

## SMALL PLATES



Crispy baby squid, chilli, garlic & almonds **8.50**

Dorset crab & crushed avocado on toasted sourdough **12.50**

North Atlantic XL king prawns, Cajun style **14**

Devilleed Cornish lamb's kidneys on toasted sourdough **8.75**

Breaded whitebait, tartare sauce **8**

Argyll smoked salmon, Irish soda bread **12.50**

Baked Tunworth cheese, croutons & chicory (for two) **14**

If you require further information on ingredients which may cause allergy or intolerance, please speak to a member of our staff before placing your order. If you do have an allergy or intolerance it would be helpful if you inform a member of staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation.

## WHITE

Chevanceau Blanc, Vin de France ▪ 2013 SOUTH OF FRANCE, FRANCE ▪ <i>Vermentino Blend</i> . . . . .	7
Bacchus, New Hall ▪ 2014 ESSEX, ENGLAND ▪ <i>Bacchus</i> . . . . .	7.50
Albariño, Rías Baixas, Leiras ▪ 2013 RIAS BAIXAS, SPAIN ▪ <i>Albarino</i> . . . . .	8
Sauvignon Blanc, Tinpot Hut ▪ 2014 MARLBOROUGH, NEW ZEALAND ▪ <i>Sauvignon Blanc</i> . . . . .	9
Hen & Chicken Chardonnay, Larry Cherubino ▪ 2014 WESTERN AUSTRALIA, AUSTRALIA ▪ <i>Chardonnay</i> . . . . .	9.50
Pinot Grigio, Livio Felluga ▪ 2013 FRIULI, ITALY ▪ <i>Pinot Grigio</i> . . . . .	12
Meursault 'Le Limozin,' Domaine René Monnier ▪ 2012 BURGUNDY, FRANCE ▪ <i>Chardonnay</i> . . . . .	16

## RED

Merlot/Corvina, Ponte Piedra ▪ 2014 VENETO, ITALY ▪ <i>Merlot, Corvina</i> . . . . .	7
Cotes du Rhone 'Vielles Vignes,' Domaine St Damien ▪ 2013 RHÔNE, FRANCE ▪ <i>Grenache, Carignan, Mourvèdre</i> . . . . .	8
Malbec Clasico, Altos Las Hormigas ▪ 2013 MENDOZA, ARGENTINA ▪ <i>Malbec</i> . . . . .	8.50
'Red' Zweigelt/Blaufränkisch/St. Laurent, Heinrich ▪ 2013 BURGENLAND, AUSTRIA ▪ <i>Blaufränkisch, St Laurent, Zweigelt</i> . . . . .	9
Rioja Reserva, Izadi ▪ 2010 LA RIOJA, SPAIN ▪ <i>Tempranillo</i> . . . . .	10.50
Devil's Staircase, Rockburn, Pinot Noir ▪ 2013 CENTRAL OTAGO, NEW ZEALAND ▪ <i>Pinot Noir</i> . . . . .	11
Napa Valley Cabernet Sauvignon, Robert Mondavi Winery CALIFORNIA, USA ▪ <i>Cabernet Sauvignon</i> . . . . .	16

## ROSÉ

Pure Rosé, Côtes de Provence, Mirabeau ▪ 2013 PROVENCE, FRANCE . . . . .	8
Sancerre Rosé, Vacheron ▪ 2014 LOIRE, FRANCE ▪ <i>Pinot Noir</i> . . . . .	12.50

## CHAMPAGNE & SPARKLING

GLASS / BOTTLE

Prosecco Spumante Extra Dry . . . . .	9 / 32
Billecart-Salmon Brut . . . . .	12.50 / 70
Brut Réserve Charles Heidsieck . . . . .	75
Veuve Clicquot Ponsardin . . . . .	85
Charles Heidsieck Rosé . . . . .	95
Laurent Perrier Rosé . . . . .	120
Billecart-Salmon Brut Rosé . . . . .	130
Blanc de Blanc Ruinart . . . . .	135
Pol Roger Vintage . . . . .	135
Dom Perignon 2006 . . . . .	280



## HALF BOTTLE

Billecart-Salmon Brut . . . . .	.45
Billecart-Salmon Rosé . . . . .	.65



A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

## GNH SIGNATURE COCKTAILS

### BRAZILIAN SPICE 10

Abelha Cachaça shaken with Licor 43, pineapple and lime juice, complemented with notes of black pepper

### RELEASE THE BRAKES 9.50

Hayman's London Dry gin shaken with Antica Formula, Aperol, elderflower and lime juice, served over ice

### THE VOYAGER 12

Diplomatico stirred over ice with Antica Formula, Maraschino, Cherry Heering and orange bitters, served in a coupette

