





COCKTAILS



Seasonal Sensations

CHERRIES, PLUMS, PINE, CARROTS, CUCUMBER, GOOSEBERRY

An ode to the freshest and best of British produce, our cocktail list celebrates six seasonal flavour profiles. Expertly crafted by Treehouse London's Nest Bar Supervisor Dominic Claydon, and our team at The Nest.

Our sustainable and near zero-waste cocktails showcase the versatility of fine locally sourced ingredients.

THE NEST PREMIUM SERVE
ROYAL BLUE 30
Johnnie Walker Blue
Peach
Miso

CHERRIES

Cherries were first introduced to Britain by Henry VIII – one of his lesser-known achievements. With such a distinct flavour and colour, they have become wildly popular in all types of refreshments. Cherry + Champagne anyone?

CHERRY LAMBRINI 16/55

Cherry Juice Upcycled Orange Juice Italian Vermouth Treehouse Gin Mezcal

BAKEWELL BOMB 16

Cherry Buttered Up Bulliet Rye Citrus Vegan Egg White Nardini Mandorla









Thought to be one of the first fruits domesticated by humans – surely it wasn't long before they added alcohol?



Damson Shrub Sapling Gin Calvados





PINE

Yes....that pine! Here at The Nest we are always looking to push the boundaries of what we imagine a cocktail ingredient to be.

With a distinctive smell + earthy qualities – we hope you agree with us that it's a roaring success.



DOUGLAS GLADE 16

Pine Cordial
Sapling Gin
London Essence Tonic Water
Juniper

PINING FOR YOU 16

Bulleit Bourbon Resin and Bark infusion Pine-washed Aromatic Bitters Hemp Oil



This produce stands out in a crowd. Bringing a beautiful rich colour to everything it touches. With a touch of sweetness, along with the earthy characteristics one expects from a carrot. Its versatility is rare – enjoy our Zero-Waste cocktails, using every aspect of the vegetable.

SPICY CARROT MARGARITA 16

El Rayo Tequila Spicy Carrot Liqueur Citrus Coriander Chilli Salt Rim THALI CHAI 16

Purple Carrot
Chai Tea
Cacao Butter
Plantation 3 Star Rum
White Chocolate
Citrus
Milk



CUCUMBER

Is there a more quintessential British Summertime produce than the Cucumber? As it is 95% water, it'll also keep you hydrated on those warmer days. Refreshing and versatile, these two serves are bound to tickle your fancy.

COOL AS ... 16

Clarified Cucumber Juice Raspberry Cordial Sapling Vodka London Essence Soda Water



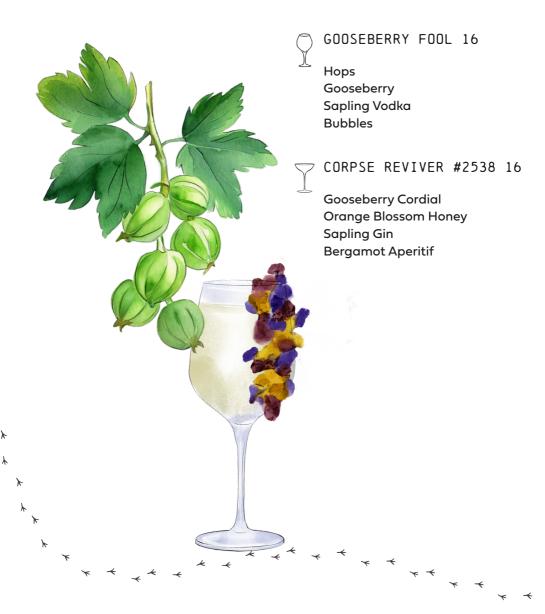
LES PAUL 16

Tanquery 10 Sapling Vodka Chambery Vermouth Cornichons



GOOSEBERRY

A member of the Currant family, the Gooseberry rose to popularity in the 19th Century, with farmers competing to see who could grow the largest! (64.49 grams). Ours are considerably smaller.





A rotating cast of our favourite classic serves.

