



The Nest

Opening Hours

Monday to Saturday:
12 noon - 1am

Sunday
12 noon - 11pm

WAY IN →

B CORP MONTH IN THE NEST

Highlighting our conscious sustainability practices, this collaboration between The Nest and B-Corp certified alcohol brands, aligns perfectly with our commitment to ethical sourcing, environmental responsibility, and social impact. The B-Corp designation ensures that the brand meets high standards for sustainability and supports the hotel's own sustainability, transparency, and corporate accountability, reinforcing a shared dedication to a greener, more responsible future.



ELEPHANT GIN

Elephant Gin blends a passion for gin with a commitment to African wildlife, using local botanicals and handmade techniques. They donate 15% of profits to elephant conservation and are the only B Corp alcohol brand in Germany.



BEESOU

BITTER HONEY APERITIF

Beesou aims to produce all-natural, eco-friendly honey-based drinks that are delicious and support bee conservation. They use 100% ethically sourced British honey and collaborate with crafters to respect the environment and spread joy.

58 AND CO.

"Sustainability is ever changing and nothing is ever perfect but striving to make small changes every day can really have a big impact." Carmen O'Neal, 58 and CO Founder

BOTIVO

We are a small batch producer in Hertfordshire, committed to sourcing British ingredients to lower our carbon footprint. Our apple cider vinegars, aged for a minimum of one year, are sourced from family-run UK farms and approved by Slow Food UK, reflecting our dedication to sustainable farming and minimal processing.



PA[LOW]MA 15

Botivo
Grapefruit sherbet
Lime juice
Grapefruit soda

NAKED BEE 15

Beesou
Mezcal
Sweet vermouth
Green chartreuse
Lime juice
Honey syrup

SOHO FIVE AM 15

58&CO Vodka
Mandarin Napoleon
Orange blossom syrup
English sparkling wine
soda water

BLUEBELL 15

Elephant Gin
Blueberry syrup
Lemon juice



Certified



Corporation



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 Liquor

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





COCKTAIL 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



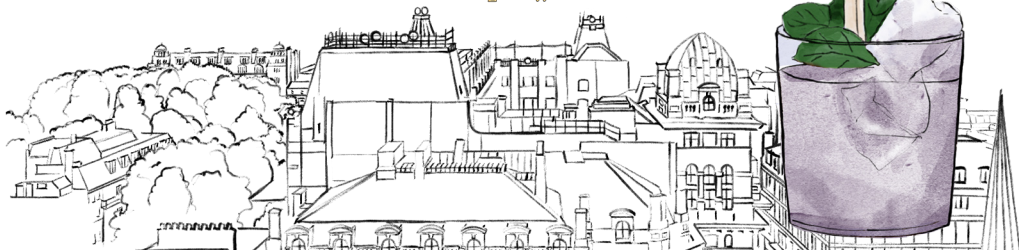


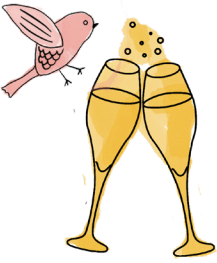
NIGHT CAPS

 **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)





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

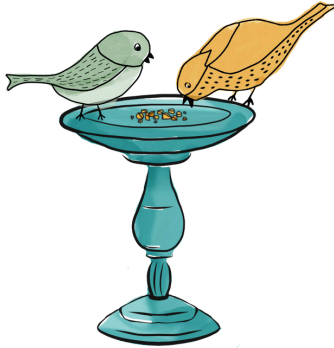
Balfour, Kent 330ml 6



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 6
MARINATED OLIVES (V/VG)

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

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

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

PLANT

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

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

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



LAND

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

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

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

DAIRY

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

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

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

SEA

PAN-FRIED CALAMARI 16
TOSSED IN GARLIC, PARSLEY, BLACK OLIVE AIOLI

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

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

SWEET

CHOCOLATE ESPRESSO BLISS 12
BAILEYS SOAKED SAVOIARDI SPONGE, CREAM
CHEESE MOUSSE, COFFEE AND SPECULOOS CRUNCH

JELLY OF MY LIFE 12
ORANGE & CARDAMOM TART WITH ORANGE JELLY
AND CINNAMON SWIRLS ICE CREAM



ENTERTAINMENT AT THE NEST IN TREEHOUSE

WEEKLY DJ'S

Fridays and Saturdays , 8pm until late

BLOOMSBURY BOOK CLUB VALENTINE'S EDITION

10th February, Scan QR code for details

VALENTINE'S DAY

Friday 14 February

PAWS & PORTRAITS

Valentine's Edition, Sunday 16 February

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

