



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.

GNH SIGNATURE COCKTAILS

COCKTAILS

ULTIMATE SPRITZ | 14

Ultimate Provence Rosé, St Germain elderflower,
Franklin & Sons soda water, grapefruit.
A crisp, floral spritz with light citrus freshness and elegant Provence character.

ROSÉ SANGRIA | 14

Martell VS Cognac, lemon, basil, strawberry, Ultimate Provence Rosé.
A fresh rosé sangria with bright fruit, soft herbs, and smooth cognac warmth.

LUCAYA | 14

Havana Club Añejo Especial, Velvet Falernum,
peach liqueur, orgeat, pineapple, lime.
A tropical rum punch layered with spice, nutty sweetness, and bright citrus.

RHUBY SPRITZ | 14

Beefeater gin, jasmine, lemon, Franklin & Sons rhubarb lemonade.
A floral, tart spritz with botanical depth and refreshing rhubarb lift.

MON CHÉRI | 14

Absolut Vodka, cherry, St Germain elderflower,
lemon, Bernard Remy Champagne.
An elegant sparkling cocktail with cherry sweetness and citrus brightness.

VOLCANO | 14

Olmeca Blanco tequila, passion fruit liqueur, lime, organic agave, chilli.
A fiery tropical margarita-style serve with sweet heat and bold citrus.

MOCKTAILS

ORANGE BLOOM FIZZ | 11

Everleaf Forest, orange, Franklin & Sons Light Tonic Water.

ELDERFLOWER & CUCUMBER SPRITZ | 11

Seedlip Garden, lime, elderflower cordial,
Franklin & Sons Soda Water.

Please always inform your server of any allergies or intolerances before placing your order. v - vegetarian / vg - vegan . Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. A discretionary service charge of 12.5% will be added to your bill.

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, Novapalma organic Prosecco, Franklin & Sons Soda Water

PALOMA | 14.5

Olmeca 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

Bernard Remy Champagne, Absolut vodka infused with elderflower, layered over 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

MONKEY 47 | 47% | 14.50

Multi-botanical, complex bittersweet and citrus
notes served with raspberries and grapefruit peel

PALMARÁE PREMIER CRU | 44% | 18.00

A blend of Moroccan botanicals served with
fresh mint and slice of orange

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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 | 16.50/71

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

Sancerre, Domaine Merlin-Cherrier, France | 66

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

Meursault, Domaine Jean Pascal, Burgundy | 155

ROSÉ

GLASS / BOTTLE

Ultimate Provence Rosé, Côtes de Provence | 11.50/49

Sancerre Rosé, Domaine André Neveu, Loire | 64

MAGNUM BOTTLE (1,5L)

Ultimate Provence Rosé, Côtes de Provence | 110

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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
Merlet Brothers Blend Cognac	13		
Remy Martin 1738	15	Audry XO	16
Martell Cordon Bleu	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

Olmecca Blanco	10	Olmecca 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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