7	PERFECT LADY 16 No.3 Gin Crème de Pêche Citrus Sugar Vegan Egg White	7	EAST 8 HOLD UP 16 Grey Goose Aperol Pineapple Citrus Passionfruit
	NEGRONI 16 Nicholson Dry Gin Sweet Vermouth Campari		PENICILLIN 16 Woodford Reserve Citrus Ginger Peat
	SPICY MARGARITA 16 Tequila Citrus Patron Silver Spicy Liquor		TOM COLLINS 16 Fords London Dry Citrus Sugar London Essence Soda
	PALOMA 16 Herradura Plata Citrus London Essence Grapefruit Soda		MOSCOW MULE 16 Belvedere Citrus London Essence Gingerbeer Bitters



NON ALCS

ROSE LEMONADE 9
Homemade Rose Cordial
London Essence Soda Water

SUPERFRUIT SPRITZ 9
Seedlip Spice
Superfruit Tea
London Essence Tonic Water

GRAPEFRUIT GIMLET 9
Seedlip Spice
Grapefruit Sherbet

SHOTS

LEMON SHERBET 10 Homemade Lemon Sherbet Sour Rim

> PEAR DROPS 10 Pear Vodka

PINEAPPLE SQUARED 10 Tequila Pineapple

RHUBARB + CUSTARD 10 Vodka Rhubarb



ENGLISH SPARKLING

SILVER REIGN BRUT NV Kent 13.5/65 (A)

BALFOUR LESLIE'S RESERVE BRUT Kent 70 (Å)

BALFOUR BLANC DE NOIRS 2018 Kent 85 (Å)

RATHFINNY BLANC DE BLANCS 2017 East Sussex 90 (A)

RATHFINNY BLANC DE NOIRS 2017 East Sussex 95 (Å)

RIDGEVIEW FITZROVIA
East Sussex 18.5/100 (Å)

RIDGEVIEW BLOOMSBURY
East Sussex 110 (A)

CHAMPAGNE

MOËT & CHANDON BRUT IMPERIAL NV 19/100 MOËT & CHANDON ROSÉ IMPERIAL NV 22/120



VEUVE CLICQUOT YELLOW LABEL BRUT NV 150 VEUVE CLICQUOT BRUT ROSÉ NV 160 VEUVE CLICQUOT BRUT VINTAGE 2008 180

> RUINART BRUT NV 150 RUINART ROSÉ NV 200 RUINART BLANC DE BLANCS 200

PERRIER-JOUËT BELLE ÉPOQUE 380 DOM PÉRIGNON BRUT 2009 400 KRUG 'GRAND CUVÉE' NV 450



PODERI DAL NESPOLI TREBBIANO BIOLOGICO RUBICONE IGT Italy 11/45 🚱 🚱

VIVANCO RIOJA BLANCO Spain 12/50 ₩ 🚱

GERARD BERTRAND HERITAGE COTEAUX DE NARBONNE Occitanie France 14/45 🚱 🚱

> ALOIS LAGEDER CHARDONNAY 2020 Alto Adige Italy 60 🚱 🤡

> > ALBOURNE ESTATE BACCHUS England 80 🕅

POULLY FUISSE CLIMAT DENOGENT 2019 France 120 🚱



CONDE VILLAR VINHO VERDE ROSE 11/45 Spain ❤️ ❤

REFLEXIONS
Provence France 12/37 (500ml)

ULTIMATE PROVENCE Provence France 14/60

ALBOURNE ROSE England 16/75 ⊕ Ռ

ULTIMATE PROVENCE France 120 (1.51)

ULTIMATE PROVENCE France 240





BODEGAS VERDE GARNACHA SYRAH TINTO D.O.CARINENA 11/45 Spain 🚱 🚱

> XANADU EXMOOR CABERNET SAUVIGNON 12/50 Australia €

> > JOURNEYS END V3 SHIRAZ South Africa 80 🚱

BALFOUR LUKE'S PINOT NOIR England 100 🛞

CHATEAU DE FONBEL ST EMILION GRAND CRU 2012 France 110 🏵 🏵



We are incredibly proud to introduce our new locally sourced Beer list, featuring British breweries at the top of their fields. Each Brewery also shares the same passion for sustainability as we do. All of our beers are now served in cans, as it takes 90% less energy to recycle compared to glass and is therefore better for our planet.

