



Join us in The Nest this January for our sustainable Non-Alcoholic sips. Being sober has never tasted this good.

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



THE HANGOVER SKIPPER



Our Wonderful Bar Team have created these drinks to keep your taste buds alive this January.

WAKE UP 9 Beetroot Raspberry Sugar Carbonation
GREEN TEA HIGHBALL 9 Green Tea Pandan Condensed milk syrup
BOILER AWAKER 9 Lucky Saint Lager Ginger Tumeric and Lemon Shot Citrus
SUMMER VISIONS 9 Blue Spirulina Vanilla Coconut Water







MIDDAY TIPPLES

I DON'T WANNA GROW UP 16

Savoury Highball Apple and Dill Cordial Mezcal Verde Celery Bitters El Rayo Tequila

London Essence Soda

THE GOOSEBERRY FOOL 16

Aperitivo Spritz
Tree House Gin
Gooseberry Juice
Hopped Syrup
Silver Reign Sparkling Wine

FIZZY-POP 16/70

Popcorn Champagne Cocktail
Popcorn Infused Rum
Verjus
Up-cycled White Wine





COOL AS... 16

Cucumber Raspberry Vodka Soda Sapling Vodka Raspberry Cordial Cucumber Juice London Essence Soda

CREAMSICLE 16

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

LILT 16

Lilt Gimlet Sapling Gin Pineapple and Grapefruit Sherbert Citrus





GOLDEN HOUR

A SHWRUBBERY 16

Spiced Plum Angel Face Spiced Plum Shrub Avallen Calvados Sipsmith Sloe Gin

21ST CENTURY 16

 White Chocolate, Strawberry & Coconut Sour Chamberyzette Vermouth Coconut Washed Treehouse Gin White Chocolate Citrus Aquafaba

STRAWBERRY+CREAM 16

Wimbeldon Milk Punch Strawberry Two Drifters Rum Citrus Milk







NIGHT CAPS

LOVE IT OR HATE IT 16

Marmite Butter Old Fashioned Marmite Butter Bourbon Demerara Angostura

GROUNDS FOR DIVORCE 16

Chai Spice White Russian Coffee Ground Infused Vodka Homemade Chai Tea Liquer Whipped Vegan Cream

SPICED RUM TING 16

Spiced Rum Punch Brugal 1888 Earl Grey Honey Vanilla Citrus





A rotating cast of our favourite classic serves.



	FRENCH 75 16 No.3 Gin Citrus Sugar Champagne	TOREADOR 16 Herradura Plata Tequila Apricot Liqueur Citrus
7	LAST WORD 16 Fords London Dry Green Chartreuse Maraschino Liqueur Citrus	MAI TAI 16 Two Drifters Signature Rum Orgeat Citrus Triple Sec
7	PAPER PLANE 16 Woodford Reserve Aperol Citrus Amaro	RUSTY NAIL 16 House Whiskey Blend Drambuie Bitters
	NEGRONI 16 Nicholson Dry Gin Sweet Vermouth Campari	MELON BALL 16 Midori Melon Liqueur Belvedere Vodka Pineapple Juice

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 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





ENGLISH SPARKLING

SILVER REIGN BRUT NV Kent 11.5/60 (Å)

BALFOUR LESLIE'S RESERVE BRUT Kent 70 (Å)

GUSBORNE BLANC DE BLANCS 2018 Sussex 16/80

BALFOUR BLANC DE NOIRS 2018 Kent 100 (Å)

GUSBORNE BLANC DE BLANCS CORK AGE 2013 Sussex 200



CHAMPAGNE

LAURENT PERRIER BRUT N.V 16/100 LAURENT PERRIER ROSÉ N.V 25/150 LAURENT PERRIER BLANC DE BLANC 30/175 LAURENT PERRIER GRAND SIECLE NO. 26 50/325

