

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

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 / BUFFALO / KOREAN GOCHUJANG

Roasted Red Pepper Hummus 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

Mockingbird (0.0%)	7
GIFFARD PINEAPPLE, BITTERSWEET APERITIF, PINEAPPLE & LEMON JUICES	
Bittersweet Tonic (<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 Is That You? (<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

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

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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



A LA CARTE

Kitchen until 10pm



SHARING NIBBLES

- Bloody Maggy 13**
Long Peach Iced Tea 14
Lychee Solero 13

- Charcuterie 16.5**
Coppa ham, salami Milano, chorizo, pickled vegetables & savoury seeded crackers
- Cheese board (v) 15.5**
Shropshire blue, red Leicester, brie, mango chutney, sun-dried tomatoes, marinated garlic, peppers, olives, cornichons & savoury seeded crackers

SMALL PLATES

- Chicken Wings (Half portion/Full portion)**
BBQ / Buffalo / Korean Gochujang
- Kimchi Mac & Cheese**
- Mexican Tostadas** beef/vegetables
- Roasted Red Pepper Hummus** with flatbread & chili oil
- Pulled Pork Mac & Cheese Bites** with BBQ dip
- Croquettes** of seasoned chicken
- Kibbeh** Lebanese beef croquettes
- Cheese Fondue Croquettes (v)**
- King Prawns** with tomato, garlic and red chili
- Waffle Fry Nachos** with guacamole, sour cream & jalapeños

8.5/14

8.5

9

8

8.5

8

8

8

12

8.5

LARGE PLATES

- Picanha Steak (11.5 oz) 26.5**
Served with skin-on fries, & side salad
Upgrade to halloumi fries **2** or sweet potato fries **1**
- Pan-Fried Salmon 18.5**
A succulent fillet served with dill potatoes and cheesy baked asparagus
- Lamb Cutlets 19.5**
Served on a bed of giant couscous with sundried tomatoes, black olives, tenderstem broccoli and chermoula
- Peri-Peri Half Chicken 19**
Served with mixed salad and skin-on fries
- Classic Caesar Salad 12**
A bed of fresh romaine lettuce with Parmesan shavings, anchovy, crunchy croutons & Caesar dressing
Add chicken **4** Add bacon bits **1**

ON THE SIDE

- Sweet Potato Fries 6**
- Skin-on Fries 5**
- Halloumi Fries 6.5**

See reverse for
bottomless options

BURGERS

A delicious, messy burger served in a brioche bun with skin-on fries
Upgrade? sweet potato fries **1** or halloumi fries **2**

Extra Toppings Pickled Jalapeños **1** / Fried Egg **1.5** / Smoked Streaky Bacon **2** / Cheddar **1** / Blue Cheese **1.5**

- Vegan Cheeseburger (vg) 16.5**
Moving Mountains™ vegan patty served with vegan cheddar, lettuce, onion, tomato, relish & vegan mayo
- Aged Rump of Beef Burger 16.5**
6oz Aged Rump premium beef patty, cheddar, lettuce, onion, tomato, relish and burger sauce
- Spicy Cajun Chicken Burger 16**
Sliced Cajun chicken breast, cheddar, relish, lettuce, coleslaw, and garlic sauce
- Grilled Halloumi Burger (v) 16**
Two slices of grilled halloumi, relish, lettuce, roasted peppers & beetroot hummus

Please inform a member of our team of any allergy or dietary requirements. A discretionary service charge of 12.5% is added to your bill.

