumb | **8.50**

Dark chocolate & salted caramel mousse, soft brownie, cherries & honeycomb | **8.75**

A selection of ice creams and sorbets | **1.50 per scoop**

BREAKFAST MENU | AVAILABLE EVERY DAY UNTIL 11AM

CHEF DIRECTOR: MARK SARGEANT

HEARTY

Classic British breakfast - Cackleberry Farm eggs - any style, Paddock Farm sausage, smoked free range bacon, slow-roast tomato, Doreen's black pudding, Portobello mushroom, white or granary toast | 17

East Coast kipper parsley butter | 9.75

Macsween's haggis fried duck's egg | 10

Eggs Benedict, Florentine | 10 Royale | 14

Scrambled eggs, Severn & Wye smoked salmon, granary toast | 14

Grilled smoked bacon & fried egg in an artisan roll | 8

Irish potato cakes, grilled smoked bacon and fried eggs | 12

Poached fillet of smoked haddock, sautéed potatoes, poached egg & grain mustard sauce | 14

HEALTHY

Vegetarian full English - Cackleberry farm eggs – any style, baked Portobello mushroom, slow roast tomato, spinach, smokey butter beans and crushed avocado, white or granary toast | 16

Fresh fruit salad, lemongrass syrup | 8

Turkish yoghurt, two poached eggs, chilli butter, seeded cracker | 10

Wheat and dairy free almond pancakes, strawberries, raspberries & greek yoghurt | 11

Baked sweetcorn fritters, bean salsa, two poached eggs | 12.50

Quinoa granola, almond yoghurt, pomegranate, dried apricot & pistachio | 9

Bircher muesli, coconut yoghurt, blueberries, toasted almonds, coconut blossom nectar | 9

Crushed avocado on granary toast, sun-dried tomato, feta, hazelnut dukkah, poached egg | 11.50

AVAILABLE EVERY DAY UNTIL 11AM | BREAKFAST MENU

CHEF DIRECTOR: MARK SARGEANT

SWEET

- Porridge, berry compote, maple syrup | 7
Pastries croissant | Pain au chocolat | Pain au raisin | 3.50
Granola, greek yoghurt & strawberry | 8
Brioche egg bread, bananas, pecans, salted caramel sauce | 8.50
Toast white or granary, preserves | 4.50

SIDES

- Two Cackleberry Farm eggs | 3.50 Baked beans | 2.50
Doreen's black pudding | 3 Grilled smoked bacon | 3
Paddock Farm sausage | 3 Slow roast tomato | 2.50
Crushed avocado & chilli | 3 Irish potato cakes | 3.50
Baked Portabello mushroom | 2.50

COFFEE

- Espresso sng/dbl | 3.50/4 Flat white | 4.50 Latte | 4.50
Macchiato sng/dbl | 3.50 / 4 Cappuccino | 4.50
Mocha | 4.50 Hot chocolate | 4.50

LOOSE LEAF TEAS | 4.50

- Earl Grey / Green tea / Camomile / Jasmine / Lemon Verbena
English breakfast tea / Peppermint / Fresh mint

FRUIT JUICE | 3.50

- Orange / Apple / Pink grapefruit / Pineapple / Cranberry

BRUNCH MENU | AVAILABLE SUN 11AM UNTIL 4PM

CHEF DIRECTOR: MARK SARGEANT

Classic British breakfast | 17

Cackleberry Farm eggs - any style, Paddock Farm sausage, smoked free range bacon, slow roast tomato, Doreen's black pudding, Portobello mushroom, white or granary toast

Fresh fruit salad, lemongrass syrup | 8

Macswen's haggis, fried duck's egg | 10

Crushed avocado on granary toast, sun-dried tomato, feta, hazelnut dukkah, poached egg | 11.50

Baked sweetcorn fritters, bean salsa, two poached eggs | 9.75

Poached fillet of smoked haddock, sautéed potatoes, poached egg & grain mustard sauce | 14

Eggs Benedict/Florentine | 10 Royale | 14

Cornish fish soup, rouille and croutons | 8.75

Chopped salad, whipped feta, crispy chickpea dukkah | 10

Orange & tarragon gravadlax, soda bread | 8

London burrata, Isle of Wight tomatoes, pesto | 12

Dartmouth crab linguine, chilli, garlic & parsley | 16

Native breed beef hamburger, grilled smoked bacon, Double Gloucester, GNH burger sauce, pickles, seeded bun, fries | 14.50

Pan-fried potato gnocchi, asparagus, broad beans, chilli, wild garlic pesto | 15

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.

