

SIGNATURE COCKTAILS

Lychee Solero

ABSOLUT VODKA, GIFFARD LYCHEE, PASSION FRUIT AND LYCHEE JUICES, LIGHT CREAM ,VANILLA

13



Long Peach Iced Tea

ABSOLUT, BEEFEATER, OLMECA REPOSADO, HAVANA GOLD, ARCHERS, LEMON, PEACH RED BULL

14



Bloody Maggy

CHILI-INFUSED OLMECA REPOSADO TEQUILA, TOMATO RELISH, COINTREAU, LIME

13



Jam 2 Orange (low abv)

PASSOA, TRIPLE SEC, MARMALADE, ORANGE AND PASSION FRUIT JUICES

12



Ban Ana JD

GENTLEMAN JACK DANIEL'S, BANANA-INFUSED JACK DANIEL'S, BANANA LIQUEUR, CHOCOLATE BITTERS

13.5



Mezcal & Tropics

OJO DE TIGRE MEZCAL, ARCHERS, CAMPARI, PINEAPPLE, LIME, PEACH BITTERS

13



Diplofanatico

DIPLOMATICO RESERVA VENEZUELAN RUM, KAHLUA, ESPRESSO, VANILLA ICE CREAM, CHOCOLATE BITTERS

14



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



Re-Fresher

ABSOLUT VANILLA, ABSOLUT RASPBERRY, CHAMBORD, CITRUS CORDIAL, LEMONADE, GRENADINE

12.5



Atlantic's Pearl (low abv)

APEROL, WHITE WINE, PASSIONFRUIT AND PINEAPPLE, VANILLA ICE CREAM

12.5



Heartbeat

BEEFEATER BLOOD ORANGE GIN, FAIR ELDERFLOWER LIQUEUR, FRESH CARROT CORDIAL, MARMALADE, ORANGE BITTERS

12.5



Spritzer's Thyme

ABA PISCO, LILLET ROSE, FRESH WATERMELON, LEMON, SODA, THYME

13



5x Bottles of Corona

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

30

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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

FROM THE FRIDGE

	abv%	
Favela Lager 330ml Crisp and refreshing premium lager with a slight floral note. Cold-filtered, gluten free, organic, vegan and supporting the Favela Foundation	5%	6.5
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
Asahi Super Dry 330ml Malt-forward aroma of water cracker with delicate spicy and floral notes	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

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	9.5	11.5	31
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	11	13.5	35
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	12.5	15	41
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	11	13	35
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			42
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	9.5	11.5	31
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	11	13.5	35
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	12.5	15	41
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	42
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

Mockingbird (0.0%)	7
GIFFARD PINEAPPLE, BITTERSWEET APERITIF, PINEAPPLE & LEMON JUICES	
Bittersweet Symphony (<0.5%)	7
BITTER APERITIVO, ORANGE BLOSSOM, HOMEMADE CORDIAL, TONIC, ANGOSTURA BITTERS	
Xitrus Lemonade (0.0%)	7
TANQUERAY SEVILLA, GIFFARD GRAPEFRUIT, LEMON AND ORANGE JUICES, FRESH MINT, GRAPEFRUIT SODA	
Feint Punch (0.0%)	7
CAPTAIN MORGAN SPICED, LIME, CRANBERRY AND PINEAPPLE JUICES, STRAWBERRY, PASSIONFRUIT, ORGEAT	
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	
Below Sour (<0.5%)	7
CAMOMILE CORDIAL, APPLE JUICE, LEMON JUICE, CUCUMBER, RHUBARB BITTERS, EGG WHITE	
Rosemary Collins (<0.5%)	7
ROSEMARY HONEY, LEMON ZEST BREW, TONIC BITTERS, SODA	
Coco La Vita (<5%)	8
MALIBU, COCONUT WATER, CHOCOLATE BITTERS, SODA	
Purple Dusk (<5%)	8
TANQUERAY SEVILLA, VIOLETTE LIQUEUR, LAVENDAR SYRUP, LEMON, ORANGE BITTERS	
Tanqueray Sevilla 50ml (0.0%)	6*
A ZESTY, FRUITFUL SUGAR-FREE FLAVOURING WITH A BOLD AND BITTERSWEET TASTE, BALANCING SEVILLA ORANGES, ORANGE BLOSSOM, WITH 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
Bruxo 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

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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

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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