> RUINART BRUT N.V 150 RUINART ROSÉ N.V 180 RUINART BLANC DE BLANCS 200

> > DOM PERIGNON 2013 400



PODERI DAL NESPOLI TREBBIANO BIOLOGICO RUBICONE IGT Italy 11/40 ❤️ ❷

VIVANCO RIOJA BLANCO Spain 12/45 ❤️ ❤️

GERARD BERTRAND HERITAGE COTEAUX DE NARBONNE Occitanie France 13/50 €

> ALOIS LAGEDER CHARDONNAY 2020 Alto Adige Italy 14/55 🚱 😉

> > ALBOURNE ESTATE BACCHUS England 16/65 🕅

POULLY FUISSE CLIMAT DENOGENT 2019 France 20/80 €

Ask your server for our fine wine list.





CONDE VILLAR VINHO VERDE ROSE 10/40 Portugal ❤️ ❤

ULTIMATE PROVENCE Provence France 13/55

ALBOURNE ROSE England 15/65 ⊕ (♣)

ULTIMATE PROVENCE France 120 (1.51)

ULTIMATE PROVENCE France 240 (3L)

Ask your server for our fine wine list.





BODEGAS VERDE GARNACHA SYRAH TINTO D.O.CARINENA Spain 10/40 🚱 🚱

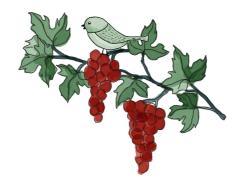
XANADU EXMOOR CABERNET SAUVIGNON
Australia 11/45 🚱

> JOURNEY'S END V3 SHIRAZ South Africa 15/60 €

BALFOUR LUKE'S PINOT NOIR England 20/80 🛞

CHATEAU DE FONBEL ST EMILION GRAND CRU 2012 France 22/90 ❤

Ask your server for our fine wine list.





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 🚱

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

> HELLES LAGER Lost & Grounded, 440ml 9 🚱

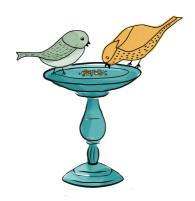






FROM NOON UNTIL 11PM

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

HICKORY SMOKED ALMONDS & MEDITERRANEAN MARINATED OLIVES 6 ♥

SEASONAL BRITISH CHEESE & MEAT BOARD SELECTION OF LOCAL CHEESES, CURED MEATS, HUMMUS, FRUIT & TOASTED SOURDOUGH 30

PLANT

PADRON PEPPERS CHARRED & BLISTERED, MALDON SEA SALT 8

VEGAN CURRIED SAMOSAS WITH SWEET CHILLI JAM 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

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

SLOW AND LOW COOKED PULLED PORK BAO BUN WITH LETTUCE, PICKLES & SRIRACHA BARBECUE SAUCE 14

SOFTLY BRAISED OX CHEEK RAGOUT WITH POLENTA 16

DAIRY

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

FRIED CAMEMBERT WITH MANGO CHUTNEY 14

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

> ROAST HERITAGE BEETROOT, KALE & FETA CHEESE SALAD WITH A HONEY MUSTARD DRESSING 16

SEA

GRILLED SALMON RILLETTES WITH TOASTED SOURDOUGH BREAD & PICKLES 16

HAND-DIVED BRITISH SCALLOPS, GREEN THAI CURRY SAUCE 18

> BATTERED COD GOUJONS TARTARE SAUCE 18



SWEET

DARK NIGHTS

DARK CHOCOLATE MOUSSE WITH BISCOFF
GANACHE, WALNUT CRUST,
BISCOFF ICE-CREAM 11

REFRESHING CHESTNUTS
BUCKWHEAT SPONGE, APRICOT & PASSIONFRUIT
MARMALADE, CHESTNUT MOUSSE, BLACKCURRANT
GANACHE, VANILLA CREAM &
JACKFRUIT SORBET 11

CINNAMON SPICE
WARM APPLE & CINNAMON TART WITH
OATMEAL CRUMBLE, OATMEAL & ALMOND
ICECREAM 11





