



The Nest

# Opening Hours

Monday - Saturday  
12noon - 1am

Sunday  
12noon - 11pm

WAY IN →



# *The Nest*

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Try our limited-edition cocktail experience, created by The Nest's bar team in conjunction with the team from Casamigos.

This unique partnership brings together the artistry of mixology with the distinctive flavours of Casamigos, delivering three autumn-inspired cocktails crafted to awaken the senses.





## STAYING GROUNDED 25

Casamigos Reposado  
Wasted Ground Coffee  
Agave  
Chocolate bitters

## MARGARITA SQUARED 15

Casamigos Blanco  
Basil  
Tomato  
Agave  
Clarified Citrus  
Soda

## HERBS, WELLNESS & TEQUILA 15

Casamigos Blanco  
Oregano  
Chamomile Clarified Citrus  
Mandarin Napoleon  
Fair Kumquat Liquor  
Honey



**CASAMIGOS**  
*Tequila*





## MIDDAY TIPPLES



**RHUBARB TRIANGLE 17**  
Refreshing Highball El Rayo  
Blanco Rhubarb and Cardamom  
Cordial Franklin & Sons Ginger  
Ale



**THE GOOSEBERRY FOOL 17**  
Aperitivo Spritz  
Tree House Gin  
Gooseberry Juice  
Hopped Syrup  
Silver Reign Sparkling Wine



**THE COLOUR PURPLE 17**  
Cosmo Twist  
Sapling Vodka  
Violet 17  
Rose Wine  
Fair Kumquat Liqueur  
Up-cycled Rose Wine





## AFTERNOON DELIGHT



### COOL AS... 17

Cucumber Raspberry Vodka Soda  
Sapling Vodka  
Raspberry Cordial  
Cucumber Juice  
Franklin & Sons Soda



### BRAZILIAN LEMONADE 17

Tequila and Calamansi Brazilian Lemonade  
El Rayo Tequila Condensed Milk Syrup  
Calamansi Citrus



### SAFRANA 17

Banana Daquiri  
Planteray 3\*  
Banana  
Saffron  
Citrus  
Angostura





## GOLDEN HOUR



### SCOTCH APRICOT 17

Stone Fruit & Whiskey

Johnnie Walker Black Label

Drambuie

Lemon

Apricot

Mint



### AUTUMN BLOSSOM 17

Raspberry Whiskey Highball

Bulleit Bourbon

Mandarin Napoleon

Oloroso Sherry

Raspberry Soda



### STRAWBERRY+CREAM 17

Wimbledon Milk Punch

Strawberry

Sapling Vodka


Citrus

Milk





## NIGHT CAPS

 **FRENCH QUARTER 17**  
Boozy Pineapple & Apple  
Planteray Pineapple  
Avallen Calvados  
Sweet Vermouth

 **IT'S PLUM 17**  
Twister Negroni  
Sapling Gin  
Campari  
Amaro Nonino  
Spiced Plums

 **SPICED RUM TING 17**  
Spiced Rum Punch  
Two Drifter's Signature Rum  
Earl Grey Honey  
Vanilla  
Citrus





## ENGLISH SPARKLING

SILVER REIGN BRUT NV  
Kent 11.5/60 (L)

BALFOUR LESLIE'S RESERVE BRUT  
Kent 70 (L)

GUSBOURNE BLANC DE BLANC 2019  
Kent 15/80 (L)

BALFOUR BLANC DE NOIRS 2018  
Kent 100 (L)

GUSBOURNE 51 DEGREES NORTH 2016  
Kent 250 (L)



## CHAMPAGNE

LAURENT-PERRIER BRUT N.V 16/95/190  
LAURENT-PERRIER CUVÉE ROSE N.V 24/140/250  
LAURENT-PERRIER BLANC DE BLANC 30/175/275  
LAURENT-PERRIER GRAND SIECLE NO. 26 50/325  
LAURENT PERRIER MILLESIME 2015 150/290  
LAURENT PERRIER MILLESIME 2012 160  
RUINART BRUT N.V 150  
RUINART ROSÉ N.V 180  
RUINART BLANC DE BLANCS 200  
DOM PERIGNON 2013 400



# NEST CLASSICS

A rotating cast of our favourite classic serves.



