



The Nest

in treehouse

TAKE YOUR PERCH IN THE NEST, OUR ROOFTOP
BAR WITH UNPARALLELED VIEWS OF LONDON.
SETTLE INTO THE INDOOR LOUNGE FILLED WITH
GREEN FOLIAGE AND NATURAL MATERIALS.
THE NEST IS WHERE HAPPY MEMORIES ARE EVOKED
AND NEW ONES TAKE FLIGHT.

THE MENU FEATURES PLAYFUL, MARKET-DRIVEN
COCKTAILS AND BITES THAT DRAW INSPIRATION
FROM THE TREE AND SHOWCASE LOCAL
INGREDIENTS, AS WELL AS A CURATED SELECTION
OF WINE AND BEER.

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HUMMINGBIRD

£65 PER PERSON

6 canapes

4 small plates

1 station

(additional cost of £110 per hour for a manned live station *weather dependent)

RED ROBIN

£85 PER PERSON

10 canapes

4 small plates

1 station

(additional cost of £110 per hour for a manned live station *weather dependent)

OWL'S FLIGHT

£105 PER PERSON

12 canapes

6 small plates

2 stations

(live station weather dependent)

Additional canapes £3.50 per piece

Additional small plates £6.50 per piece



HOT CANAPES

Welsh rarebit with London stout on toasted, ancient sourdough, tomato relish

Spicy & fiery corn flake coated chicken “nuggets” smoked chili mayo

Crispy Korean marinated pork belly bites, sriracha BBQ dip

Sweet soy marinated tofu bites, teriyaki sauce (Vg)

Wok fried king prawns with fresh chili, ginger & spring onions (GF)

Thai flavoured pork & lemongrass meatball skewer, satay sauce

Kentish potato & aged English Cheddar croquets, red onion marmalade (V)

Fried, seasoned plantain, coconut yoghurt dip (Vg, GF)

Chipolata sausages wrapped in bacon,
whole grain mustard & honey glaze

Mini Jacket potato, vegan cream cheese & chives (Vg, GF)

Seasonal Arancini:

Spring – Green baby pea & lemon, mint & chilli mayo (V)
(March, April, May)

Summer – British asparagus & smoked ham hock, hot English mustard (June, July, August)

Autunm – Pumpkin & Stilton, red onion marmalade (V)
(September, October, November)

Winter – Mushroom & Manchego, truffle mayo (V)
(December, January, February)

Warm mini quiche options:

Blue cheese, walnut & honey (V)

Classic Lorraine (smoked ham & gruyere)

Four cheese & chive (V)



Smoked leek & wholegrain mustard (Vg)

COLD CANAPES

Thai inspired poached North Atlantic prawn & rice noodle spoons (GF)

Scottish smoked salmon & cream cheese bon bon skewer (GF)

British salmon tartare on crispy rice cracker (GF) `
(aubergine alternative vegan option)

Pita Bread, hummus & char-grilled courgette bites (Vg)

Smoked sweet corn & chive savoury muffins with a sour cream icing (V)

South coast Sea Bass crudo spoon, olive oil, lemon juice, fresh chili (GF)

Toasted sourdough bruschetta with your choice of
the following toppings:

Somerset brie & woodland berry chutney (V)

Ratatouille, semi dried tomato & olives (Vg)

Confit plum tomatoes & Parma ham

Confit onion & stilton cheese (V)

SWEET CANAPES

Cherry, pistachio Bakewell tart

Chocolate brownie bites with white chocolate ganache
& crispy chocolate pearls

Coffee & orange cake (GF)

Roasted apple cake with earl grey cream & lemon curd (GF)



COLD SMALL PLATES

British salmon poké bowl with sushi rice, edamame beans & avocado (GF) (vegan version available)

Coronation Norfolk chicken & rocket in a soft mini-Brioche roll

Cornish lobster & crayfish roll

Vegan superfood bowl with grains, avocado, baby spinach & pickled turnip,
agave syrup dressing (Vg, GF)