AVAILABLE SATURDAYS FROM 2PM-7PM | 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 BY THE GLASS

Chenin Blanc | 7 Merlot | 7

Cotes de Provence | 8 Prosecco | 9

ORDER 2 SNACKS AND THE LOWEST PRICED IS FREE

TEMPTATIONS

Mixed olives | 4

Flavoured nuts (truffle & pecorino, harissa or pistou) | 4

Beetroot bhajis, apple and green chilli yoghurt | 6

Welsh rarebit fingers | 7

Grilled lamb koftas, tzatziki | 6

Sticky chilli-fried chicken, yuzu mayonnaise | 7

GNH SIGNATURE COCKTAILS

MAKE A WISH | 12

Black Cow Vodka, vanilla, lemon bitters, lemon mousse

*A flavour reminiscent of a birthday cake.
Blow out the candle and make a wish!*

THE LAST GEISHA | 12

Haymans Gin, grapes, jasmine tea, lemongrass

As floral and sweet as a Geisha's face.

MESSAGE IN A BOTTLE | 12

El Dorado Rum 5yrs, pineapple shrub, plum cordial, Maraschino, creole bitters, pink grapefruit

*Fresh from fruit, strong from rum, sour is
the secret, balanced by plum.*

BLUE VELVET | 12

**Haymans Gin, lemon, Maraschino, lavender
and Crème de Violette foam**

*Inspired by the iconic Aviation with the
floral notes of lavender and Violette foam.*

BREAKFAST AT TIFFANY'S | 12

**Amaretto Disaronno, lemon curd, ginger,
cinnamon, honey, raspberries**

*This drink exudes style. Italian Amaretto and heady spices paired
carefully to create a smooth, bittersweet and full-bodied cocktail.*

GNH SIGNATURE COCKTAILS

VALKYRIE | 12

**Parsley infused Ketel One with Pimento and
Lemon Balm infused Cocchi Americano.**

*Strong as Nordic warriors, smooth as a maidens hand taking you to
Valhalla. This drink will guarantee your place in eternal afterlife.*

AHAU CHAMAHEZ | 12

**El Jimador Blanco, chilli, lime, guacamole,
coriander, olive bitters, soda**

*Inspired by The Mayan God of medicine. A unique
concoction of spiced tequila, guacamole and citrus.*

LADY VIOLET | 12

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

*Representation of the cocktail reflects elegance of our hotel.
Its sweetness coming from Chambord and elderflower
is perfectly matched with champagne.*

TWO SMOKING BARRELS | 12

Bourbon, bacon, apple cordial, BBQ Bitters, lemon

*This smokey drink will excite your taste buds with the balance of
sweet, sour and umami. Not suitable for vegetarians.*

BLOODY HELL | 12

Vodka, spicy mix, lemon, sweet sherry, tomato, beetroot

*Our unique Bloody Mary recipe: The natural sweetness
of beetroot takes this classic in a completely new direction.
Ask our team to add more spice if you like a kick!*

GNH CLASSIC COCKTAILS

CLOVER CLUB | 13

Tanqueray, Noilly Prat, fresh lemon juice, raspberry syrup, egg white

EL PRESIDENTE #3 | 12

El Dorado 3yrs, Noilly Prat, Cointreau, homemade grenadine

SIDECAR | 11

Martell Vs, fresh lemon juice, Cointreau, ½ sugar rim

MARTINEZ | 12

Haymans Old Tom Gin, Antica Formula, Maraschino liqueur, Bokers Bitters

PALOMA | 11

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

MAI TAI | 13

El Dorado 3yrs, Sailor Jerry, Cointreau, Orgeat syrup, fresh lime juice, orange & Angostura Bitters

VIEUX CARRE | 13

Wild Turkey Rye, Martell VS, Antica Formula, Benedictine, Angostura and Peychauds Bitters

REVERSE VESPER MARTINI | 13

Ketel One, Tanqueray, Lillet, lemon twist

GIBSON MARTINI | 12

Tanqueray, Noilly Prat, pickled onion

PERFECTLY SERVED GIN & TONIC

FRANKLIN & SONS TONIC WATER | 1.50

CAORUNN | 41.8% | 9.50

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

BLOOM | 40% | 9.50

Delicately floral with soft citrus element notes, served with strawberries and lavender

SIPSMITH LONDON DRY | 41.6% | 10

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

TANQUERAY NO TEN | 47.3% | 10.50

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

GIN MARE | 42.7% | 10.50

Herbal and mossy notes, served with thyme and lemon peel

MONKEY 47 | 47% | 13.50

Multibotanical complex bittersweet and citrus notes served with raspberries and grapefruit peel

POTHECARY | 44.8% | 13.50

Soft style with a little oiliness and aromatic notes of lavender and citrus served with dried lemon wheel and juniper berries.

