



The Nest

Opening Hours

Monday to Saturday:
12 noon - 1am

Sunday
12 noon - 11pm



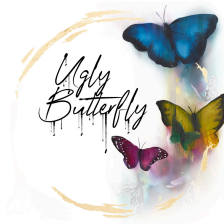


Throughout May, The Nest at Treehouse Hotel London partners with Planteray Rum to celebrate the finest rum terroirs.

From 1 to 28 May, discover cocktails that honour the traditional techniques and vibrant communities behind each unique expression, from Barbados to the Fijian archipelago.

The highlight of the month comes on Monday 19 May, when Adam Handling's acclaimed Ugly Butterfly bar team joins us in The Nest for a one-night-only event from 6pm.

Together they'll serve up six rum-forward creations, blending sustainable ingredients with seasonal flair. It's a spirited evening of craftsmanship, culture and conscious cocktails not to be missed.





PINEAPPLE OLD FASHIONED 16

Planteray Pineapple
Angostura bitters
Demerara sugar

EL PRESIDENTE 16

Planteray Original Dark
Grenadine
Kumquat liqueur

HEMINGWAY DAQUIRI 16

Plantation 3 Stars White Rum
Maraschino liqueur
Lime
Grapefruit





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



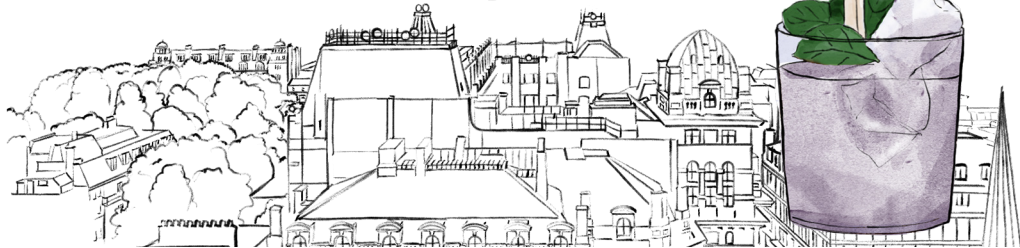
IT'S PLUM 17

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 13/60 (L)

BALFOUR LESLIE'S RESERVE BRUT
Kent 72 (L)

GUSBOURNE BLANC DE BLANC 2019
Kent 16/80 (L)

BALFOUR BLANC DE NOIRS 2018
Kent 100 (L)

GUSBOURNE 51 DEGREES NORTH 2016
Kent 250 (L)



CHAMPAGNE

LAURENT-PERRIER BRUT N.V 18/95/190
LAURENT-PERRIER CUVÉE ROSE N.V 24/140/250
LAURENT-PERRIER BLANC DE BLANC 30/175/275
LAURENT-PERRIER GRAND SIÈCLE 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 ALCs



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



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



WHITE WINE

VIVANCO RIOJA BLANCO
Spain 13/42 (OS)

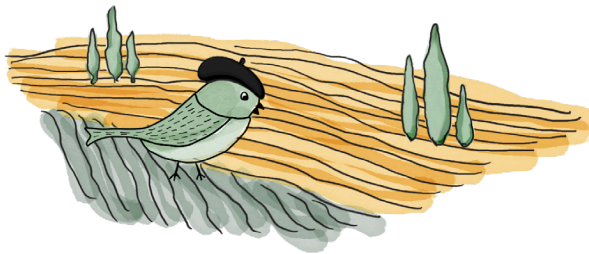
JOURNEY'S END SAUVIGNON BLANC V6
South Africa 14/46 (S)

ALOIS LAGEDER CHARDONNAY
Italy 15/52 (OB)

ALBOURNE ESTATE BACCHUS
England 15/57 (L)

MARKUS MOLITOR RIESLING ALTE RUBEN
Germany 17/67 (S)

SOAVE CLASSICO SUPERIORE LE RIVE
VITICOLA SUAVIA
Italy 18/72 (S)



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



ROSE WINE

DOMAINE LAFAGE COTE ROSE
France 13/45 (S)

ULTIMATE PROvence
France 14/55

ALBOURNE ROSE
England 14.5/60 (SL)

ULTIMATE PROvence
France 125 (1.5l)

MINUTY 281
Provence France 35/145

ULTIMATE PROvence
France 250 (3L)

Ask your server for our fine wine list.



