



The Nest

### Opening Hours

Monday - Saturday  
12noon - 1am

Sunday  
12noon - 5pm

WAY IN →

## World Earth Month

Help us celebrate World Earth Month with our friends at Sapling Spirits. Locally sourced ingredients and zero waste concepts are at the heart of this menu.

It's our favourite time of the year – when sustainability and our climate conscious actions are placed under the microscope.

But don't worry, for us, sustainability is year-round, and not just for World Earth Month.



Sapling



FLORAL GARDEN ROYALE 15

Sapling Gin  
Italicus  
Thyme  
Citrus  
Raspberry  
Honey



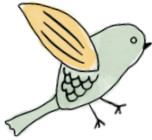
WASTE ME NOT 15

Sapling Gin  
Sapling Vodka  
Dry Vermouth  
Orange  
Mint



PINE-TREST 15

Sapling Gin  
Juniper  
Pine  
London Essence Tonic 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

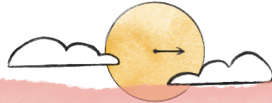


### FIZZY-POP 17/70

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  
Sapling Vodka  
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  
Two Drifter's Signature Rum  
Earl Grey Honey  
Vanilla  
Citrus



# NEST CLASSICS

A rotating cast of our favourite classic serves.



FRENCH 75 16  
No.3 Gin  
Citrus  
Sugar  
Champagne



TREADOR 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  
Dry Gin  
Sweet Vermouth  
Campari



MELON SOUR 16  
Belvedere Vodka  
Midori  
Citrus  
Vegan Egg White



## NON ALC



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

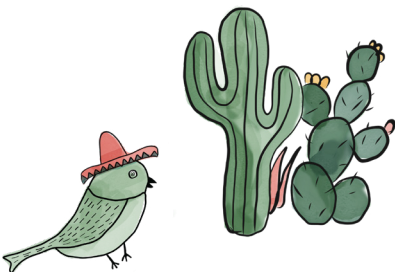
## SHOTS

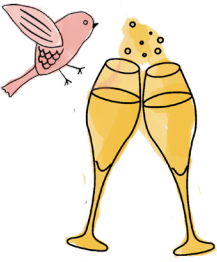
LEMON SHERBET 7  
Acqua di Cedro Liqueur

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 (A)

BALFOUR LESLIE'S RESERVE BRUT  
Kent 70 (A)

GUSBORNE BLANC DE BLANCS 2018  
Sussex 15/80

BALFOUR BLANC DE NOIRS 2018  
Kent 100 (A)

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 DENOGENT 2019  
France 20/80 

Ask your server for our fine wine list.





## ROSE WINE

CONDE VILLAR VINHO VERDE ROSE  
10/40 Portugal 🍷🍷

ULTIMATE PROVENCE  
Provence France 13/50

MINUTY PRESTIGE  
Provence France 14/55

ALBOURNE ROSE  
England 15/65 🍷🍷

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  

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



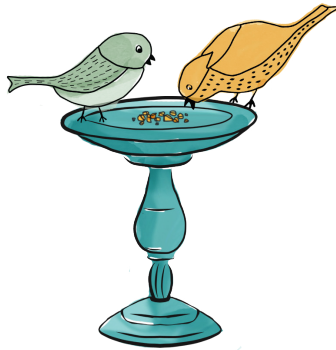
## JAKE'S KENTISH CIDER

Balfour, Kent 330ml 6

# ALL DAY MENU

WEDNESDAY TO SUNDAY  
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.

# EARTH MONTH

To celebrate Earth Month and the abundance nature can provide, we have partnered with vegetarian chef, author, and photographer Joe Woodhouse. We are excited to share a selection of dishes from his new book, *More Daily Veg*.

We recommend pairing these dishes with a glass or bottle of Albourne Estate Bacchus or Rosé.

SMACKED CUCUMBER SALAD 9 (V)

BURRATA WITH CARAMELIZED SHALLOTS,  
PINE NUTS, TOASTED SOURDOUGH 12

BATTERED COURGETTES, LEMON & CHIVE YOGURT 12



## NIBBLES

HICKORY SMOKED ALMONDS &  
MEDITERRANEAN MARINATED OLIVES 6 (V)

SEASONAL BRITISH MEZZE BOARD  
LOCAL CHEESES, CURED MEATS, HUMMUS,  
FRUIT & TOASTED SOURDOUGH 30

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

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



## PLANT

PADRON PEPPERS CHARRED & BLISTERED,  
MALDON SEA SALT 8 (V)

GRILLED SMOKED TOFU BAO, DEEP FRIED ONIONS,  
WASABI MAYO & TERIYAKI SAUCE 10 (V)

## LAND

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

GRILLED, SLICED SIRLOIN STEAK,  
YAKINIKU DIPPING SAUCE 28

## DAIRY

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

## SEA

OCTOPUS, PRAWN & SCALLOP SALPICON 16

PAN FRIED BRITISH SCALLOPS,  
MANGO & COCONUT MILK, YUZU DRESSING 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

## WEEKLY DJS

Fridays and Saturdays , 8pm until late

## EARTH DAY

22nd April, 12pm – 11pm

In celebration of Earth Day, all bookings will receive  
a complimentary Sapling cocktail.

## VOGA

Saturday 27th April 10am – 11am

## MOBILE OYSTER SHUCKER

Fridays, 5pm – 9pm

## DRINKS ON THE WOOF

Sundays, 12pm – 3pm



Scan to discover more  
Treehouse Hotel happenings





*See you soon*

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

@thenestintreehouse