Friday's bottomless options are only available as an upgrade to a main dish

The FSA are advising people who have a peanut allergy to avoid consuming foods that contain or may contain mustard ingredients



BOTTOMLESS COCKTAILS

MALIBU BEACH

Havana Gold, Malibu, Pineapple, Cranberry, Lemon, Strawberry, Berries

APEROLITCHI

Aperol, Giffard Lychee, Lemon, Lychee, Vanilla, Soda

TROPICALIA

Olmecca Reposado Tequila, Triple Sec, Passoa, Lime, Passion Fruit, Grapefruit Soda

BLUSH SANGRIA

Giffard Strawberry, White Wine, Lillet Rose, Lemon, Fresh Mint, Berries

PEARADISE FIZZ

Absolut Pear, Limoncello, Elderflower, Cucumber, Prosecco

PARTY LEMON AID

Lemon-infused Beefeater, Triple Sec, Fresh Mint, Lemonade

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BATTERSEA SATURDAY BRUNCH

ARRIVAL DRINKS

Bloody Maggy	13
Long Peach Iced Tea	14
Lychee Solero	13
Smoothie of the Day	7

Our smoothies are handmade, and packed with a mix of fruit, leafy greens and juices. Ask your server about today's selection

GET FIZZY*

Add Bottomless Bubbles, Beer or Cocktails

90 min slots
until 4:30pm

£25pp // £35pp

BRUNCH FAVOURITES

Buttermilk Fried Chicken Waffles 15

In Panko, with smoked streaky bacon & maple syrup on brioche waffles

French Toast 11

Stacked high, served with smoked streaky bacon, mixed berries & maple syrup

Avocado & Chorizo Jam Toast with Poached Egg 13

Crushed avocado & chorizo jam, with chilli flakes & a poached egg

Eggs Royale 12.5

With Scottish smoked salmon & hollandaise

Beef Hash 14.5

Braised beef, sautéed potatoes, spinach, poached eggs & hollandaise sauce

Grilled Chicken 15.5

Grilled chicken breast, crushed avocado & halloumi fries

Steak or Chicken Salad 16.5

Your choice with mixed leaves, onion, cherry tomatoes, olives, radish, cucumber, blue cheese dressing and balsamic glaze

Add bacon bits **1**

Vegetarian Full English 14.5

Mushrooms, vegan sausages, hash browns, tomato, baked beans, spinach, toast.

Add fried egg **1.5**

Fish Finger Sandwich 15

Homemade fish fingers served on ciabatta with tomato, lettuce, tartare sauce & skin-on fries

Upgrade? sweet potato fries **1** or halloumi fries **2**

Eggs Benedict 12.5

With smoked streaky bacon & hollandaise

Add avocado side **1.5**

Epic Steak Sandwich 17

8oz Onglet on ciabatta with caramelised onions, butter, blue cheese pesto, lettuce & fries

Upgrade? sweet potato fries **1** or halloumi fries **2**

GOURMET BURGERS

A delicious, messy burger served with skin-on fries

Upgrade? sweet potato fries **1** or halloumi fries **2**

Extra Toppings

Pickled Jalapeños **1** / Fried Egg **1.5** / Smoked Streaky Bacon **2** / Cheddar **1** / Blue Cheese **1.5**

Brunch Burger Add hash brown for 1 15.5

Smoked streaky bacon, sausage, avocado, caramelised onion & egg (scrambled or fried)

Vegan Cheeseburger (vg) 16.5

Moving Mountains™ vegan patty served with vegan cheddar, lettuce, onion, tomato, relish & vegan mayo in a vegan bun

Aged Rump of Beef Burger 16.5

6oz Aged rump of beef patty, cheddar, lettuce, onion, tomato, relish and burger sauce

Spicy Cajun Chicken Burger 16

Sliced Cajun chicken breast, cheddar, relish, lettuce, coleslaw and garlic sauce

Grilled Halloumi Burger (v) 16

Two slices of grilled halloumi, relish, lettuce, roasted peppers & red pepper hummus

ON THE SIDE

Skin-on Fries 5

Sweet Potato Fries 6

Halloumi Fries in a panko breadcrumb, w/chipotle mayo 6.5

Pulled Pork Mac & Cheese Bites 8.5

DESSERTS All at 8

Homemade Churros

Served warm with cinnamon sugar & chocolate sauce

Pancake Stack

Served with maple syrup and caramelised banana

Belgian Waffles

With vanilla & strawberry ice creams

See reverse for
bottomless cocktail options

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BOTTOMLESS COCKTAILS

MALIBU BEACH

Havana Gold, Malibu, Pineapple, Cranberry, Lemon, Strawberry, Berries

APEROLITCHI

Aperol, Giffard Lychee, Lemon, Lychee, Vanilla, Soda

TROPICALIA

Olmecca Reposado Tequila, Triple Sec, Passoa, Lime, Passion Fruit, Grapefruit Soda

