



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 3PM 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

Devon 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

LARGE PLATES

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

Grilled lamb koftas, crumbled feta, tzatziki & pickles,
pitta bread, fries | 14

Devon crab linguine, chilli, garlic & parsley | 16

Pan-fried potato gnocchi, blue cheese & spinach,
walnut & parsley pesto | 16

SWEET

Pear & almond tart, crème fraîche sorbet | 8.50

Coconut and cardamom rice pudding, roasted figs | 8.50

Apricot & white chocolate mousse, apricot compote,
toasted hazelnuts | 8.50

Sticky toffee pudding, salted caramel sauce, apple ice cream | 8.75

Selection of ice creams and sorbets | 1.50 per scoop

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,
Portobello mushroom, slow roast tomato, spinach, smokey butter
beans, crushed avocado, white or granary toast | 16
- Eggs Benedict | 10 Florentine | 10 Royale | 14
- Cackleberry Farm eggs – any style on white or granary toast | 7
- Campbell & Co. smoked salmon & scrambled eggs, granary toast | 14
- Omelette with a choice of Wiltshire ham, Comté spinach 8 | 12
- Vicars Game free range smoked bacon & fried egg in an artisan roll | 8
- Crushed avocado on granary toast, sun-dried tomato,
feta, hazelnut dukkah, poached egg | 11.50
- Fresh fruit salad, lemongrass syrup | 8
- Gluten free granola, coconut yoghurt, passion fruit | 9
- Brioche egg bread, bananas, pecans, salted caramel sauce | 8.50
- Oat milk porridge, roasted plums, maple syrup | 7
- Pastries** croissant | Pain au chocolat | Pain au raisin | 3.50
- Toast** white or granary, preserves | 4.50

SIDES

- Baked beans | 2.50 Doreen's black pudding | 3
- Grilled smoked bacon | 3 Paddock Farm sausage | 3
- Slow roast tomato | 2.50 Baked Portobello mushroom | 2.50

BRUNCH MENU | AVAILABLE SUN 11AM UNTIL 3PM

Classic British breakfast | 17

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

Vegetarian full English | 16

Cackleberry Farm eggs - any style, Portobello mushroom, slow roasted tomato, spinach,spinach,smokey butter beans, crushed avocado, 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

Eggs Benedict | 10 Florentine | 10 Royale | 14

Campbells & Co Scottish smoked salmon, scrambled eggs granary toast | 14

Chorizo & potato hash, caramelised onions, spinach, fried egg | 13

Brioche egg bread, banana, pecans & salted caramel | 8.50

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

Pan-fried potato gnocchi, blue cheese & spinach, walnut & parsley pesto | 16

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

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



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 rosemary

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.

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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

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WHISKEY MENU

AMERICAN WHISKEY

- Makers Mark | 10
- Woodford Reserve | 10.50
- Wild Turkey Rye | 10.50
- Gentleman Jack | 11
- Knob Creek Rye | 11.50
- Woodford Reserve Double Oaked | 12
- Elijah Craig 12-year-old | 12
- Four Roses Single Barrel Bourbon | 12
- Blanton's Gold | 14
- 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

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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
Salcombe Rose | 12

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.