



The Nest

Opening Hours

Monday to Saturday:
12 noon - 1am

Sunday
12 noon - 11pm



The page is framed by decorative illustrations of leafy branches in the corners. The branches are brown with green and blue-green leaves. The leaves are small and pointed, some with lighter green undersides.

THE SINGLETON.

To celebrate the festive season we have partnered with our friends at The Singleton. Together we have created a selection of warming cocktails that are designed to celebrate the slow craft.

The Singleton, an award-winning Single Malt Scotch Whisky, emerges from three Highland distilleries: Glen Ord, Glendullan, and Dufftown.

The Singleton embodies patience and precision, fermenting for 75 hours to allow for deeper and richer flavours. Its signature smooth texture comes from an equally slow, gentle distillation process and careful maturation in American and European oak casks.



FATHER CHRISTMAS 17

Singleton whisky
Amaretto
Blueberry shrub
Angostura bitters
Orange bitters



SOMETHING'S BREWING 17

Singleton whisky
Cranberry & hop syrup
Hojicha sparkling tea



SPICE, DRAM & HOT COCOA 17

Singleton whisky
Oat milk
Dark chocolate
Spices

Optional extras: vegan double cream,
ground cinnamon, mini marshmallows,
grated nutmeg or cocoa powder



MIDDAY TIPPLES



RHUBARB TRIANGLE 17

Refreshing Highball

El Rayo Blanco

Rhubarb and Cardamom Cordial

Franklin & Sons Ginger Ale



THE GOOSEBERRY FOOL 17

Aperitivo Spritz

Treehouse Gin

Gooseberry Juice

Hopped Syrup

Silver Reign Sparkling Wine



STAYING A HIVE 17

Refreshing Highball

Sapling Vodka

Beesou

Peach

Mango

Soda water

If you are allergic or intolerant to any food product,
please advise a member of the service team.
Information about ingredients is available on
request





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

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COCKTAIL HOUR



SCOTCH APRICOT 17

Stone Fruit & Whiskey

Johnnie Walker Black Label

Drambuie

Lemon

Apricot

Mint



AUTUMN BLOSSOM 17

Raspberry Whiskey

Bulleit Bourbon

Mandarin Napoleon

Oloroso Sherry

Ouzo

Raspberry Soda



STRAWBERRY+CREAM 17

Wimbledon Milk Punch

Strawberry

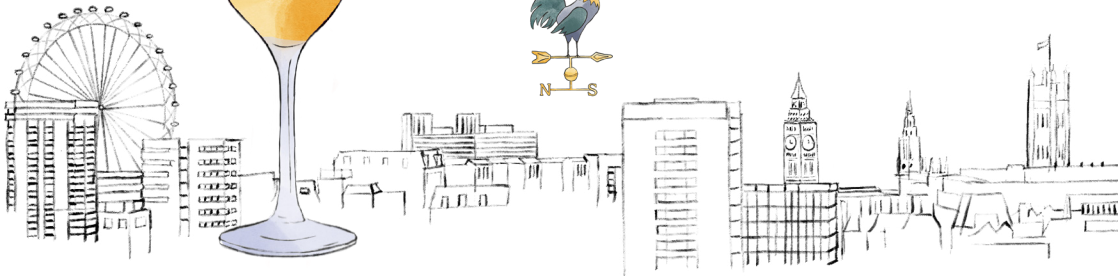
Sapling Vodka

Citrus

Milk



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NIGHT CAPS



FRENCH QUARTER 17

Boozy Pineapple & Apple
Planteray Pineapple
Avalen Calvados
Sweet Vermouth



IT'S PLUM 17

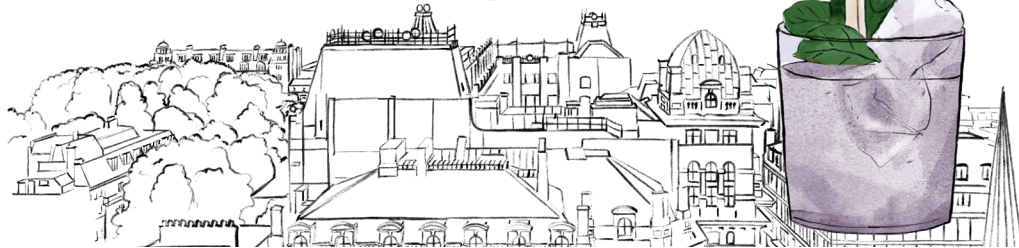
Twister Negroni
Sapling Gin
Campari
Amaro Nonino
Spiced Plums



SPICED RUM TING 17

Spiced Rum Punch
Planteray original dark rum
Earl grey honey
Vanilla
Citrus

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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
Planteray Original Dark Rum
Fair kumquat liqueur
Orgeat
Citrus