BLUSH SANGRIA

Giffard Strawberry, White Wine, Lillet Rose, Lemon, Fresh Mint, Berries

PEARADISE FIZZ

Absolut Pear, Limoncello, Elderflower, Cucumber, Prosecco

PARTY LEMON AID

Lemon-infused Beefeater, Triple Sec, Fresh Mint, Lemonade

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GET FIZZY*

Add Bottomless
Bubbles, Beer or
Cocktails

90 min slots
until 4:30pm
£25pp // £35pp

BATTERSEA ROAST SUNDAYS

Roasts served 'till they're gone

SUNDAY ROASTS

All our roasts are served with honey-roasted carrots, parsnips, roast potatoes, seasonal greens, cider-braised red cabbage & a big fluffy Yorkshire pudding, all with a rich homemade gravy

Slow Roasted Minted Lamb Shank with mint sauce **22.5**

Half Roast Chicken Want it spicy? Ask for our roast jerk chicken **21.5**

Slow Roasted Gloucestershire Pork Belly with Bramley apple sauce **20.5**

Roast Striploin of Beef with horseradish sauce **20.5**

Fish Roast with beurre blanc and all the trimmings **20**

Stuffed Butternut Squash Slice (vg) Vegan slice stuffed with spinach, tofu and fresh herbs **17**

Duo of Roast Meats Go all in and spoil yourself with a duo, choosing from our striploin of beef, pork belly, or roast chicken **28.95 (£3 supplement for lamb shank option)**

PIMP YOUR ROAST

Pigs In Blankets 6 / Truffle Cauliflower Cheese 4.5 / Extra Potatoes 3.5 / Sage & Onion Stuffing 3.5 / Yorkshire Pudding 2 / Extra Gravy 2

BRUNCH FAVOURITES

Epic Steak Sandwich

17

8oz Onglet on ciabatta with caramelised onions, blue cheese pesto, butter, lettuce & fries

Upgrade? sweet potato fries **1** or halloumi fries **2**

Avocado & Chorizo Jam on Toast

13

Crushed avocado & chorizo jam, with chili flakes & a poached egg

Eggs Benedict

12.5

With smoked streaky bacon & hollandaise
Add avocado side for **1.5**

Beef Hash

14.5

Braised beef, sautéed potatoes, spinach, poached eggs, & hollandaise sauce

Eggs Royale

12.5

With Scottish smoked salmon & hollandaise

BURGERS

A delicious, messy burger served in a brioche bun with skin-on fries
Upgrade? sweet potato fries **1** or halloumi fries **2**

Extra Toppings Pickled Jalapeños **1** / Fried Egg **1.5** / Smoked Streaky Bacon **2** / Cheddar **1** / Blue Cheese **1.5**

Brunch Burger

Add hash brown for **1**
Smoked streaky bacon, sausage, avocado, caramelised onion & egg (scrambled or fried)

15.5

Vegan Cheeseburger (vg)

Moving Mountains™ vegan patty served with vegan cheddar, lettuce, onion, tomato, relish & vegan mayo in a vegan bun

16.5

Aged Rump of Beef Burger

6oz Aged Rump premium beef patty, cheddar, lettuce, onion, tomato, relish and burger sauce

16.5

Spicy Cajun Chicken Burger

Sliced Cajun chicken breast, cheddar, relish, lettuce, coleslaw, and garlic sauce

16

Grilled Halloumi Burger (v)

Two slices of grilled halloumi, relish, lettuce, roasted peppers & red pepper hummus

16

See reverse
for drinks and desserts

ON THE SIDE

Skin-on Fries (vg) 5 / Sweet Potato Fries 6 / Halloumi Fries 6.5 / Pulled Pork Mac & Cheese Bites 8.5

