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 应
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 Ţ
Paloma Nights CAZCABEL HONEY TEQUILA, LIME, CHILI, GRAPEFRUIT SODA	12.5 🖵
5x Bottles of Sol SERVED IN AN ICE BUCKET. JUST £20 DURING HAPPY HOUR	27.5

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
Amstel Spritzy with a subtle citrus and herbal hop character and a clean, bitter finish	4.1%	6.9
Beavertown Gamma Ray Juicy tropical aromas of Mango and Passion Fruit, intense upfront fruit juice flavours lead to a rounded, gentle finish	5.4%	7.1
Blue Moon Belgian-style wheat beer brewed with orange peel and coriander	5.4%	7.5
Atlantic Pale Ale A vibrant & fruity aromatic ale, hints of lime zest & a mango finish	4.5%	7.2
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%	7.2
FROM THE FRIDGE	abv%	
Sol 330ml A refreshing, pilsner style beer from Mexico, with a fresh & lemony finis	4.2%	5.5
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
Modelo 330ml Notes of grain, malt and honey with a light bitterness	4.5%	6
Erdinger Weissbier 500ml Classic wheat beer combining good sparkle, lively taste with delicately, fruity hop flavours and citrus notes	5.3%	6.7
Brewdog Punk IPA 330ml Delicious piney, bitter hops that are assertive rather than aggressive, zesty orange and grapefruit and good underlying maltiness	5.4%	6.2
Rekorderlig - (Please ask for flavours) 500ml Made with the purest Swedish spring water, available in a range of exciting flavour combinations	4%	6.9
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%	6.5

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

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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	8.5	10	28
⁽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	10.5	12.5	33
⁽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	14.5	39
⁽²⁰²⁰⁾ Villarei, Albariño, Spain, 12.5% abv 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
ROSE WINE (2021) Bel Canto Pinot Grigio Rosé, Italy, 12% abv Pale pink, rich in red fruits and floral on the nose. Fresh, crunchy taste with good structure	175ml 10.5	250ml 12.5	Bottle 33
⁽²⁰²¹⁾ Bel Canto Pinot Grigio Rosé, Italy, 12% abv Pale pink, rich in red fruits and floral on the nose. Fresh,	10.5 12.5% al	12.5	

WINES

RED WINE	175ml	250ml	Bottle
⁽²⁰²⁰⁾ Viertalo Tempranillo, Garnacha, Spain, 12% abv Raspberry and black cherry fruits on the nose that also emerge on the palate, complemented by a touch of spice	8.5	10	28
⁽²⁰²⁰⁾ Lua Nova Lisboa, Portugal, 13.5% abv Intensely aromatic ripe black and red fruits; juicy plums and dark berry with fine tannins and a long lasting smooth finish	10.5	12.5	33
⁽²⁰²⁰⁾ Beauté du Sud, Malbec, France, 13% abv Blackberries, plums and blueberries, accompanied by a subtle touch of spice. Juicy, smooth and weighty on the palate	12	14.5	39
⁽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 f peach, pear and an elegant zest	resh	8	41
^{NV} Bottega Rose Gold Prosecco, Veneto, Italy, 11.5% abv (This brilliant sparkling rosé is fresh, harmonious, delicate and per distinct flowery aromas and scents of mixed berries, currants and	sistent. It	carries	55
NV Bottega Gold Prosecco DOC Spumante Brut, Veneto, If 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
^{NV} Moët & Chandon Brut, Épernay, France, 12.5% abv			135
™ 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

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SOBRIETY SOCIETY

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SPIRITS

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

9

9.5

12

12

10

9.5

11.5

10.5

11.5

13

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6.75

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

(25ml)

Chambord

BOTTLE SERVICE

All 70cl

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

GIN Hendrick's Tanqueray 10	180 200
VODKA	
Belvedere	200
Grey Goose	200
RUM	
Sailor Jerry Spiced	180
Santa Teresa 1796	210
Santa Teresa 1790	210
WHISKEY	
Woodford Reserve	200
Gentleman Jack Daniel's	220
COGNAC	
Courvoisier VS	160
Hennessy VS	200
OTHERS	
Jägermeister	160
Tequila Rose	150
Cazcabel Tequila (Coffee/Coconut/Honey)	180
RAISE A TOAST	
™ Moët & Chandon Brut	135
™ Moët & Chandon Rosé	150
²⁰¹² Dom Perignon Brut	320
[№] Veuve Clicquot Brut Magnum	380
[№] 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

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