Seasonal Salad Bowl:

Spring – Shaved radish, heritage baby carrot, flat leaf parsley & goats' cheese,
wild honey dressing (V, GF) (March, April, May)

Summer – Mozzarella, cherry tomato, toasted pinenut &
salsa verde (V, GF) (June, July, August)

Autumn – Blue cheese, caramelised pecan & rocket,
maple dressing (V, GF) (September, October, November)

Winter – Baked beetroot, vegan feta, mint & chili flakes,
redcurrant dressing (Vg, GF) (December, January, February)

HOT SMALL PLATES

Truffled British beef burger sliders

Vegan truffled burger sliders (Vg)

Lebanese lady fingers, filo filled with fragrant lamb mince & pinenuts with pomegranate molasses
& natural yoghurt (vegan alternative available)

Mini Yorkshire puddings with slow roasted British beef & horseradish

Lamb kofta & mint kebab on mini flatbreads, yoghurt dip

Halloumi, lemon & mint kebab on mini flatbreads, yoghurt dip (V)

Padano chips with parmesan & truffle oil (GF)
(vegan alternative available)

Chicken katsu curry on sushi rice with pickled turnips



FOOD STATIONS

Charcuterie - Selection of English and Continental cured meats, home-made chutneys, Cornish butter, seasonal fruits, freshly baked bread & crackers

Cheese – Selection of British and European cheeses, home-made chutneys, seasonal fresh & dried fruits, freshly baked bread & crackers

Mezze - Home-made hummus, babaganoush, fattoush salad, selection of olives, cornichons, seasonal fruits, fresh bread & crackers

Oysters – Freshly shucked oysters with lemon, mignonette & home-made sauces (live station)

Taco station – Chicken mixote, breaded white fish & seasonal vegetables with a choice of sauces & toppings (live station)

Waffle station – Freshly prepared waffles with a selection of toppings & sauces to finish (live station)



SPARKLING WINE

Silver Reign Brut NV, England 60

Baflour Leslie's Brut, England 70

Laurent Perrier La Cuvee, France 95

Laurent Perrier Rose, France 150

Laurent Perrier Blanc de Blanc, France 175

WHITE WINE

Vivanco Rioja Blanco, Spain 45

Alois Lageder Chardonnay, Italy 55

Albourne Estate Bacchus, England 65

Pouilly Fuisse Climate Denogent, France 80

RED WINE

Bodegas Verde Garnacha Syrah, Spain 40

Gerard Bertrand Naturalys Merlot, France 45

Journey's End V3 Shiraz, South Africa 60

Balfour Luke's Pinot Noir, England 80

ROSE WINE

Ultimate Provence, France 50

Albourne Rose, England 65



COCKTAILS

Gooseberry Fool – Gin, Gooseberry, Hops, Sparkling wine 17

Cool as – Vodka, Raspberry, Cucumber, Soda Water 17

Lilt – Gin, Pineapple, Grapefruit, Citrus 17

Spiced Rum Ting – Rum, Earl Grey Honey, Vanilla, Citrus 17

Toreador – Tequila, Apricot Liqueur, Citrus 16

Old Fashioned – Bourbon, Sugar, Bitters 16

Mai Tai – Rum, Orgeat, Citrus, Triple Sec 16

French 75 – Gin, Citrus, Sugar, Champagne 16

NON-ALCOHOLIC COCKTAILS

Rose Lemonade – Homemade Rose Cordial, Soda Water 9

Superfruit Spritz - Seedlip Spice, Superfruit Tea, Tonic 9

A SELECTION OF HOUSE SPIRITS AND MIXERS

25ml shot and mixer 10

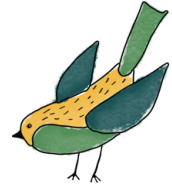
50ml shot and mixer 15

A SELECTION OF BEERS

Treehouse Lager, Campfire Hazy Pale, Arctic Sky Cold Ipa 6

A SELECTION OF SOFT DRINKS

Karma Cola and London Essence products 4



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