

## SIGNATURE COCKTAILS

### Chocolate Rouge

ABSOLUT VODKA, MOZART DARK CHOCOLATE LIQUEUR,  
RASPBERRY, CREAM & MILK

13 

### Cherry Fizz Mojito

GIFFARD CHERRY LIQUEUR, LIME JUICE, MINT, PROSECCO

13 

### Chili Mojito

MALIBU COCONUT RUM, LIME JUICE, SUGAR, COCONUT PUREE,  
MINT, RED CHILI

12.5 

### Passion Trick

BEEFEATER GIN, PASSION FRUIT, LIME, SUGAR, TEAPOT BITTERS

12.5 

### What's the Crack

KRAKEN SPICED RUM, ARCHERS, LIME JUICE, SUGAR, PEACH  
BITTERS

12.5 

### Mezcal & Tropics

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

13 

### Mexican Coconut Lychee Martini

CAZCABEL COCONUT, GIFFARD LYCHEE LIQUEUR, LYCHEE JUICE,  
LIME JUICE, AGAVE

13 

### Rum Punch Sharer

KRAKEN SPICED RUM, WRAY & NEPHEW, ORANGE AND PINEAPPLE  
JUICES, PASSION FRUIT PUREE, LIME JUICE, GRENADINE

45

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

### Beach Breeze

CAZCABEL COCONUT TEQUILA, STRAWBERRY PUREE, GIFFARD  
STRAWBERRY LIQUEUR, LEMON AND CRANBERRY JUICES

12.5 

### Toffee Apple Crush

JACK DANIEL'S APPLE, TOFFEE NUT, LEMON JUICE

13 

### Paloma Nights

CAZCABEL HONEY TEQUILA, LIME, CHILI, GRAPEFRUIT SODA

12.5 

### 43 Sins

BEEFEATER GIN, LICOR 43, APPLE AND LEMON JUICES, VANILLA

12.5 

### Caipirinha

VELHO BARREIRO CACHAÇA, SUGAR, LIME  
CHOOSE FROM:

CLASSIC / PASSION FRUIT / JABUTICABA / STRAWBERRY

12.5 

### 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%	
<b>Heineken</b> A premium beer with a well-balanced taste and subtle fruity notes	5%	7.5
<b>Amstel</b> Spritzzy 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
<b>Atlantic Pale Ale</b> 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%	
<b>Corona 330ml</b> 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
<b>Asahi Super Dry 330ml</b> Malt-forward aroma of water cracker with delicate spicy and floral notes	5%	6.5
<b>Erdinger Weissbier 500ml</b> Classic wheat beer combining good sparkle, lively taste with delicately, fruity hop flavours and citrus notes	5.3%	7
<b>Brewdog Punk IPA 330ml</b> Delicious piney, bitter hops that are assertive rather than aggressive, zesty orange and grapefruit and good underlying maltiness	5.4%	6.5
<b>Inches Apple Cider 440ml</b> Semi-sweet, with a sweet red dessert apple notes and a hint of vanilla	4.5%	7.2
<b>Rekorderlig - (Please ask for flavours) 500ml</b> Made with the purest Swedish spring water, available in a range of exciting flavour combinations	4%	7.2
<b>Guinness 440ml</b> Offering a harmonious combination of roasted malt flavours, balanced sweetness, and a creamy mouthfeel	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

