

HOUSE COCKTAILS

Sunset Sour

BEEFEATER BLOOD ORANGE, COINTREAU, LEMON, MANDARIN, EGG WHITE

12.5 

Dram Buidheach

SIGNATURE WHISKEY BLEND, DRAMBUIE, SUZE, ITALICUS

13 

Cherry Mojito Fizz

CHERRY LIQUEUR, LIME, FRESH MINT, PROSECCO

12.5 

Mai Chai Sour

CHAI TEA INFUSED HAVANA ANEJO, ORGEAT, HAVANA SPICED, LEMON, EGG WHITE, ANGOSTURA BITTERS, TOASTED CARDAMOM

12.5 

At The Drive-In

WHISKEY BLEND, POPCORN SYRUP, ORANGE BITTERS, MINI POPCORN

13.5 

Pick-me-up!

SAILOR JERRY SPICED RUM, CAZCABEL COFFEE TEQUILA, ESPRESSO, VANILLA SYRUP, MASCARPONE, LIGHT CREAM, CHOCOLATE BITTERS

13 

Spiced Forest

HAVANA SPICED RUM, CHAMBORD, CREME DE CASSIS, CHERRY LIQUEUR, LIGHT CREAM, CHOCOLATE BITTERS, WHIPPED CREAM

12.5 

Winter Margarita

OLMECA REPOSADO, APRICOT JAM, PINEAPPLE JUICE, APRICOT LIQUEUR, LIME, TAJIN

13 

Lost Society Old Fashioned

WITH GENTLEMAN JACK OR DIPLOMATICO RESERVA.
CAN'T DECIDE? TRY OUR BLEND FOR THE BEST OF BOTH

14 

We love our classics too; ask the team what we can do for you

HOUSE COCKTAILS

The below cocktails are just £7 during Happy Hour:
All night Thursday & until 8pm every Friday

OMG

JAMESON ORANGE, FRESH MINT, GINGER ALE, FRESH LEMON, FRESH ORANGE

12.5 

Beach Breeze

CAZCABEL COCONUT TEQUILA, STRAWBERRY LIQUEUR, CRANBERRY JUICE, LEMON, STRAWBERRY PUREE

12.5 

43 Sins

BEEFEATER GIN, LICOR 43, VANILLA SYRUP, APPLE JUICE, LEMON JUICE

12.5 

Smoky Blue Eyes

OJO DE TIGRE MEZCAL, BLUE CURAÇAO, LIME, CREME DE MURE

12.5 

White Chocolate Martini

ABSOLUT VODKA, WHITE CHOCOLATE LIQUEUR BLEND, LIGHT CREAM

12.5 

Paloma Nights

CAZCABEL HONEY TEQUILA, LIME, CHILI, GRAPEFRUIT SODA

12.5 

5x Bottles of Corona

SERVED IN AN ICE BUCKET. JUST £20 DURING HAPPY HOUR

30

We love our classics too; ask the team what we can do for you

BEERS & CIDERS

FROM THE TAP

	abv%	
Heineken A premium beer with a well-balanced taste and subtle fruity notes	5%	7.5
Amstel Spritzzy with a subtle citrus and herbal hop character and a clean, bitter finish	4.1%	7.2
Beavertown Gamma Ray Juicy tropical aromas of Mango and Passion Fruit, intense upfront fruit juice flavours lead to a rounded, gentle finish	5.4%	7.9
Blue Moon Belgian-style wheat beer brewed with orange peel and coriander	5.4%	7.9
Atlantic Pale Ale A vibrant & fruity aromatic ale, hints of lime zest & a mango finish	4.5%	7.5
Brixton Low Voltage IPA Session I.P.A. – Thirst quenching with a powerful hop hit. Smooth flavours of papaya, passion fruit and satsuma	4.3%	7.5

