

SMALL PLATES

Salt and espelette pepper baby squid, saffron aioli | 8

Dorset crab & crushed avocado on toasted sourdough | 12.50

Buttermilk popcorn chicken, Korean BBQ sauce | 7

Welsh rarebit fingers | 7

Grilled lamb koftas, tzatziki | 6

Orange & tarragon gravadlax, soda bread | 8

Honey & thyme baked Tunworth cheese, croutons & chicory (*for two*) | 14

CHEF DIRECTOR: MARK SARGEANT

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.

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

WINE

WHITE

Chevanceau Blanc, Vin de France ▪ 2015 | 7

SOUTH OF FRANCE, FRANCE ▪ *Vermentino Blend*

Bacchus, New Hall ▪ 2017 | 7.50

ESSEX, ENGLAND ▪ *Bacchus*

Sauvignon Blanc, Tinpot Hut ▪ 2017 | 9.50

MARLBOROUGH, NEW ZEALAND ▪ *Sauvignon Blanc*

Hen & Chicken Chardonnay, Larry Cherubino ▪ 2016 | 9.50

WESTERN AUSTRALIA, AUSTRALIA ▪ *Chardonnay*

Pinot Grigio, Livio Felluga ▪ 2017 | 14

FRIULI, ITALY ▪ *Pinot Grigio*

Meursault 'Le Limozin,' Domaine René Monnier ▪ 2016 | 20

BURGUNDY, FRANCE ▪ *Chardonnay*

RED

Merlot/Corvina, Ponte Piedra ▪ 2017 | 7

VENETO, ITALY ▪ *Merlot, Corvina*

Côtes du Rhône 'Les Terres du Roy' ▪ 2017 | 8.50

RHÔNE, FRANCE ▪ *Grenache, Syrah, Cinsault*

Malbec Clásico, Altos Las Hormigas ▪ 2016 | 9

MENDOZA, ARGENTINA ▪ *Malbec*

'Red' Zweigelt / Blaufränkisch / St. Laurent, Heinrich ▪ 2015 | 9

BURGENLAND, AUSTRIA ▪ *Blaufränkisch, St Laurent, Zweigelt*

Rioja Reserva, Izadi ▪ 2014 | 11

LA RIOJA, SPAIN ▪ *Tempranillo*

Monterey Pinot Noir, Lockwood Vineyard ▪ 2014 | 13.50

CALIFORNIA, USA ▪ *Pinot Noir*

Château Lilian Ladouys, Saint-Estèphe ▪ 2010 | 17

BORDEAUX, FRANCE ▪ *Cabernet Sauvignon, Merlot*

ROSÉ

Cuvee Henri Fabre Rosé, Côtes de Provence ▪ 2016 | 8

PROVENCE, FRANCE ▪ *Grenache*

Sancerre Rosé, Domaine Tabordet ▪ 2016 | 10.50

LOIRE, FRANCE ▪ *Pinot Noir*

CHAMPAGNE & SPARKLING

GLASS / BOTTLE

Prosecco Spumante Extra Dry | 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

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.

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.

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.

GNH SIGNATURE COCKTAILS

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.

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

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

CAORUNN | 41.8% | 9.50

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

SIPSMITH LONDON DRY | 41.6% | 10

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

BLOOM | 40% | 9.50

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

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

WHISKEY MENU

AMERICAN WHISKEY

Makers Mark | 10

Woodford Reserve | 10

Wild Turkey Rye | 10

Gentleman Jack | 10.50

Jim Beam Signature Craft | 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 From The Barrel | 14

Suntory Hibiki Harmony | 15

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**

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**

Isle of Jura Malt 21-year-old | **25**

SPEYSIDE MALTS

Macallan Gold Double Cask | **12** Glenfarclas 15-year-old | **12**

Glenrothes Select Reserve | **12.50**

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

SPIRITS

VODKA

Ketel One | **8.50** Black Cow | **9** Sipsmith | **9.50**
Belvedere | **10** Konik's Tail | **10** Grey Goose | **10.50**
Ciroc | **11** Beluga Noble Russian | **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** El Dorado 5-year-old | **9**
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 XO | **28**

HOT DRINKS

COFFEE

Espresso - Single | **3.50** Double | **4**

Latte | **4.50** Cappuccino | **4.50**

Americano | **4** Flat white | **4.50**

Irish coffe | **8**

TEA | **4.50**

English breakfast | Fresh mint | Peppermint

Green tea | Jasmine | Earl Grey

Chamomile | Lemon Verbena