### LADY VIOLET 13

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

### MIND THE GAP 9.50

El Jimador Blanco shaken together with cinnamon syrup, cranberry and lemon juice

### PEAR SHAPED 11

Pear cognac shaken with Martell, lime juice, sugar syrup and a whole egg

### BASIL'S HONEY 10

Fresh blackberries and micro basil muddled together then shaken with honey syrup, Russian Standard vodka, Crème de Mure and lemon juice

### WINTERS CHILLI 11

Homemade chilli syrup shaken with Jack Daniels, lemon juice, sugar syrup, passion fruit purée and egg white

## GNH SIGNATURE COCKTAILS

### CLARENCE'S SLING 10

Hayman's London Dry gin, lemon juice, lychee juice, sugar syrup, fresh mint shaken then poured over ginger beer

### 1854 15

Lagavulin 16-year-old, Crème de Cacao, Liquor 43 and rhubarb bitters stirred slowly

### SPICED PIÑA 10

El Jimador and Liquor 43 shaken with pineapple and lime juice served over ice with a cinnamon and sugar rim

### DEADLY BERRY 10

Fresh blackberries and raspberries muddled with Russian Standard vodka, Crème de Mure and Midori shaken with passion fruit juice

### KING'S GARDEN 10

Hayman's London Dry gin, elderflower, lemon and apple juice shaken with fresh mint and cucumber

### NORTHERN SOUR 10

Hayman's London Dry gin and Cointreau shaken with lemon and grapefruit juice, sugar syrup and egg white

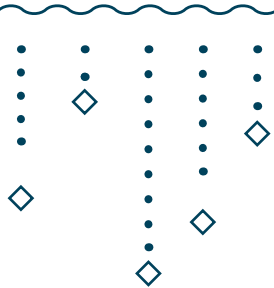
### PERFECT BLOSSOM 10

Russian Standard vodka and orange bitters muddled with fresh strawberries and shaken with apple juice and elderflower

### CUBAN SPIRIT 10

Havana Club rum and Cointreau shaken with lime juice, passion fruit puree and passion fruit syrup

**CHAMPAGNE COCKTAILS**



**CLASSIC CHAMPAGNE 12.50**

Brown sugar soaked in Angostura bitters, Cognac, orange oils, Champagne and a drizzle of Grand Marnier

**FRENCH 75 12.50**

Hayman's London Dry gin, lemon juice, sugar syrup and Cointreau shaken then strained over Champagne

**APEROL SPRITZ 12**

Aperol poured over ice and topped with Prosecco

**MOJITO ROYALE 12.50**

Havana Club rum, lime juice, sugar syrup, fresh mint and Champagne churned to create a sophisticated Mojito

**BELLINI 12**

Choose peach, raspberry or strawberry purée accompanied by flavoured liqueur, topped with Prosecco

**GIN & TONIC**

**FRANKLIN & SONS TONIC WATER**

◇ 1.50 ◇

• **CAORUNN** ..... ◇

• ..... fresh apple **9.50**

• **BOMBAY ORIGINAL** ..... ◇

• ..... lemon slice **9.50**

• **BLOOM** ..... ◇

• ..... strawberries **9.5**

• **HENDRICK'S** ..... ◇

• ..... fresh cucumber bow **9**

• **SIPSMITH** ..... ◇

• ..... lemon twist **9.50**

• **MARTIN MILLER'S**

• **WESTBOURNE STRENGTH** ..... ◇

• ..... strawberry & black pepper **10**

• **209** ..... ◇

• ..... pink grapefruit twist **10.50**

• **BATHTUB** ..... ◇

• ..... grapefruit wedge **9.50**

• **GIN MARE** ..... ◇

• ..... fresh rosemary **10.50**

• **TANQUERAY 10** ..... ◇

• ..... dehydrated grapefruit **10.50**

• **MONKEY 47** ..... ◇

• ..... fresh plum **11.50** ◇

### AMERICAN WHISKEY

Maker's Mark . . . . .	8.50
Elijah Craig 12-year-old Small Batch . . . . .	9.50
Woodford Reserve. . . . .	10
Jim Beam Signature Craft. . . . .	10
Gentleman Jack. . . . .	11
Sazerac . . . . .	11
Four Roses Single Barrel . . . . .	12
Sazerac 18-year-old . . . . .	40
Eagle Rare 17-year-old . . . . .	40
Thomas H Handy . . . . .	40
W. L. Weller . . . . .	40
George T. Stag . . . . .	40

### JAPANESE WHISKY

Hakushu Distillers Reserve. . . . .	12
Nikka From The Barrel . . . . .	13.50
Yamazaki 12-year-old . . . . .	14
Hibiki Blend Whiskey 17-year-old . . . . .	22
Hibiki Blend Whiskey 21-year-old . . . . .	35