FROM THE FRIDGE

	abv%	
Corona 330ml A fruity-honey aroma with a touch of malt and the flavour is crisp and well-balanced between hops and malt, toward the malt side	4.6%	6
Modelo 330ml Notes of grain, malt and honey with a light bitterness	4.5%	6.5
Erdinger Weissbier 500ml Classic wheat beer combining good sparkle, lively taste with delicately, fruity hop flavours and citrus notes	5.3%	7
Brewdog Punk IPA 330ml Delicious piney, bitter hops that are assertive rather than aggressive, zesty orange and grapefruit and good underlying maltiness	5.4%	6.5
Inches Apple Cider 440ml Semi-sweet, with a sweet red dessert apple notes and a hint of vanilla	4.5%	7.2
Rekorderlig - (Please ask for flavours) 500ml Made with the purest Swedish spring water, available in a range of exciting flavour combinations	4%	7.2
Brewdog Black Heart Stout 440ml Chocolate and extra dark crystal malts give layers of roasted coffee and cocoa, with a hint of caramel coming through	4.1%	7
Peroni Nastro Azzurro Gluten-Free 330ml The same delicate balance of bitterness and citrus aromatic notes as the original along with the trademark refreshing clean finish	5%	6.8

A discretionary service charge of 12.5% is added to your bill

SNACK MENU

Served on weekdays and from 5pm on Saturday

Charcuterie Board

A platter of coppa ham, salami Milano, chorizo, sun-dried tomatoes, pickled vegetables, served with savoury seeded crackers **16.5**

Cheese Board (v)

A platter of Shropshire blue, red leicester, brie, sun-dried tomatoes, chutney, marinated garlic, peppers, olives & cornichons, served with savoury seeded crackers **15.5**

Chicken Wings 8.5

BBQ / FRANK'S HOT SAUCE / PEANUT BUTTER & STRAWBERRY JAM

Breaded Brie Bites 8

Halloumi Fries (v) 6.5

Sweet Potato Fries 6

Please inform your server of any allergies or dietary requirements
A discretionary service charge of 12.5% is added to your bill

WINES

WHITE WINE

	175ml	250ml	Bottle
(2020) Viertalo Sauvignon Blanc, Airen, Spain, 12% abv	8.5	10	28
With a subtle floral scent on the nose this white has flavours of melon, citrus fruits and a touch of fennel			
(2021) Flor del Fuego, Chardonnay, Chile, 13% abv	10.5	12.5	33
A rich wine, full in body. Showing ripe tropical fruits accompanied by vanilla and a toasted finish			
(2021) San Giorgio, Pinot Grigio, Italy, 12.5% abv	12	14.5	39
This is a crisp white with notes of invigorating citrus fruit. honeysuckle meets pear drops for a balanced palate			
(2020) Villarei, Albariño, Spain, 12.5% abv			43
Richness and complexity imparted by a six month ageing on lees, this 93-point Albariño is truly a one-off. At first you'll taste punchy notes of brioche, green apple and stone fruits. This is soon chased by soaking of cream and a crystalline minerality. With only 1,100 cases in the world, this is your chance to taste it			

ROSE WINE

	175ml	250ml	Bottle
(2021) Bel Canto Pinot Grigio Rosé, Italy, 12% abv	10.5	12.5	33
Pale pink, rich in red fruits and floral on the nose. Fresh, crunchy taste with good structure			
(2021) Nicolas Rouzet, Coteaux d'Aix, Provence, France, 12.5% abv			39
A pale, delicate rosé, both fine and elegant with red berry notes. The palate is round and marked by strawberry, raspberry, redcurrant, and a hint of peppery spice			

125ml measures available on request

A discretionary service charge of 12.5% is added to your bill

WINES

RED WINE

	175ml	250ml	Bottle
(2020) Viertalo Tempranillo, Garnacha, Spain, 12% abv	8.5	10	28
Raspberry and black cherry fruits on the nose that also emerge on the palate, complemented by a touch of spice			
(2020) Lua Nova Lisboa, Portugal, 13.5% abv	10.5	12.5	33
Intensely aromatic ripe black and red fruits; juicy plums and dark berry with fine tannins and a long lasting smooth finish			
(2020) Beauté du Sud, Malbec, France, 13% abv	12	14.5	39
Blackberries, plums and blueberries, accompanied by a subtle touch of spice. Juicy, smooth and weighty on the palate			
(2018) Ch Ste Michelle, Cabernet Sauvignon, USA, 14% abv			45
Notes of Cedar and vanilla lead on to a silky smooth finish that lingers on the palate with blackcurrant and plum			