FRENCH 75 16  
No.3 Gin  
Citrus  
Sugar  
Champagne



TOREADOR 16  
Casamigos Blanco Tequila  
Apricot Liqueur  
Citrus



LONDON CALLING 16  
Tanqueray 10  
Fino Sherry  
Grapefruit  
Citrus



MAI TAI 16  
Two Drifters Signature Rum  
Orgeat  
Citrus  
Triple Sec



PAPER PLANE 16  
Bulleit Bourbon  
Aperol  
Citrus  
Amaro



RUSTY NAIL 16  
Johnnie Walker Black  
Drambuie  
Bitters



NEGRONI 16  
Treehouse Gin  
Sweet Vermouth  
Campari



MELON SOUR 16  
Planteray 3\*  
Midori  
Citrus  
Vegan Egg White

## NON ALC



ROSE LEMONADE 9  
Homemade Rose Cordial  
Franklin & Sons Soda



SUPERFRUIT SPRITZ 9  
Seedlip Spice Superfruit Tea  
Franklin & Sons Tonic



GRAPEFRUIT GIMLET 9  
Seedlip Spice  
Grapefruit Sherbet

LUCKY SAINT BEER 6  
WILD IDOL SPARKLING WINE 60

## SHOTS

LEMON SHERBET 7  
Acqua di Cedro Liqueur

PEAR DROPS 7  
Homemade Pear Drop Vodka

BLUE RASPBERRY TEQUILA 7  
Homemade Blue Raspberry Tequila

GREEN APPLE TEQUILA 7  
Homemade Green Apple Tequila





## WHITE WINE

VIVANCO RIOJA BLANCO  
Spain 11/40 (OS)

JOURNEY'S END SAUVIGNON BLANC V6  
South Africa 12/45 (S)

ALOIS LAGEDER CHARDONNAY  
Italy 13/50 (OB)

ALBOURNE ESTATE BACCHUS  
England 14/55 (L)

MARKUS MOLITOR RIESLING ALTE RUBEN  
Germany 16/65 (S)

SOAVE CLASSICO SUPERIORE LE RIVE  
VITICOLA SUAUIA  
Italy 17/70 (S)



(O) ORGANIC (B) BIODYNAMIC (S) SUSTAINABLE (L) <100 MILES



## ROSE WINE

DOMAINE LAFAGE COTE ROSE  
France 10/40 (S)

ULTIMATE PROVENCE  
France 13/50

ALBOURNE ROSE  
England 14/60 (SL)

ULTIMATE PROVENCE  
France 120 (1.5l)

MINUTY 281  
Provence France 35/140

ULTIMATE PROVENCE  
France 240 (3L)

Ask your server for our fine wine list.





## RED WINE

BODEGAS VERDE GARNACHA SYRAH  
TINTO D.O.CARINENA  
Spain 10/40 (OS)

GERARD BERTRAND NATURALYS MERLOT  
France 12/45 (OS)

NICOLIS VALPOLICELLA CLASSICO  
Italy 13/50 (S)

SPRINGFIELD ESTATE WORK OF TIME  
South Africa 16/60 (S)

BALFOUR LUKE'S PINOT NOIR  
England 18/70 (L)

CATENA ALTA MALBEC  
Argentina 20/80 (OS)

Ask your server for our fine wine list.



(O) ORGANIC (B) BIODYNAMIC (S) SUSTAINABLE (L) <100 MILES

## BEER

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 Brewery, Cornwall, 330ml 6 (S)

### ARCTIC SKY COLD IPA

Harbour Brewery, Cornwall, 330ml 6 (S)

### MESMERIST PALE ALE

Siren Craft Brew, Wokingham, 330ml 6 (L)

### HELLES LAGER

Lost & Grounded, 440ml 9 (S)

## CIDER



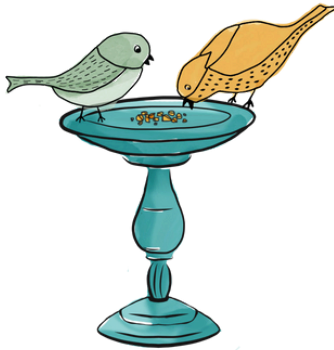
### JAKE'S KENTISH CIDER

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.

