



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 breakfast at 7am until late, GNH Bar offers exceptional, seasonal menus.

Classic and signature cocktails nod to the hotel's characterful railway heritage. Quality spirits and liqueurs combine with house Champagne Billecart-Salmon to create memorable cocktails.



GNH BAR NOW OPEN UNTIL 2AM | THURSDAY TO SATURDAY

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

SMALL PLATES

- Mixed olives / Flavoured nuts (truffle & pecorino, harissa or pistou) | 4
Rosemary salt fries / beef dripping chips | 4.50
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
Dorset crab & crushed avocado on toasted sourdough | 12.50
Miniature pork, chilli & fennel meatballs, tomato sauce | 8
Cobble Lane Islington cured meats, house pickles & grilled sourdough | 15

SALADS

- Chopped salad, whipped feta, crispy chickpea dukkah | 10
Grilled courgettes, basil & coconut yoghurt, broad beans, almonds, preserved lemon | 10
London burrata, Isle of Wight tomatoes, pesto | 12

LARGE PLATES

- Native breed beef hamburger, grilled smoked bacon, Double Gloucester, GNH burger sauce, pickles, seeded bun, fries | 14.50
Grilled lamb koftas, crumbled feta, tzatziki & pickles, pitta bread, fries | 14
Dartmouth crab linguine, chilli, garlic & parsley | 16
Pan-fried potato gnocchi, roasted peppers, courgettes, pesto, fresh goat's cheese | 15

SWEET

- Oakchurch Farm raspberry cheesecake | 8.50
Chilled coconut and cardamom rice pudding, strawberries & pistachio | 8.50
Iced lemon parfait, poppy seed & hazlenut crust, limoncello, blackcurrants | 8.50
Dark chocolate & salted caramel mousse, soft brownie, cherries & honeycomb | 8.75
Selection of ice creams and sorbets | 1.50 per scoop

Cheese on our menu may be made using raw milk or animal rennet, please speak to staff for more details
A discretionary service charge of 12.5% will be added to your bill.

BREAKFAST MENU | AVAILABLE EVERY DAY UNTIL 11AM

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

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

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

Fresh fruit salad, lemongrass syrup | 8

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

Gluten free granola, almond yoghurt, strawberries | 9

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

Brioche egg bread, bananas, pecans, salted caramel sauce | 8.50

Porridge, berry compote, maple syrup | 7

Pastries croissant | Pain au chocolat | Pain au raisin | 3.50

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

Irish potato cakes | 3.50 Baked Portobello mushroom | 2.50

A discretionary service charge of 12.5% will be added to your bill.

BRUNCH MENU | AVAILABLE SUN 11AM UNTIL 4PM

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

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

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

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, roasted peppers, courgettes, pesto, fresh goat's cheese | 15

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

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.

SUMMER SPRITZERS

APEROL / CAMPARI SPRITZ | 12.50
Aperol or Campari, top with Prosecco and splash of soda

ITALICUS SPRITZ | 12.50
Italicus Rosolio di Bergamotto, green olives, top with Prosecco

OLD CUBAN | 12.50
Havana Club Anejo Especial, mint, lime, gomme syrup, Angostura bitters, top with Prosecco

NEGRONI SBAGLIATO | 12.50
Campari, Antica Formula, top with Prosecco

BRITNEY SPRITZ | 12.50
Martel VS Cognac, Crème de Peche, peach, lemon, top with SASSY Cidre Brut

NORMANDY COLLINS | 12.50
Filliers Oude Graanjenever, jasmine, lemon, GNH bitters, top with SASSY Cidre Rose

A discretionary service charge of 12.5% will be added to your bill.

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% | 10

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

BLOOM | 40% | 10

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

SIPSMITH LONDON DRY | 41.6% | 10.50

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

TANQUERAY NO TEN | 47.3% | 11

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

GIN MARE | 42.7% | 11

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 | 7.50/28

Pinot Grigio, Ponte del Diavolo | 8.50/32

Sauvignon Blanc, Tinpot Hut | 9.50/40

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

Sancerre, Domaine de la Villaudiere | 45

ROSÉ

GLASS / BOTTLE

Cuvee Henri Fabre Rose, Cote de Provence | 8.50/32

Rosato, A Mano | 35

Sancerre Rose, Domaine de la Villaudiere | 10.50/42

RED WINE

GLASS / BOTTLE

Merlot/Corvina, Ponte Pietra | 7.50/28

Malbec, Altos Las Hormigas | 9/37

Rioja Reserva, Izadi | 11/44

Pinot Noir, Lockwood | 13.50/54

Chianti Classico, Fontodi | 54

CHAMPAGNE & SPARKLING

GLASS / BOTTLE

Prosecco Spumante Brut | 9.50/36

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 | 10.50
- Wild Turkey Rye | 10.50
- Gentleman Jack | 11
- Knob Creek Rye | 11.50
- Elijah Craig 12-year-old | 12
- Four Roses Single Barrel Bourbon | 12
- George T Stagg | 34
- Thomas H Handy Sazerac | 35
- William L Weller | 35

JAPANESE WHISKY

- Suntory Hakushu Distillers Reserve | 13
- Nikka Coffey Grain | 14
- Nikka From The Barrel | 14.50
- Suntory Hibiki Harmony | 16
- Suntory Yamazaki 12-year-old | 26

IRISH WHISKEY

- Jameson | 8.50
- Jameson Caskmates Stout | 9.50
- Bushmills 10-year-old | 10.50
- Redbreast 12-year-old Single Pot Still | 13

SCOTCH WHISKY

HIGHLAND MALTS

- Dalwhinnie 15-year-old | 11.50
- Dalmore 12-year-old | 12
- Oban 14-year-old | 13
- Glenmorangie Quinta Ruban | 14
- Dalmore 15-year-old | 16
- Dalmore Cigar Malt Reserve | 23
- Dalmore 18-year-old | 26
- Dalmore King Alexander III | 36

ISLAY MALTS

- Bowmore 12-year-old | 11.50
- Laphroaig 10-year-old | 12
- Lagavulin 16-year-old | 15
- Bowmore 18-year-old | 24

BLENDED SCOTCH WHISKY

- Johnnie Walker Black Label | 9.50
- Monkey Shoulder | 9.50
- 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
- Isle of Jura Malt 21-year-old | 26

SPEYSIDE MALTS

- Macallan Gold Double Cask | 12.50
- Glenfarclas 15-year-old | 12.50
- The Balvenie Caribbean Cask 14-year-old | 16
- Glenfiddich 18-year-old | 19

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 | 9 Black Cow | 9 Belvedere | 10.50 Konik's Tail | 11
Absolut Elyx | 11 Grey Goose | 11 Ciroc | 11.50
Beluga Noble Russian | 12 Tito's | 12 Belvedere Unfiltered | 13

GIN

Bombay Dry Original | 10 Hendricks | 10.50
Martin Miller's Westbourne Strength | 10.50
Bathtub | 11 No.209 | 11.50

TEQUILA & MEZCAL

El Jimador blanco | 9 La Penca Mezcal | 11
Patrón Silver | 13 Patrón Reposado | 14
Patrón Añejo | 16 Jose Cuervo Reserva Familia Añejo | 19
Patrón Platinum | 52

RUM

Sailor Jerry Spiced | 8.50 Plantation 5-year-old | 9
El Dorado 3-year-old | 9 Bacardi 8-year-old | 10
Goslings Black Seal | 10.50 Appleton Estate 12-year-old | 11.50
Diplomatico Reserva | 12.50 Mount Gay XO | 13
Santa Teresa 1796 | 13.50 Ron Zacapa 23-year-old | 14.50
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.