WINES THAT SPARKLE

	125ml	Bottle
NV Apericena Prosecco, Veneto, Italy, 11% abv	8	41
Delicate and aromatic with fine bubbles, this wine carries lots of fresh peach, pear and an elegant zest		
NV Bottega Rose Gold Prosecco, Veneto, Italy, 11.5% abv (Vegan)		55
This brilliant sparkling rosé is fresh, harmonious, delicate and persistent. It carries distinct flowery aromas and scents of mixed berries, currants and strawberries		
NV Bottega Gold Prosecco DOC Spumante Brut, Veneto, Italy, 11% abv		50
Soft, harmonious and refined, with a light body and with lively yet balanced acidity. Notable harmony between the orchard and citrus fruits and the white flower notes with sage and spices in the finish		
NV Moët & Chandon Brut, Épernay, France, 12.5% abv		135
NV Moët & Chandon Rosé, Épernay, France, 12% abv		150
2012 Dom Perignon Brut, Épernay, France, 12.5% abv		320
NV Veuve Clicquot Brut Magnum, Reims, France, 12% abv		380

A discretionary service charge of 12.5% is added to your bill

SOBRIETY SOCIETY

Bittersweet Symphony (0.0%) 7

FAN OF THAT FAMOUS SPRITZ? THIS WILL BE RIGHT UP YOUR STREET

Perfect Matcha (0.0%) 7

GREEN TEA, MATCHA SYRUP, APPLE JUICE, LEMON, GRAPEFRUIT SODA

Celibate Martini (0.0%) 7

PASSIONFRUIT PUREE, ORANGE JUICE, VANILLA SYRUP, FRESH LIME JUICE, PINEAPPLE JUICE & A SHOT OF BUBBLES

Corona Cero (0.0%) 5.5

CLEAN WITH NO HOP AROMA, LOTS OF LIGHT MALT AND A LITTLE HONEY. THE SAME HIGH STANDARD OF CORONA WITHOUT THE BOOZE

All Berry (0.0%) 6

STRAWBERRY, BLACKBERRY, RASPBERRY FRESH LIME, BROWN SUGAR, GINGER BEER

Copacabana Sour (0.0%) 6

HOUSE CITRUS BLEND CORDIAL, LEMON, EGG, JABUTICABA SYRUP

Rumless Passion Fruit Mojito (0.0%) 6

FRESH MINT, BROWN SUGAR, CLOUDY APPLE JUICE, FRESH CITRUS, PASSION FRUIT, SODA

Tommy? Is That You? (0.0%) 7

HOUSE CITRUS BLEND CORDIAL, AGAVE, LIME JUICE

Tanqueray Sevilla 50ml (0.0%) 6*

A ZESTY, FRUITFUL SUGAR-FREE FLAVOURING WITH A BOLD AND BITTERSWEET TASTE, BALANCING SEVILLA ORANGE, ORANGE BLOSSOM, AND BOTANICALS FROM TANQUERAY'S LONDON DRY

Captain Morgan 50ml (0.0%) 6*

SMOOTH AND DELICIOUS WITH NOTES OF RICH VANILLA, BROWN SUGAR, AND WARMING SPICES, WITH A LINGERING WARM SPICY FINISH

*Mixer option sold separately. Upgrade it to a cocktail for £3.50

SPIRITS

Served 50ml as standard; 25ml served upon request. Mixer sold separately

Scotch

Bruichladdich	13
Glenlivet Founders Reserve	11.5
Glenlivet Caribbean Reserve	13
Laphroaig	12.5
Chivas Regal 12y	11.5
Glenfiddich 12y	11.5
Glenfiddich 21y	40
Lagavulin 16y	25
Copper Dog	10

American Whiskey & Rye

Woodford Reserve	11
Jack Daniel's Original / Flavours	9
Jack Daniel's Rye	11.5
Gentleman Jack	12.5
Yellowstone	15.5
Maker's Mark	10.5
Rittenhouse	11
Horse With No Name	15
Ragtime Rye	11

Irish Whisky & Japanese

Jameson	9.5
Jameson Black Barrel	11.5
Jameson Orange	10.5
Nikka From The Barrel (Japan)	11.5
Redbreast 12y	13