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



RED WINE

BODEGAS VERDE GARNACHA SYRAH
TINTO D.O.CARINENA
Spain 13/42 (OS)

GERARD BERTRAND NATURALYS MERLOT
France 14/47 (OS)

NICOLIS VALPOLICELLA CLASSICO
Italy 14.5/51 (S)

SPRINGFIELD ESTATE WORK OF TIME
South Africa 17/70 (S)

BALFOUR LUKE'S PINOT NOIR
England 18/72 (L)

CATENA ALTA MALBEC
Argentina 21/80 (OS)

Ask your server for our fine wine list.



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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 7 (S)

ARCTIC SKY COLD IPA

Harbour Brewery, Cornwall, 330ml 7 (S)

MESMERIST PALE ALE

Siren Craft Brew, Wokingham, 330ml 7 (L)

HELLES LAGER

Lost & Grounded, 440ml 9 (S)

CIDER



JAKE'S KENTISH CIDER

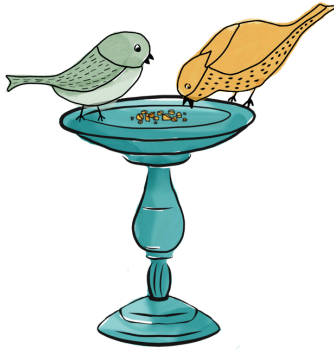
Balfour, Kent 330ml 7

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

ALL DAY MENU

FROM NOON UNTIL 11PM

Enjoy a delicious selection of sharing plates, perfect to graze on with your cocktail or favourite tippie.



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

À LA CARTE

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

MEZZE BOARD 16
Hummus, tzatziki, olives, cornichons & toasted sourdough (V)

SEASONAL ARTISANAL BRITISH CHEESE BOARD 18
chutney, cornichons & toasted sourdough (V)

BRITISH CHARCUTERIE BOARD 18
selection of cured meats, pickles, chutney & toasted sourdough

PADRON PEPPERS 10
charred & blistered, Maldon Sea salt (V/VG/GF)



ALA CARTE

DUO OF BRITISH BEEF BURGERS 18

with aged cheddar, smoked bacon, gherkin, lettuce, house burger sauce, potato bun (VG & GF Available)

SLOW, TWICE COOKED CRISPY PORK BELLY BAO 16

barbecue sauce, spicy mayo & spring onion (VG Available)

CRISPY PANKO CHICKEN BREAST 16

roasted garlic dipping sauce, charred lemon & Parmesan

BURRATA 15

roasted baby heirloom tomato, basil and mint oil

POTATO CHIPS WITH GRANA PADANO CHEESE 8

truffle oil, truffle mayo (VG Available)

BATTERED PRAWNS 18

tossed in chilli & spring onion seasoning, toasted sesame soy dipping sauce



SWEET

ETON NEST 12

roasted white chocolate mousse with raspberry and crispy
meringue (GF)

CHOCOLATE BROWNIE 12

with salted caramel ganache & vanilla oat ice cream
(VG/GF)

APPLE & GOOSEBERRY TART 12

with elderflower ice cream (GF)



ENTERTAINMENT AT THE NEST IN TREEHOUSE

WEEKLY DJS

Thursdays, Fridays and Saturdays , 8pm until late

PAWS & PORTRAITS

Monthly in The Nest

DRINKS ON THE WOOF

Pawfully good times ever Sunday

FOLLOW US ON INSTAGRAM

@TheNestInTreehouse



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Treehouse Hotel happenings





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

