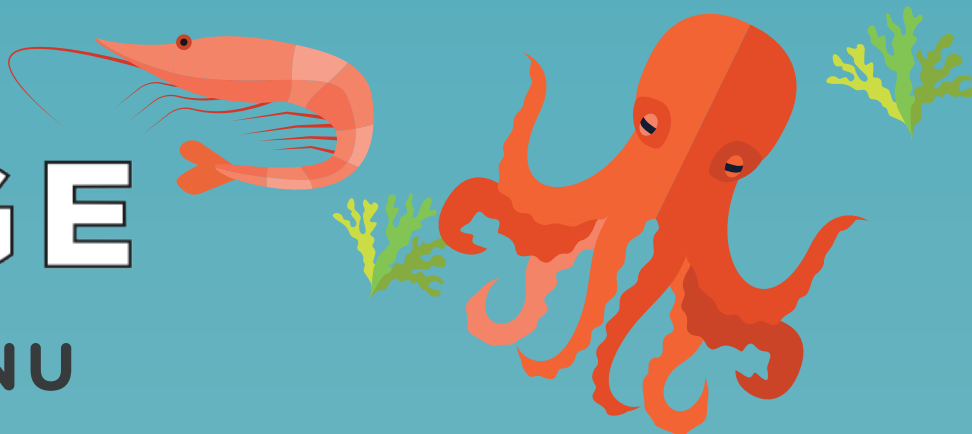


BATTLESEA BARGE



DRINKS MENU

WHITE WINE

VIDRIADA AIREN (Spain) 24.50

A fragrant nose of perfumed and fruit aromas. It exhibits a fresh, fruity and lively palate. Fresh and light, apple and grapefruit characters coupled with soft acidity make this an easy going and refreshing white.

175ml 6.75

250ml 8.35

CRESCENDO PINOT GRIGIO (Italy) 26.50

A clean, fresh and fruity wine with lots of citrus and ripe pear flavours. Dry and crisp with refreshing finish.

LUA NOVA VINHO VERDE (Portugal) 28.50

This wine is fresh, zesty and zippy. On the nose there are notes of white flowers, and on the palate tropical and stone fruits.

KOKAKO SAUVIGNON 30.50

BLANC (New Zealand)

Gooseberry, pink grapefruit and tropical passionfruit with a citrus backbone. Fresh acidity with more midpalate weight.

175ml 8.75

250ml 10.45

SANCERRE 'CÔTES DES BOUFFANTS', 48.50

DOMAINE ROGER NEVEU (Loire)

Aromas of ripe rhubarb and gooseberry leap from the pale lemon coloured glass, along with hints of lime, chalk and flint. Mineral texture, high acidity, vibrant green fruits and a long, lingering finish.

ROSÉ WINE

OMBRELLINO PINOT GRIGIO ROSÉ (Italy) 26.50

Pale pink, rich in red fruits and floral on the nose. Fresh, crunchy taste, with a good structure.

175ml 7.35

250ml 9.35

BALADE ROMANTIQUE ROSÉ (France) 30.50

Provence-style rosé at a snip of the usual asking price. Bursting with aromas of stone fruit, raspberry, strawberry and white flowers, and a stroke of acidity on the finish.

NICOLAS ROUZET, COTEAUX D'AIX 33.50

EN ROSE WINE PROVENCE (France)

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.

SPARKLING & CHAMPAGNE

LANGUORE SPUMANTE (Italy) 32.00

Light straw in color, with a beautiful creamy mousse and a lovely perfumed fruity aroma with hints of citrus, peach and apple and floral notes of white flowers. With its soft and creamy taste, blends into the mouth thanks to the good relationship between effervescence, acidity and sweetness.

125ml 7.95

SELBORNE CLASSIC CUVÉE BRUT (England) 48.50

An elegant, creamy sparkling wine with all the fruits of a Hampshire summertime. Produced with the Champagne method & required grapes

CHAMPAGNE (SELECTION) 85-98 85.00 - 98.00

RED WINE

VIDRIADA TEMPRANILLO (Spain) 24.50

A soft and easy drinking red made from Spain's signature grape variety, Tempranillo. Berry fruits in the mouth with a hint of black pepper.

175ml 6.75

250ml 8.35

CRESCENDO MERLOT (Italy) 26.50

Intense ruby red with violet hue. Typical scents of Merlot and hints of blackberry and cherry. Well defined notes of red berries, extraordinarily round and complete.

ROMERO GONZALEZ MALBEC (Argentina) 29.50

This is an elegant, juicy Malbec with lots of pure blackcurrant fruit character. A little grip of tannin helps balance the wine.

BAROLO ARLDICA (Italy) 55.00

This lovely ruby coloured wine exhibits aromas of plums, leather and violets. The palate is rich with red fruits, spice and a hint of smoke. The finish is long and complex.

DRAFT BEERS from 6.20 - 6.85

CAMDEN HELLS, CAMDEN PALE, GOOSE ISLAND HAZE IPA, PRAVHA, ORCHARD PIG CIDER

DRAFT COCKTAILS 10.95

ESPRESSO OR PASSIONFRUIT MARTINI

COCKTAILS from 10.95 - 12.50

GIN SPRITZ: BLOOD ORANGE, PINK OR PEACH & RASPBERRY

CAMPARI SPRITZ, NEGRONI

APEROL SPRITZ 9.50

PIMMS & GINGER PIMMS (glass, pint or pitcher) FROM 6.75

BOTTLES & CANS from 4.75 - 6.00

MADRI (440ML), MORETTI, REKORDERLIG FLAVOURS, DAURA DAMN GLUTEN-FREE, ALCOHOL-FREE LAGER & GUEST LAGERS (PLEASE SEE OUR FRIDGES).

SPIRITS & MIXERS from 5.50 - 6.50

INCLUDES A STANDARD MIXER. PLEASE CHECK OUR BACK BAR FOR OUR WIDE RANGE INCLUDING ALCOHOL-FREE.

STANDARD MIXERS & SOFTS

COLA, DIET COLA, LEMONADE, GINGER BEER, ENERGY DRINK, TONIC, LIGHT TONIC, JUICE

PREMIUM MIXERS & SOFTS

BOTTLED TONIC WATERS (FLAVOURED, REGULAR AND LIGHT), CAWSTON PRESS, J20, BOTTLED WATERS

Where wines are available by the glass, a 125ml glass can be offered.



If you would like to host an event with us please drop us an email to ahoy@batterseabarge.com or contact us via our reservations link on the website



BATTERSEA
BARGE



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We allow food to be ordered in via delivery apps / local restaurants.
N.B. we do not allow snacks or crisps as these are available from the bar.