Agave

Ojo de Tigre Mezcal	11
Olmecca Reposado	9
Olmecca Altos Reposado	11.5
Fortaleza Blanco	16.5
Herradura Blanco / Reposado	11.5 / 15
Brujo Mezcal	11
Cazcabel Coffee / Honey / Coconut (25ml)	7

Brandy & Pisco

Courvoisier	10
Hennessy	12
ABA Pisco	10
El Gobernador	11

Vodka

Absolut	9
Absolut Flavours	9.5
Grey Goose	12
Belvedere	12
Zubrowka	10

Cin

Beefeater Original	9
Beefeater Flavours	9.5
Hendrick's	11.5
Monkey 47	15
Portobello Navy Strength	13
Plymouth	12
Roku	12
Tanqueray 10	12

Rum & Cachaça

Havana 3y	9
Havana 7y	10.5
Havana Especial	9.5
Havana Spiced	10.5
Sailor Jerry	10
La Hechicera	12
Gosling's	10
Diplomatico	14
Malibu	9
Damoiseau Arranges Guava	11
Santa Teresa 1796	14
Velho Barreiro Cachaça	10

Digestives & Aperitifs

Jägermeister (25ml)	6.75
Antica Sambuca (25ml)	6.75
Green Chartreuse	9
Disaronno	9
Drambuie	9
Frangelico	8
Italicus	8
Chambord	9

A discretionary service charge of 12.5% is added to your bill

BOTTLE SERVICE

All 70cl

Spirits served with your choice of complimentary house mixer. Premium mixer options also available

GIN

Hendrick's	180
Tanqueray 10	200

VODKA

Belvedere	200
Grey Goose	200

RUM

Sailor Jerry Spiced	180
Santa Teresa 1796	210

WHISKEY

Woodford Reserve	200
Gentleman Jack Daniel's	220

COGNAC

Courvoisier VS	180
Hennessy VS	200

OTHERS

Jägermeister	160
Tequila Rose	150
Cazcabel Tequila (Coffee/Coconut/Honey)	180

RAISE A TOAST

^{NV} Moët & Chandon Brut	135
^{NV} Moët & Chandon Rosé	150
²⁰¹² Dom Perignon Brut	320
^{NV} Veuve Clicquot Brut Magnum	380
^{NV} Bottega Gold Prosecco	50
^{NV} Bottega Rose Gold Prosecco (vg)	55

A discretionary service charge of 12.5% is added to your bill

WHAT'S ON

All Night Happy Hour

Every Thursday grab your mates for cocktails and bottled beers to get in the mood for the weekend ahead

Friday Night Live!

Happy hour cocktails & bottomless bubbles, beer or cocktails
DJs spinning the very best in eclectic cool party mixes of funky beats, disco edits, hip hop and party classics

Disco Brunch

(Every Saturday 11am till 4:30pm)

DJ from 2:30pm-5:30pm

Indulge yourself in an array of delicious brunch dishes & bottomless bubbles, beer or cocktails. All accompanied by a sweet side of classic disco tunes

Lost Made Me Do It

(Every Saturday open till 2am)

DJs from 9:30pm-2am

Dropping a mix of funky beats, disco, house and party classics

Dress code: Make an effort

Traditional Sunday Roast Club

(Available 12pm to 5pm)

Sundays are for chilled vibes! Grab your friends, family & loved ones and indulge in some serious retox behaviour. Enjoy a delicious Sunday Roast as you recount the week gone by. Bottomless options also available.

Lost in Brazil

(Every Sunday 5pm till midnight)

End your week at one of London's top Brazilian nights with DJs & live bands on rotation playing everything from Samba, Sertanejo, Pagode & Bossa Nova.

Door charge: £10. Happy Hour 5pm til 7pm

For private hire please enquire via lostbattersea.co.uk

Party packages available to pre-order

Please visit our website to make your reservation enquiry

(Bottomless drinks options sold separately)

OPENING TIMES

Kitchen until 10pm

Thursday 4pm - 11pm

Friday 4pm - 2am

Saturday 11am - 2am

Sunday 12pm - 12am

Monday - Wednesday: Enquire About Private Hire

Open til 1am on Thursdays if for private hire