PAPER PLANE 16
Bulleit Bourbon
Aperol
Citrus
Amaro



EL DIABLO 16
Casamigos Anejo
Creme de Cassis
Ginger Beer
Lime Juice



NEGRONI 16
Tanqueray Gin
Sweet Vermouth
Campari



MELON SOUR 16
Planteray 3*
Midori
Citrus
Vegan Egg White



NEST MULLED WINE AND MINCE PIE 17
Ingredient list available upon request

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

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

BERO - EDGE HILL HAZY IPA 6
BERO - KINGSTON GOLDEN PILS 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

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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 HERITAGE BRUT 120
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
RUINART BRUT N.V 150
RUINART ROSÉ N.V 180
RUINART BLANC DE BLANCS 200
DOM PERIGNON 2013 400



WHITE WINE

VIVANCO RIOJA BLANCO
Spain 13/42 (OS)

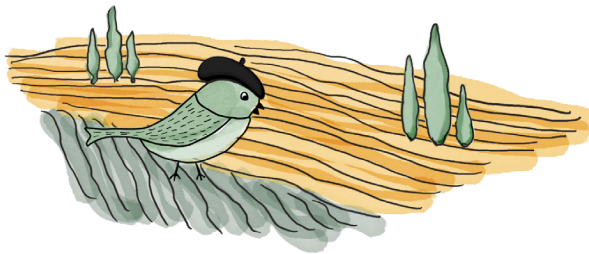
JOURNEY'S END SAUVIGNON BLANC V6
South Africa 14/46 (S)

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

CONDE VILLAR ROSE
France 13/45 (S)

ULTIMATE PROvence
France 14/55

ALBOURNE ROSE
England 14.5/60 (SL)

MINUTY PRESTIGE
Cote De Provence 65

ULTIMATE PROvence
France 125 (1.5l)

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

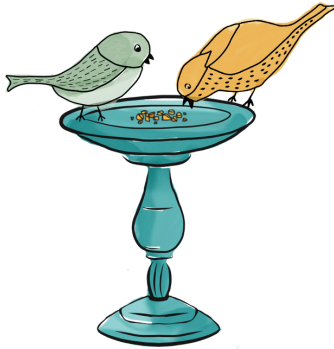


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ALL DAY MENU

FROM NOON UNTIL 10.30PM

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

ALA CARTE

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

BREAD PLATTER 9
Olive and rosemary bread, breadsticks,
butter, chilli jam (GF Available)

MEZZE BOARD 16
Hummus pesto, chargrilled seasonal
vegetables, olive and rosemary bread & breadsticks (V)

BRITISH CHARCUTERIE BOARD 18
Selection of cured meats, pickles, chutney jam,
olive and rosemary bread & breadsticks

PADRON PEPPERS 10
Charred & blistered with Maldon sea salt
(V / VG / GF)

BREADED CAMEMBERT & CRANBERRY SAUCE 7

THE NEST PIGS IN BLANKETS 10
with honey & mustard glaze

HAND-CUT ROSEMARY SALT CHUNKY CHIPS 8
Crispy herby & made for dunking



ALA CARTE

4 MINI NEST BRITISH BEEF BURGERS 16

With aged cheddar, Bloody Mary ketchup,
crispy onion on a brioche bun (VG Available)

BUTTERMILK MARINATED FRIED CHICKEN BITES 16

Crispy panko, golden garlic aioli mayo & charred lime

BATTERED PRAWNS 18

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

HAND-DIVE SEARED SCALLOPS 19

parsnip puree, chorizo,
cider, chilli & butter

CHUCK EYE STEAK 200GR WITH PEPPERCORN SAUCE 21

WILD MUSHROOM FLATBREAD 13.50

Charred flatbread, vegan cream cheese, roasted truffle oil,
wild mushroom and rocket

BRUSSELS SPROUTS CAESAR SALAD 9

Charred sprouts, creamy vegan
Caesar dressing with herby breadcrumbs



SWEET

SPICE ME UP 12

Pumpkin spiced Basque cheesecake, coconut sesame tuile,
goat milk ice cream (contains dairy eggs sesame GF)

COMFORT AND JOY 12

Banana and dates sticky toffee pudding,
toffee sauce, whipped cream, rum and raisin ice cream
(contains alcohol sulphites lupin, GF / VG)

ONCE UPON A FIG 12

Fig and blackberry tart, fig jam, yogurt
ice cream, candied walnuts
(contains nuts, sulphites, lupin, GF / VG)



ENTERTAINMENT AT THE NEST IN TREEHOUSE

WEEKLY DJS

Fridays and Saturdays , 8pm until late

PAWS & PORTRAITS

Monthly in The Nest

FOLLOW US ON INSTAGRAM

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Scan to discover more
Treehouse Hotel happenings





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