Please inform a member of our team of any allergy or dietary requirements. A discretionary service charge of 12.5% is added to your bill
If for any reason our service doesn't meet your expectations, speak to the manager and we will be happy to address any concerns

*Bottomless options available in addition to any mains dish order

The FSA are advising people who have a peanut allergy to avoid consuming foods that contain or may contain mustard ingredients



SUNDAY DRINKS MENU

BOTTOMLESS COCKTAILS

MALIBU BEACH

Havana Gold, Malibu, Pineapple, Cranberry, Lemon, Strawberry, Berries

APEROLITCHI

Aperol, Giffard Lychee, Lemon, Lychee, Vanilla, Soda

TROPICALIA

Olmecca Reposado Tequila, Triple Sec, Passoa, Lime, Passion Fruit, Grapefruit Soda

BLUSH SANGRIA

Giffard Strawberry, White Wine, Lillet Rose, Lemon, Fresh Mint, Berries

PEARADISE FIZZ

Absolut Pear, Limoncello, Elderflower, Cucumber, Prosecco

PARTY LEMON AID

Lemon-infused Beefeater, Triple Sec, Fresh Mint, Lemonade

BLOODY BOOZE

Made lovingly with our signature spice blend

Classic Bloody Mary (Vodka) 12

Red Snapper (Gin) 13

Bloody Maria (Tequila) 13

FRUIT JUICES

Freshly Squeezed Orange Juice 4

Coconut Water 3.5

Apple 3.5

Cranberry 3.5

Pineapple 3.5

Orange 3.5

TEA & COFFEE

Available with dairy milk or alternative

Coffee

Cappuccino / Latte **3.5**

Americano **3**

Espresso Single **2.5** / Double **3.5**

Ice Latte **3.5**

Vanilla Ice Latte **4**

Tea

English Breakfast **2.5**

Green Tea **2.5**

Earl Grey **2.5**

Fresh Mint / Camomile **3**

ARRIVAL DRINKS

Bloody Maggy 13

Long Peach Iced Tea 14

Lychee Solero 13

SMOOTHIE STATION

7

Our smoothies are handmade, and packed with a mix of juices, fruit & leafy greens

Talk to your server about today's selection

DESSERTS

All at **8**

Homemade Churros

Served warm with cinnamon sugar & chocolate sauce

Pancake Stack

Served with maple syrup and caramelised banana

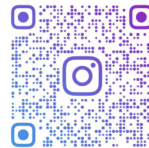
Belgian Waffles

With vanilla & strawberry ice creams

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LOST.INBRAZIL

LOST IN BRAZIL

EVERY SUNDAY 5PM - MIDNIGHT
Happy hour from 5pm till 7pm on selected drinks*

Guaraná Antarctica Brazilian Soft Drink	£3
2 Wine Caipirinhas* (Happy Hour)	£15
5 Corona* (Happy Hour)	£25
2 Caipiroskas or Velho Barrerio Caipirinhas* (Happy Hour) Jabuticaba / Strawberry / Passionfruit / Lime	£15
Bottle of Moët & Chandon Brut Imperial Champagne NV	£135
Bottle of Belvedere / Grey Goose With 6 Redbull	£200
Bottle of Beefeater Gin / Absolut Vodka / Havana 3yr Rum / Jack Daniel's / Jägermeister With 6 Redbull or house tonic	£160
Chivas Regal 12 Years With 6 Redbull or house mixer	£180

Gentleman Jack Daniel's With 6 Redbull or house mixer	£220
Johnnie Walker Blue Label With 6 Redbull or house mixer	£500