WINE

WHITE WINE

GLASS / BOTTLE

Founders Chenin Blanc, Swartland Winery | **7/28**

Pinot Grigio, Ponte del Diavolo | **8/32**

Sauvignon Blanc, Tinpot Hut | **9.50/40**

Chablis 1er Cru `Montmains`, Domaine Jean Goulley | **15/64**

Sancerre, Domaine de la Villaudiere | **45**

ROSE

GLASS / BOTTLE

Cuvee Henri Fabre Rose, Cote de Provence | **8/32**

Rosato, A Mano | **35**

Sancerre Rose, Joseph Mellot | **10.50/42**

RED WINE

GLASS / BOTTLE

Merlot/Corvina, Ponte Pietra | **7/28**

Malbec, Altos Las Hormigas | **9/37**

Rioja Reserva, Izadi | **11/44**

Pinot Noir, Lockwood | **13.50/54**

Chianti Classico, Fontodi | **53**

CHAMPAGNE & SPARKLING

GLASS / BOTTLE

Prosecco Spumante Brut | 9/35

Billecart-Salmon Brut | 12.50/72

Champagne Veuve Clicquot Yellow Label | 95

Champagne Charles Heidsieck Brut Reserve | 100

Champagne Brut Rosé, Billecart-Salmon | 130

Champagne Rosé, Laurent Perrier | 140

Champagne Blanc de Blanc, Ruinart | 145

Champagne Dom Perignon | 290

HALF BOTTLE

Billecart-Salmon Brut | 45

Billecart-Salmon Rosé | 70

WHISKEY MENU

AMERICAN WHISKEY

Makers Mark | 10

Woodford Reserve | 10

Wild Turkey Rye | 10

Gentleman Jack | 10.50

Knob Creek Rye | 11

Elijah Craig 12-year-old | 11.50

Four Roses Single Barrel Bourbon | 11.50

George T Stagg | 34

Thomas H Handy Sazerac | 35

William L Weller | 35

JAPANESE WHISKY

Suntory Hakushu Distillers Reserve | 12.50

Nikka Coffey Grain | 13.50

Nikka From The Barrel | 14

Suntory Hibiki Harmony | 15

Suntory Yamazaki 12-year-old | 25

IRISH WHISKEY

Jameson | 8

Jameson Caskmates Stout | 9

Bushmills 10-year-old | 10

Redbreast 12-year-old Single Pot Still | 12.50

SCOTCH WHISKY

HIGHLAND MALTS

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

ISLAY MALTS

Bowmore 12-year-old | 11 Laphroaig 10-year-old | 11.50
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
Talisker Storm | 14 Isle of Jura Malt 21-year-old | 25

SPEYSIDE MALTS

Macallan Gold Double Cask | 12 Glenfarclas 15-year-old | 12
The Balvenie Caribbean Cask 14-year-old | 15
Glenfiddich 18-year-old | 18

SPIRITS

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 Meantime London Lager | 5

Einstök Icelandic White Ale | 6

Sassy Cidre L'Inimitable | 6

Punk IPA | 6 Guinness | 6

SPIRITS

VODKA

Ketel One | 8.50 Black Cow | 9 Belvedere | 10 Konik's Tail | 10
Absolut Elyx | 10 Grey Goose | 10.50 Ciroc | 11
Beluga Noble Russian | 12 Tito's | 12 Belvedere Unfiltered | 12

GIN

Bombay Dry Original | 9.50 Hendricks | 10
Martin Miller's Westbourne Strength | 10
Bathtub | 10.50 No.209 | 11

TEQUILA & MEZCAL

El Jimador blanco | 7 La Penca Mezcal | 10.50
Patrón Silver | 13 Patrón Reposado | 14
Patrón Añejo | 15 Jose Cuervo Reserva Familia Añejo | 19
Patrón Platinum | 50

RUM

Sailor Jerry Spiced | 8 Plantation 5-year-old | 8.50
El Dorado 3-year-old | 8.50 Bacardi 8-year-old | 10
Goslings Black Seal | 10.50 Appleton Estate 12-year-old | 11
Diplomatico Reserva | 12.50 Mount Gay XO | 12.50
Santa Teresa 1796 | 13.50 Ron Zacapa 23-year-old | 14
Ron Zacapa XO | 28

LUGGAGE POLICY

For the benefit of all our guests it is our policy that luggage is stored during your time with us. Your bags will be secured in our luggage room and returned to you when you are ready to depart.