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
<b>(2020) Viertalo Sauvignon Blanc, Airen, Spain, 12% abv</b>	<b>9.5</b>	<b>11.5</b>	<b>31</b>
With a subtle floral scent on the nose this white has flavours of melon, citrus fruits and a touch of fennel			
<b>(2021) Flor del Fuego, Chardonnay, Chile, 13% abv</b>	<b>11</b>	<b>13.5</b>	<b>35</b>
A rich wine, full in body. Showing ripe tropical fruits accompanied by vanilla and a toasted finish			
<b>(2021) San Giorgio, Pinot Grigio, Italy, 12.5% abv</b>	<b>12.5</b>	<b>15</b>	<b>41</b>
This is a crisp white with notes of invigorating citrus fruit. honeysuckle meets pear drops for a balanced palate			
<b>(2020) Villarei, Albariño, Spain, 12.5% abv</b>			<b>43</b>
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
<b>(2021) Bel Canto Pinot Grigio Rosé, Italy, 12% abv</b>	<b>11</b>	<b>13</b>	<b>35</b>
Pale pink, rich in red fruits and floral on the nose. Fresh, crunchy taste with good structure			
<b>(2021) Nicolas Rouzet, Coteaux d'Aix, Provence, France, 12.5% abv</b>			<b>42</b>
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
<b>(2020) Viertalo Tempranillo, Garnacha, Spain, 12% abv</b>	<b>9.5</b>	<b>11.5</b>	<b>31</b>
Raspberry and black cherry fruits on the nose that also emerge on the palate, complemented by a touch of spice			
<b>(2020) Lua Nova Lisboa, Portugal, 13.5% abv</b>	<b>11</b>	<b>13.5</b>	<b>35</b>
Intensely aromatic ripe black and red fruits; juicy plums and dark berry with fine tannins and a long lasting smooth finish			
<b>(2020) Beauté du Sud, Malbec, France, 13% abv</b>	<b>12.5</b>	<b>15</b>	<b>41</b>
Blackberries, plums and blueberries, accompanied by a subtle touch of spice. Juicy, smooth and weighty on the palate			
<b>(2018) Ch Ste Michelle, Cabernet Sauvignon, USA, 14% abv</b>			<b>45</b>
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
<b>NV Apericena Prosecco, Veneto, Italy, 11% abv</b>	<b>8</b>	<b>42</b>
Delicate and aromatic with fine bubbles, this wine carries lots of fresh peach, pear and an elegant zest		
<b>NV Bottega Rose Gold Prosecco, Veneto, Italy, 11.5% abv (Vegan)</b>		<b>55</b>
This brilliant sparkling rosé is fresh, harmonious, delicate and persistent. It carries distinct flowery aromas and scents of mixed berries, currants and strawberries		
<b>NV Bottega Gold Prosecco DOC Spumante Brut, Veneto, Italy, 11% abv</b>		<b>50</b>
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		
<b>NV Moët &amp; Chandon Brut, Épernay, France, 12.5% abv</b>		<b>135</b>
<b>NV Moët &amp; Chandon Rosé, Épernay, France, 12% abv</b>		<b>150</b>
<b>2012 Dom Perignon Brut, Épernay, France, 12.5% abv</b>		<b>320</b>
<b>NV Veuve Clicquot Brut Magnum, Reims, France, 12% abv</b>		<b>380</b>

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

## SOBRIETY SOCIETY

**Rumless Mojito** 7  
RASPBERRY, HIBISCUS, MINT, APPLE JUICE, LIME JUICE, SODA

**Bittersweet Symphony (<0.5%)** 7  
BITTER APERITIVO, ORANGE BLOSSOM, HOMEMADE CORDIAL, TONIC, ANGOSTURA BITTERS

**All Berry** 7  
BLACKBERRY, BLUEBERRY, RASPBERRY, LIME, SUGAR, GINGER BEER

**Celibate Martini** 7  
PASSION FRUIT PUREE, ORANGE AND PINEAPPLE JUICES, LIME, SUGAR

**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

**Tommy, Is That You?** 7  
HOMEMADE CITRUS CORDIAL, AGAVE, LIME

**Tanqueray Sevilla 50ml (0.0%)** 6\*  
A ZESTY, FRUITFUL SUGAR-FREE FLAVOURING WITH A BOLD, BITTERSWEET TASTE, BALANCING SEVILLA ORANGES, ORANGE BLOSSOM, WITH BOTANICALS FROM TANQUERAY'S FAMOUS LONDON DRY GIN

**Captain Morgan 50ml (0.0%)** 6\*  
SMOOTH AND DELICIOUS WITH NOTES OF RICH VANILLA, SWEET SPICES AND BROWN SUGAR, WITH A LINGERING, WARM FINISH

\*Mixer option sold separately. Upgrade it to a 0% cocktail for £3.50

## SPIRITS

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

### American Whiskey & Rye

LS Whiskey Blend	11
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 & Scotch

Jameson	9.5
Jameson Orange	10.5
Redbreast 12y	13
Laphroaig	12.5
Chivas Regal 12y	11.5
Lagavulin 16y	25

### Agave

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

### Brandy & Pisco

Courvoisier	10
Hennessy	12
ABA Pisco	10

### 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
Plymouth	12
Tanqueray 10	12

### Rum & Cachaça

Havana 3y	9
Havana 7y	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

<sup>NV</sup> Moët & Chandon Brut	135
<sup>NV</sup> Moët & Chandon Rosé	150
<sup>2012</sup> Dom Perignon Brut	320
<sup>NV</sup> Veuve Clicquot Brut Magnum	380
<sup>NV</sup> Bottega Gold Prosecco	50
<sup>NV</sup> 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 Vibe!

Happy hour cocktails & bottomless bubbles, beer or cocktails  
Sit back, enjoy our tasty deals, and kick off the weekend with fun, vibey playlists and feel-good soundtracks that bring the energy and set the tone for a great Friday night.

### Disco Brunch

(Every Saturday 11am till 4:30pm)

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 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](http://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