(N) NUT FREE (G) GLUTEN FREE (D) DAIRY FREE  
(V) VEGETARIAN (VG) VEGAN (L) <100 MILES

## NIBBLES

MIXED NUTS & MEDITERRANEAN  
MARINATED OLIVES 6 (V/VG)

MEZZE BOARD, BEETROOT HUMMUS, PUMPKIN & SAGE DIP,  
OLIVES, CORNICHONS, TOASTED SOURDOUGH & MUSIC  
BREAD 16 (V)

BRITISH CHARCUTERIE BOARD, SELECTION OF COBBLE  
LANE CURED MEATS, PICKLES, CHUTNEY & TOASTED  
SOURDOUGH 18

SEASONAL ARTISANAL BRITISH CHEESE BOARD, CHUTNEY,  
TOASTED SOURDOUGH & MUSIC BREAD 18 (V)

## PLANT

PADRON PEPPERS CHARRED &  
BLISTERED, MALDON SEA SALT 9 (V/VG)

ROASTED BUTTERNUT SQUASH, CHILLI OIL,  
PISTACHIO, LEMON CRUMBLE 10 (V)

CHARRED SAVOY WEDGES WITH PANCETTA,  
CHESTNUTS & SHERRY VINEGAR 11 (V/VG  
AVAILABLE)

GREEN GODDESS, SERVED IN A PASTRY BOWL WITH  
SEASONAL RAW & COOKED VEGETABLES 12 (V/VEGAN  
AVAILABLE)





## LAND

DUO OF AUROX BEEF BURGERS WITH AGED CHEDDAR,  
SMOKED BACON, GHERKINS, CONFIT ONIONS, HOUSE  
BURGER SAUCE, POTATO BUN 18 (VG AVAILABLE)

SLOW, TWICE-COOKED CRISPY PORK BELLY BITES  
WITH A FIG RELISH GLAZE & WATERCRESS 16

OX CHEEK CROQUETTE, SPICED BLUE CHEESE SAUCE &  
PICKLED RED CABBAGE 16

BRITISH LAMB CUTLET LOLLIPOPS, PISTACHIO &  
HONEY SAUCE, FRESH MINT 30

## DAIRY

HASSLEBACK KING OYSTER MUSHROOM, WHIPPED BRITISH  
CHEESE & CAVALO NERO PESTO 14 (V)

POTATO CHIPS WITH GRANA PADANO CHEESE, TRUFFLE  
OIL, TRUFFLE MAYO 8 (VG AVAILABLE)

SMOKED SWEETCORN, CHEDDAR & CHIVE SAVOURY MINI  
MUFFINS WITH A SOUR CREAM ICING & SMOKED BACON  
SPRINKLES 14

POSH CHEESE ON TOAST, ASH GOAT'S CHEESE, RED  
ONION & BALSAMIC MARMALADE, CRISPY SAGE ON  
TOASTED SOURDOUGH 14 (V)

## SEA

PAN FRIED CALAMARI TOSSED IN GARLIC & CHILLI,  
BLACK OLIVE AIOLI 16

BRITISH SMOKED SALMON & POTATO TARTARE, CRISPY  
CAPERS, DILL MUSTARD DRESSING, MUSIC BREAD 16

CORNISH LOBSTER VOL AU VENTS, CHOPPED LOBSTER  
BOUND IN LOBSTER BISQUE, TOPPED WITH ROYAL  
OSCIETRA CAVIAR 35

BATTERED PRAWNS TOSSED IN A CHILLI, GINGER &  
SPRING ONION SEASONING, TOASTED SESAME SOY DIPPING  
SAUCE 18

# SWEET

APPLE OF MY EYE  
APPLE YOGHURT PANNA COTTA, CUCUMBER SORBET,  
APPLE CRISPS, PINE NUT & ROSEMARY BISCUITS  
12

LADY GREY LAVENDER, BERGAMOT CREMA, CHEESE  
SPONGE, LADY GREY TEA NAMELAKA & MERINGUE,  
BERGAMOT FOAM  
12

AUTUMNAL PUMPKIN  
CARAMELISED BRIOCHE, SPICED PUMPKIN JAM,  
COCONUT & BLACK SESAME ICE CREAM 12



# ENTERTAINMENT AT THE NEST IN TREEHOUSE

## WEEKLY DJS

Fridays and Saturdays , 8pm until late

## MOBILE OYSTER SHUCKER

Fridays, 5pm – 9pm

## DRINKS ON THE WOOF

Sundays, 12pm – 3pm

## FEELING FESTIVE?

Scan the QR code below to find out more about our  
festive programming

## FOLLOW US ON INSTAGRAM

@TheNestInTreehouse

Scan to discover more  
Treehouse Hotel happenings





*See you soon*

THE NEST

Treehouse Hotel London  
14-15 Langham Pl, London W1B 2QS  
@thenestintreehouse

