



## Opening Hours

Monday - Saturday  
12noon - 1am

Sunday  
12noon - 5pm





## TWO DRIFTERS

CARBON NEGATIVE RUM

This month we've partnered with Two Drifters Carbon Negative Rum. Each bottle removes over 1KG of CO<sub>2</sub>. That's as good a reason to have a cocktail as any.





## Love Yourself & Love the Planet



### SWEET MEMORIES 15

Two Drifters Signature Dark  
Chesnuts  
Vanilla  
Citrus  
Milk



### CALL IT A NIGHT 15

Two Drifters Overproof Pineapple  
Grilled Pineapple and Scotch Bonnet Shrub  
Citrus



### DUH-LISH 15

Two Drifters White  
White Chocolate Passionfruit Cream  
Citrus



### A PEAR OF COCONUTS 15

Two Drifters White  
Cardamon and Pear Cordial  
Coconut Water  
Soda water





## MIDDAY TIPPLES



### I DON'T WANNA GROW UP 17

Savoury Highball

Apple and Dill Cordial

Mezcal Verde

Celery Bitters

El Rayo Tequila

London Essence Soda



### THE GOOSEBERRY FOOL 17

Aperitivo Spritz

Tree House Gin

Gooseberry Juice

Hopped Syrup

Silver Reign Sparkling Wine



### FIZZY-POP 17/70

Popcorn Champagne Cocktail

Popcorn Infused Rum

Verjus

Up-cycled White Wine





## AFTERNOON DELIGHT



### COOL AS... 17

Cucumber Raspberry Vodka Soda

Sapling Vodka

Raspberry Cordial

Cucumber Juice

London Essence Soda



### CREAMSICLE 17

Tequila and Calamansi Brazilian Lemonade

El Rayo Tequila

Condensed Milk Syrup

Calamansi Citrus



### LILT 17

Lilt Gimlet

Sapling Gin

Pineapple and Grapefruit Sherbert

Citrus





## GOLDEN HOUR



### A SHWRUBBERY 17

Spiced Plum Angel Face

Spiced Plum Shrub

Avallen Calvados

Sipsmith Sloe Gin



### 21ST CENTURY 17

White Chocolate, Strawberry & Coconut Sour

Chamberyette Vermouth

Coconut Washed Treehouse Gin

White Chocolate

Citrus

Aquafaba



### STRAWBERRY+CREAM 17

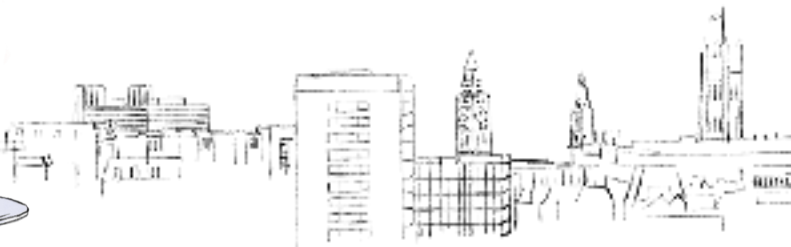
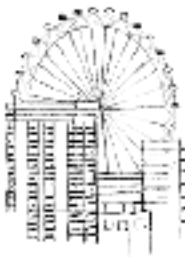
Wimbeldon Milk Punch

Strawberry

Two Drifters Rum

Citrus

Milk







## NIGHT CAPS



### LOVE IT OR HATE IT 17

Marmite Butter Old Fashioned  
Marmite Butter Bourbon  
Demerara  
Angostura



### GROUNDS FOR DIVORCE 17

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



### SPICED RUM TING 17

Spiced Rum Punch  
Brugal 1888  
Earl Grey Honey  
Vanilla  
Citrus



# NEST CLASSICS

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



LONDON CALLING 16  
Fords London Dry  
Fino Sherry  
Grapefruit  
Citrus



MAI TAI 16  
Two Drifters Signature Rum  
Orgeat  
Citrus  
Triple Sec



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

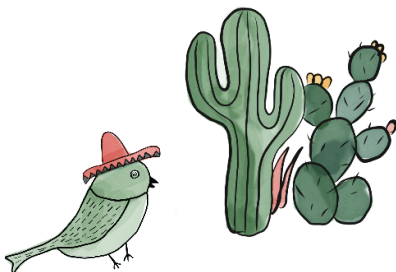
## SHOTS

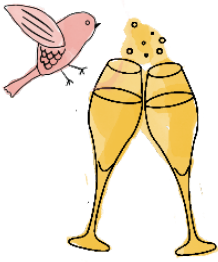
LEMON SHERBET 7  
Acqua di Cedro Liqueur

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 

BALFOUR LESLIE'S RESERVE BRUT

Kent 70 

GUSBORNE BLANC DE BLANCS 2018

Sussex 15/80

BALFOUR BLANC DE NOIRS 2018

Kent 100 

GUSBORNE BLANC DE BLANCS CORK AGE 2013

Sussex 200



## CHAMPAGNE

LAURENT PERRIER BRUT N.V 16/95

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



## WHITE WINE

PODERI DAL NESPOLI TREBBIANO BIOLOGICO RUBICONE IGT  
Italy 11/40 🍷 🍷

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 DENOGET 2019  
France 20/80 🍷

Ask your server for our fine wine list.



Organic



Biodynamic



Sustainable



<100 Miles



## ROSE WINE

CONDE VILLAR VINHO VERDE ROSE  
10/40 Portugal 🍷🍷

MINUTY M ROSE  
Provence France 12.50/50

ULTIMATE PROVENCE  
Provence France 13/55

ALBOURNE ROSE  
England 15/65 🍷🍷

ULTIMATE PROVENCE  
France 120 (1.5l)

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 🍷🍷

GERARD BERTRAND NATURALYS MERLOT  
Occitanie France 12/45 🍷🍷

ARGENTO SINGLE VINYARD MALBEC  
Mendoza Argentina 13/50 🍷🍷

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.



## 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 


### ARCTIC SKY COLD IPA

Harbour Brewery, Cornwall, 330ml 6 

### CAMPFIRE HAZY PALE

Two Tribes Brewery, Islington, 330ml 6 

### HELLES LAGER

Lost & Grounded, 440ml 9 

## 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.



## NIBBLES

HICKORY SMOKED ALMONDS &  
MEDITERRANEAN MARINATED OLIVES 6 (V)

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 (V)

VEGAN CURRIED SAMOSAS WITH  
SWEET CHILLI JAM 12 (V)

PAN FRIED MARINATED TOFU BAO WITH  
STICKY TERIYAKI SAUCE, SPRING & CRISPY  
ONIONS 10 (V)

## 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

SMOKED 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



# ENTERTAINMENT AT THE NEST IN TREEHOUSE

## MOBILE OYSTER SHUCKER

Fridays, 5.30pm - 9.30pm

## DRINKS ON THE WOOF

Sundays, 12pm – 3pm

Canine companions are welcome to join their owners up on the roof. Enjoy a selection of paw-fect treats and curated Titos cocktails.



Scan to discover more  
Treehouse Hotel happenings





*See you soon*

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