FOOD

Brazilian Picanha Steak, Fried Onions & Chips (Picanha Acebolada c/ Batata Frita)	£24
Spiced Pepperoni Sausage with Fried Cassava (Calabresa Acebolada c/ Mandioca Frita)	£20
6 Chicken Croquettes (6 Coxinhas)	£8
6 Cheese Fondue Balls (v) (6 Bolinhas de Queijo)	£8
6 Beef Kibbeh (6 Kibe Frito)	£8
Fried Chicken Thigh Pieces small/large (Frango a Passarinho) pequeno/grande	£8 / 14
Polenta with Cheese (v) (Polenta Frita c/ Queijo)	£7
Beef Burger & Chips (Carne)	£16.5
Chicken Burger & Chips (Frango)	£16
Vegan Burger & Chips (vg) (Vegano)	£16.5

Please notify our team of any dietary requirements at the time of ordering.
A discretionary 12.5% service charge will be added to your bill



DRINKS PACKAGES

Drinks Menu

A 10% discount will be applied to the below pre-order drinks

The Welcome Drinks

Drinks Tree (Serves 12 guests)

Bellini	£150
Martini (Pornstar or Espresso)	£156
Prosecco	£96
Moët & Chandon Champagne	£270

The Tipple (Suggested per 10 guests) £327

- Bottles of Corona x24
- Bottle of Prosecco x3
- Bottles of House Red, White or Rosé Wine x2

The Gathering (Suggested per 20 guests) £446

- Bottle of House Spirit w/ House Mixer x1
- Bottles of Corona x24
- Bottle Prosecco x2
- Bottles of House Red, White or Rosé Wine x2

The Soiree (Suggested per 30 guests) £759

- Bottles of Corona x24
- Bottle of Prosecco x5
- Bottles of House Red, White or Rosé Wine x3
- Bottles of House Spirit & House Mixer x2

Mix & Match

x2 Bottle of House Wine	£56
x2 Bottles of Prosecco	£82
x1 Case of x24 Bottles of Corona	£144
x1 Bottle of Spirit w/ Mixer	From £160
x2 Bottles of Bottega Gold Premium Prosecco	£100
x24 Bottles of Peroni Gluten Free	£163.20
x24 Cans of inches Cider	£172.80
x24 Bottles of Rekorderlig	£172.80

Please speak to us about any allergy or dietary requirements when placing your order.
A discretionary service charge of 12.5% is added to your bill.



DRINKS PACKAGES

Sharing Cocktails

All at 35

Serves 4 to 5 guests

MALIBU BEACH

Havana Gold, Malibu, Pineapple, Cranberry, Lemon, Strawberry, Berries

APEROLITCHI

Aperol, Giffard Lychee, Lemon, Lychee, Vanilla, Soda

TROPICALIA

Olmecca Reposado Tequila, Triple Sec, Passoa, Lime, Passion Fruit, Grapefruit Soda

BLUSH SANGRIA

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PARTY LEMON AID

Lemon-infused Beefeater, Triple Sec, Fresh Mint, Lemonade



CANAPÉ MENU

Food Menu

£1.80 per item. For each item there is a minimum order of 20 pieces

Vegetarian & Vegan

Classic Bruschetta w/ Fresh Basil
Panko Halloumi Fritters w/ Honey
Vegetable Samosas w/ Mango Chutney
Cheese Fondue Croquettes
Falafel w/ Hummus Dip
Veggie Slider

Meat Lovers

Chicken Tenders w/ Sweet Chilli Sauce
Honey & Wholegrain Mustard Glazed Chipolatas
Honey Roast Ham & Pineapple Skewer w/ Sticky Balsamic Drizzle
Chicken Skewer In Our Signature Peanut Butter & Strawberry Sauce
Tiger Prawn Tempura
Party-Sized Pork Pie
Beef Slider

CRAZING PLATTERS

Charcuterie

£45

A platter of coppa ham, salami Milano, chorizo, sun-dried tomatoes, marinated garlic, peppers, olives & cornichons, served with toasted bread

Cheeseboard

£42

Shropshire Blue, Red Leicester, Brie, sun-dried tomatoes, marinated garlic, peppers, cornichons and olives, chutney, grapes & toasted bread

Vegan Platter

£25

Stuffed peppers, artichoke, stuffed vine leaves, grissini, vegan pesto, sun-dried tomatoes, marinated garlic, peppers, cornichons & olives, toasted bread (v)

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