TREEHOUSE LAGER
Harbour Brewing, Cornwall 330ml 6

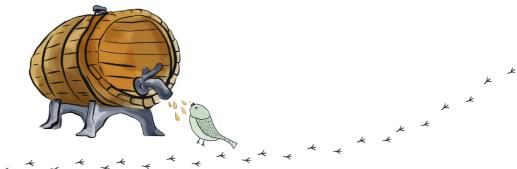
ARCTIC SKY COLD IPA Harbour Brewery, Cornwall, 330ml 6 🚱

CAMPFIRE HAZY PALE
Two Tribes Brewery, Islington, 330ml 6 🕅

HELLES LAGER Lost & Grounded 440ml 9 🚱



JAKE'S KENTISH CIDER Balfour, Kent 330ml 6



ALL DAY MENU

FROM NOON UNTIL 11PM

Enjoy a delicious selection of sharing plates ranging from Plant, Land, Dairy, Sea, and a little something Sweet. Perfect to graze on with your cocktail or favourite tipple.



Kindly note that our dishes are prepared in a kitchen where allergens are present throughout. We cannot guarantee that any dishes or drinks will be free from trace ingredients.

Please let your server know before ordering if you have any allergies or intolerances.



NIBBLES

MEDITERRANEAN MARINATED OLIVES 6 ⊛

PLANT

ROASTED ARTICHOKE WITH CAPER & SUMMER MINT SALSA VERDE 12®

PADRON PEPPERS CHARRED & BLISTERED, MALDON SEA SALT 8

KOREAN KENTISH CAULIFLOWER POPCORN, GOCHUJANG SPICY SAUCE, TOASTED NUTS 12

PAN FRIED MARINATED TOFU BAO WITH STICKY TERIYAKI SAUCE, SPRING & CRISPY ONIONS 10 ?

LAND

BRITISH CHARCUTERIE BOARD

SELECTION OF COBBLE LANE CURED MEATS,
SOURDOUGH, PICKLES & CHUTNEY £18

MINI BRITISH BEEF BURGERS WITH AGED CHEDDAR, CONFIT ONIONS, HOUSE BURGER SAUCE, GHERKIN, TOMATO, BABY GEM, BRIOCHE BUN (VEGAN VERSION AVAILABLE) 18

PORK BELLY BAO, SIRACHA BBQ SAUCE, CRUNCHY PICKLES 16

CHARGRILLED BAVETTE STEAK SLICES WITH MIRIN. SOY. SESAME & CITRUS DRESSING 22

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DAIRY

SUMMER BRITISH CHEESE BOARD SEASONAL LOCAL CHEESE & FRUIT SELECTION, TOASTED SOURDOUGH 18

KENTISH COURGETTE FLOWER TEMPURA WITH BASIL INFUSED CREAM CHEESE & NASTURTIUM 14

POTATO CHIPS WITH GRANA PADANO CHEESE, TRUFFLE OIL, TRUFFLE MAYO (VEGAN VERSION AVAILABLE) 10

BUFFALO MOZZARELLA, HERITAGE ENGLISH TOMATOES, LOCALLY GROWN MINT, COURGETTE & FRIED CAPERS 16

SEA

HAND-DIVED BRITISH SCALLOPS, LEMONGRASS & KAFFIR LIME INFUSED COCONUT MILK, MANGO SALSA 18

CHARGRILLED OCTOPUS WITH TERIYAKI GLAZE 24

THAI STYLE RICE NOODLES WITH ATLANTIC KING PRAWNS 14

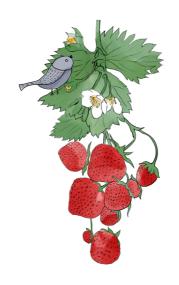
FOLKESTONE CRAB WITH MARIS BARD POTATO CROQUETTE, GARLIC CITRUS AIOLI, CAVIAR 16

SWEET

SWEET SIN
DARK CHOCOLATE BROWNIE,
CANDIED PECAN NUTS,
COFFEE ICE CREAM 11

HOLIDAY TRIP
PAVLOVA MERINGUE,
FRESH PINEAPPLE, MANGO,
PASSION FRUIT 11

SUMMER REFRESHMENT
NECTARINE & ELDERFLOWER JELLY
SPONGE CAKE, VANILLA CUSTARD,
PEACH SORBET 11 (**)















OPENING HOURS

Monday - Saturday 12noon - 1am

> Sunday 12noon - 11pm

Kindly note a discretionary 12.5% service charge will be added to your bill

