# SIGNATURE COCKTAILS

Lychee Solero ABSOLUT VODKA, GIFFARD LYCHEE, PASSION FRUIT AND LYCHEE JUICES, LIGHT CREAM, VANILLA Long Peach Iced Tea ABSOLUT, BEEFEATER, OLMECA REPOSADO, HAVANA GOLD, ARCHERS, LEMON, PEACH RED BULL **Bloody Maggy** CHILI-INFUSED OLMECA REPOSADO TEQUILA, TOMATO RELISH, COINTREAU, LIME Jam 2 Orange (low abv) 12 PASSOA, TRIPLE SEC, MARMALADE, ORANGE AND PASSION **FRUIT JUICES** 13.5 Ban Ana JD GENTLEMAN JACK DANIEL'S, BANANA-INFUSED JACK DANIEL'S, BANANA LIQUEUR, CHOCOLATE BITTERS **Mezcal & Tropics** OJO DE TIGRE MEZCAL, ARCHERS, CAMPARI, PINEAPPLE, LIME, PEACH BITTERS **Diplofanatico** DIPLOMATICO RESERVA VENEZUELAN RUM, KAHLUA, ESPRESSO, VANILLA ICE CREAM, CHOCOLATE BITTERS

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

## SIGNATURE COCKTAILS

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

CC Martini BEEFEATER GIN, CAMOMILE CORDIAL, LEMON, APPLE JUICE, CUCUMBER CORDIAL, EGG WHITE	12.5
<b>Re-Fresher</b> ABSOLUT VANILLA, ABSOLUT RASPBERRY, CHAMBORD, CITRUS CORDIAL, LEMONADE, GRENADINE	<b>12.5</b>
Atlantic's Pearl (low abv) APEROL, WHITE WINE, PASSIONFRUIT AND PINEAPPLE, VANILLA ICE CREAM	12.5
<b>Heartbeat</b> BEEFEATER BLOOD ORANGE GIN, FAIR ELDERFLOWER LIQUEUR, FRESH CARROT CORDIAL, MARMALADE, ORANGE BI	<b>12.5</b>
Spritzer's Thyme ABA PISCO, LILLET ROSE, FRESH WATERMELON, LEMON, SODA THYME	13 <u> </u>

**5x Bottles of Corona**SERVED IN AN ICE BUCKET. JUST £20 DURING HAPPY HOUR

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

# **BEERS & CIDERS**

FROM THE TAP	abv%	
<b>Heineken</b> A premium beer with a well-balanced taste and subtle fruity notes	5%	7.5
Amstel Spritzy with a subtle citrus and herbal hop character and a clean, bitter finish	4.1%	7.2
<b>Beavertown Gamma Ray</b> Juicy tropical aromas of Mango and Passion Fruit, intense upfront fruit juice flavours lead to a rounded, gentle finish	5.4%	7.9
<b>Blue Moon</b> 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
<b>Brixton Low Voltage IPA</b> 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
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
<b>Peroni Nastro Azzurro Gluten-Free 330ml</b> The same delicate balance of bitterness and citrus aromatic notes as the original along with the trademark refreshing clean finish	5%	6.8

# **SNACK MENU**

Served on weekdays and from 5pm on Saturday

#### **Homemade Koffman's Potato Crisps**

Optionally seasoned with sea salt or chicken flavour seasoning 4

#### **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 / BUFFALO / KOREAN GOCHUJANG

**Roasted Red Pepper Hummus 8** 

Homemade 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 With a subtle floral scent on the nose this white has flavours of melon, citrus fruits and a touch of fennel	9.5	11.5	31
(2021) Flor del Fuego, Chardonnay, Chile, 13% abv A rich wine, full in body. Showing ripe tropical fruits accompanied by vanilla and a toasted finish	11	13.5	35
(2021) San Giorgio, Pinot Grigio, Italy, 12.5% abv This is a crisp white with notes of invigorating citrus fruit. honeysuckle meets pear drops for a balanced palate	12.5	15	41
Richness and complexity imparted by a six month ageing on lees, this 93-point Albariño is truly a one-off. At first you'll tast 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			43

ROSE WINE	175ml	250ml	Bottle
(2021) <b>Bel Canto Pinot Grigio Rosé, Italy, 12% abv</b> Pale pink, rich in red fruits and floral on the nose. Fresh, crunchy taste with good structure	11	13	35
(2021) Nicolas Rouzet, Coteaux d'Aix, Provence, France, 12.5% abv 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			42

125ml measures available on request
A discretionary service charge of 12.5% is added to your bill

# **WINES**

VV BIVES			
RED WINE	175ml	250ml	Bottle
(2020) <b>Viertalo Tempranillo, Garnacha, Spain, 12% abv</b> Raspberry and black cherry fruits on the nose that also emerge on the palate, complemented by a touch of spice	9.5	11.5	31
(2020) <b>Lua Nova Lisboa, Portugal, 13.5% abv</b> Intensely aromatic ripe black and red fruits; juicy plums and dark berry with fine tannins and a long lasting smooth finish	11	13.5	35
(2020) <b>Beauté du Sud, Malbec, France, 13% abv</b> Blackberries, plums and blueberries, accompanied by a subtle touch of spice. Juicy, smooth and weighty on the palate	12.5	15	41
(2018) Ch Ste Michelle, Cabernet Sauvignon, USA, 14% abv Notes of Cedar and vanilla lead on to a silky smooth finish that lingers on the palate with blackcurrant and plum	,		45
WINES THAT SPARKLE	1	25ml Bo	ottle
NV Apericena Prosecco, Veneto, Italy, 11% abv Delicate and aromatic with fine bubbles, this wine carries lots of fi peach, pear and an elegant zest	resh	8	42
NV Bottega Rose Gold Prosecco, Veneto, Italy, 11.5% abv (No. 1) This brilliant sparkling rosé is fresh, harmonious, delicate and perdistinct flowery aromas and scents of mixed berries, currants and	sistent. It	carries	55
NV Bottega Gold Prosecco DOC Spumante Brut, Veneto, It Soft, harmonious and refined, with a light body and with lively yet balanced acidity. Notable harmony between the orchard and fruits and the white flower notes with sage and spices in the finish	citrus	abv	50
<sup>NV</sup> Moët & Chandon Brut, Épernay, France, 12.5% abv			135
M/ /			
<sup>NV</sup> Moët & Chandon Rosé, Épernay, France, 12% abv			150