### IRISH WHISKEY

Jameson . . . . .	7
Bushmills 10-year-old . . . . .	10

### SCOTCH WHISKY

#### HIGHLAND MALTS

Dalwhinnie 15-year-old . . . . .	10
Oban 14-year-old . . . . .	12
Dalmore 15-year-old . . . . .	15
Dalmore Cigar Malt . . . . .	22
Dalmore 18-year-old . . . . .	25
Dalmore King Alexander III . . . . .	35
Glenmorangie 25-year-old . . . . .	38



#### ISLAY MALTS

Laphroaig 10-year-old . . . . .	12
Lagavulin 16-year-old . . . . .	14
Bowmore 18-year-old . . . . .	25



#### LOWLAND MALTS

Glenkinchie 12-year-old. . . . .	10
Auchentoshan 3 Wood. . . . .	11

#### ISLAND MALTS

Highland Park . . . . .	9
Talisker 10-year-old. . . . .	10
Isle of Jura 21-year-old . . . . .	25



#### SPEYSIDE MALTS

Glenrothes Select Reserve. . . . .	10
Macallan Gold . . . . .	12
Glenfiddich 18-year-old . . . . .	18
Macallan 18-year-old Sherry Oak . . . . .	35



#### BLENDED SCOTCH WHISKY

Monkey Shoulder. . . . .	8.50
Johnnie Walker Black Label . . . . .	8.50
Johnnie Walker Blue Label . . . . .	35



### COGNAC

Martell VS . . . . .	7.50
Remy Martin VSOP Mature Cask. . . . .	10
Courvoisier Exclusif. . . . .	12
Martell Cordon Bleu. . . . .	15
Courvoisier XO . . . . .	30
Remy Martin XO . . . . .	30
Hine Antique XO . . . . .	25
Hennessy Paradis Extra . . . . .	65
Remy Martin Louis XIII . . . . .	160



### ARMAGNAC

Baron De Sigognac VSOP . . . . .	9	Calvados VSOP Chauffe Coeur. . . . .	9
Château Lacaze 1983 . . . . .	10	Dupont Calvados VSOP. . . . .	12
Janneau XO. . . . .	18		

### CALVADOS



### BOTTLED BEER & CIDER

Curious Brew . . . . .	5	Orpens Cider . . . . .	5
Meantime . . . . .	5	Punk IPA. . . . .	6
Einstök Icelandic White Ale . . . . .	6		

### VODKA

Ketel One . . . . .	8.50	Cîroc . . . . .	10.50
Sipsmith . . . . .	9	Belvedere Unfiltered . . . . .	11
Belvedere . . . . .	9.50	Beluga . . . . .	12
Grey Goose. . . . .	10	Crystal Head. . . . .	13.50
Konik's Tail . . . . .	10		



### TEQUILA & MEZCAL

San Cosme Mezcal . . . . .	10	Patrón Añejo . . . . .	13
Patrón Silver . . . . .	11	Patrón Platinum. . . . .	35
Enmascarado 45 . . . . .	11	Jose Cuervo Reserve da la Familia. . . . .	19.50
Patrón Reposado. . . . .	12		



### RUM

Bacardi 8-year-old. . . . .	10	Mount Gay XO. . . . .	12
Diplomatico Blanco . . . . .	10	Diplomatico Reserva . . . . .	12.50
Santa Teresa Rhum Orange . . . . .	11	Santa Teresa 1796 . . . . .	13
Appleton Estate 12-year-old . . . . .	11	Zacapa XO . . . . .	28

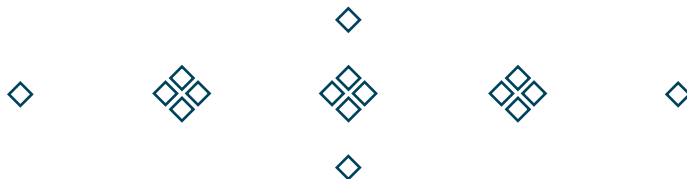


ALL SPIRITS & LIQUEURS ARE SERVED IN MEASURES OF 50ML BUT ARE ALSO AVAILABLE IN MEASURES OF 25ML



## COFFEES

Espresso . . . . .	3.50
Double espresso . . . . .	4
Americano . . . . .	4
Cappuccino . . . . .	4.50
Latte . . . . .	4.50
Mocha . . . . .	4.50
Hot chocolate . . . . .	4.50



## LOOSE LEAF TEAS

English breakfast . . . . .	4.50
Fresh mint . . . . .	4.50
Peppermint . . . . .	4.50
Green tea . . . . .	4.50
Jasmine . . . . .	4.50
Earl Grey . . . . .	4.50
Chamomile . . . . .	4.50