380

NV Veuve Clicquot Brut Magnum, Reims, France, 12% abv

# **SOBRIETY SOCIETY**

<b>Mockingbird (0.0%)</b> GIFFARD PINEAPPLE, BITTERSWEET APERITIF, PINEAPPLE & LEMON JUICES	7	
Bittersweet Symphony (<0.5%) BITTER APERITIVO, ORANGE BLOSSOM, HOMEMADE CORDIAL, TONIC, ANGOSTURA BITTERS	7	
Xitrus Lemonade (0.0%) TANQUERAY SEVILLA, GIFFARD GRAPEFRUIT, LEMON AND ORANGE JUICES, FRESH MINT, GRAPEFRUIT SODA	7	
Feint Punch (0.0%) CAPTAIN MORGAN SPICED, LIME, CRANBERRY AND PINEAPPLE JUICES, STRAWBERRY, PASSIONFRUIT, ORGEAT	7	
Corona Cero (0.0%) CLEAN WITH NO HOP AROMA, LOTS OF LIGHT MALT AND A LITTLE HONEY. THE SAME HIGH STANDARD OF CORONA WITHOUT THE BOOZE	<b>5</b> .5	
Below Sour (<0.5%) CAMOMILE CORDIAL, APPLE JUICE, LEMON JUICE, CUCUMBER, RHUBARB BITTERS, EGG WHITE	7	
Rosemary Collins (<0.5%) ROSEMARY HONEY, LEMON ZEST BREW, TONIC BITTERS, SODA	7	
Coco La Vita (<5%) MALIBU, COCONUT WATER, CHOCOLATE BITTERS, SODA	8	
Purple Dusk (<5%) TANQUERAY SEVILLA, VIOLETTE LIQUEUR, LAVENDAR SYRUP, LEMON, ORANGE BITTERS	8	
Tanqueray Sevilla 50ml (0.0%) A ZESTY, FRUITFUL SUGAR-FREE FLAVOURING WITH A BOLD AND BITTERSWEET TASTE, BALANCING SEVILLA ORANGES, ORANGE BLOSSOM, WITH BOTANICALS FROM TANQUERAY'S LONDON DRY	6*	
Captain Morgan 50ml (0.0%) SMOOTH AND DELICIOUS WITH NOTES OF RICH VANILLA, BROWN SUGAR, AND WARMING SPICES, WITH A LINGERING WARM SPICY FINISH	6*	

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

Served Sorni as standa	iu, zoiiii seiv	ed upon request. Mixer sold separately	
Scotch		Vodka	
Bruichladdich	13	Absolut	9
Glenlivet Founders Reserve	11.5	Absolut Flavours	9.5
Glenlivet Caribbean Reserve	13	Grey Goose	12
Laphroaig	12.5	Belvedere	12
Chivas Regal 12y	11.5	Zubrowka	10
Glenfiddich 12y	11.5	Gin	
Glenfiddich 21y	40	Beefeater Original	9
Lagavulin 16y	25	Beefeater Flavours	9.5
Copper Dog	10	Hendrick's	11.5
American Whiskey & Rye	,	Monkey 47	15
Woodford Reserve	11	Portobello Navy Strength	13
Jack Daniel's Original / Flavours	9	Plymouth	12
Jack Daniel's Rye	11.5	Roku	12 12
Gentleman Jack	12.5	Tanqueray 10	12
Yellowstone	15.5		
Maker's Mark	10.5	Rum & Cachaça	
Rittenhouse	11	Havana 3y	9
Horse With No Name	15	Havana 7y	10.5
Ragtime Rye	11	Havana Especial	9.5
Trish Whisky & Japanese	•	Havana Spiced	10.5
Jameson	9.5	Sailor Jerry	10
Jameson Black Barrel	11.5	La Hechicera	12
Jameson Orange	10.5	Gosling's	10
Nikka From The Barrel (Japan)	11.5	Diplomatico	14
Redbreast 12y	13	Malibu	9
Agave		Damoiseau Arranges Guava	11
Ojo de Tigre Mezcal	11	Santa Teresa 1796	14
Olmeca Reposado	9	Velho Barreiro Cachaça	10
Olmeca Altos Reposado	11.5		
Fortaleza Blanco	16.5	Digestives & Aperitifs	
Herradura Blanco / Reposado	11.5 / 15	Jägermeister (25ml)	6.75
Bruxo Mezcal	11	Antica Sambuca (25ml)	6.75
Cazcabel Coffee / Honey / Coconut (25ml)	7	Green Chartreuse	9
(23111)		Disaronno	9
Brandy & Pisco		Drambuie	9
Courvoisier	10	Frangelico	8
Hennessy	12	Italicus	8
ABA Pisco	10	Chambord	9
El Gobernador	11		

## **BOTTLE SERVICE**

All 70cl

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

GIN	400
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
DAIGE A TOAGT	
RAISE A TOAST	
<sup>NV</sup> Moët & Chandon Brut	135
<sup>NV</sup> Moët & Chandon Rosé	150
<sup>2012</sup> 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 funked up 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 funked up 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

