



THE LIGHTHOUSE

BEER GARDEN  
FREE HOUSE  
GOOD FOOD  
GREAT PEOPLE

Events



[bookings@thelighthousebattersea.com](mailto:bookings@thelighthousebattersea.com)

020 7223 7721

# WELCOME TO **THE LIGHTHOUSE**

---

The Lighthouse. The quintessential, modern British pub that welcomes all.

A place equally at home as an out-of-office working space as it is for the biggest of birthday celebrations. The fantastic range of beer we offer features many well-known names, but we also like to keep it local.

The spacious, south-facing, walled garden is Battersea's best kept secret. Perfect for sipping Provence rosé in the sun or catching the sport with a pint of pale ale. It's a versatile beast, and there are heaters for when the temperature drops.

When the winter weather starts to draw in? No problem, sit and relax by our cosy fire and enjoy your favourite tippie.

# OUR SPACES

---

Whether you're having a special meal or an engagement party, we'd love to make it an occasion to remember.

We boast some versatile spaces, capable of holding large groups to party into the night. Be it seated feasts with some of the world's leading wines, or the landmark birthday with the guest list that seems to just keep growing.

Take a closer look and give us a call to discuss the best solutions for you.

		
<b>FIRESIDE</b>	<b>40</b>	<b>50</b>
<b>SALOON SIDE</b>	-	<b>35</b>
<b>BANQUETING TABLE</b>	<b>16</b> (Together) <b>28</b> (Across Tables)	<b>30</b>

Whole venue hire available – ask for further details



# THE GARDEN

---

What a treat. Tucked away to the rear, sheltered from the wind and the hustle and bustle of Battersea life. The perfect all-year-round retreat. Gorgeous in the sun, but ready for any weather with a stretch-tent roof and plenty of heaters.

Bring a few of your nearest and dearest and claim a few tables in the sun or open the invitation up and utilise our raised decking area for exclusive party bookings.

Featuring its own bar, complete with draught beers.

		
<b>DECKING</b>	<b>34</b>	<b>40</b>
<b>FULL EXCLUSIVE</b>	<b>80</b>	<b>100</b>



# SAMPLE SET MENU

---

2 courses £22.5 / 3 courses £27.5

Crispy salt and pepper squid served with chilli mayonnaise (gif)

Chicken satay with Indonesian slaw and toasted peanuts (gif)

Ox cheek croquettes with sriracha mayonnaise (gif)

Crunchy jackfruit wings with aioli and 'bacun jam' (pb)

Pan fried chicken supreme, with roasted Mediterranean vegetables and black olives (gif)

Creamy fish pie, with haddock, salmon and prawns, topped with mash and served with buttered veg

Salt-baked celeriac katsu curry, with edamame salad and steamed rice (pb) (gif)

8oz bavette steak with garlic and herb butter and chips (gif)

Classic Caesar salad topped with a soft boiled egg

Chocolate brownie with raspberry sorbet and whipped cream (v) (gif)

Baked New York style cheesecake with mango sorbet (pb) (gif)

Traditional treacle tart served with your choice of vanilla ice cream or custard (v)

(v) vegetarian | (pb) plant based | (gif) gluten ingredient free



# BBQ MENU

---

£25 per head (minimum of 20 persons)

Select three options for the whole party from 'On The Grill' and two accompanying sides. Extra items can be added £6 p/p per items.

## ON THE GRILL

### FROM THE LAND

Cajun spiced chicken thighs with mango & coriander salsa (gif)  
Cumberland sausage ring & wholegrain mustard  
BBQ ribs with stout, balsamic & rosemary glaze  
Beef burger & Cheddar cheese

### FROM THE SEA

King prawn, tomato & pepper skewers marinated with lemon & ginger (gif)  
Charred mackerel & tomato salsa (gif)  
Salmon & pepper skewers with teriyaki glaze

### FROM THE FIELD

Mediterranean vegetable skewers with halloumi (v) (gif)  
Roast squash wedges, toasted hazelnuts, pomegranate molasses  
& crushed poppadom (pb) (gif)  
Moving Mountain burger with Plant Based burger sauce (pb)  
Tamarind, teriyaki & chilli oil barbecued aubergine with coriander  
& turmeric yoghurt (pb)

## ON THE SIDE

Feta, avocado, pomegranate, summer herb, pine nut & quinoa salad (v) (gif)  
Heritage tomato, Kalamata olives, red onions, capers, basil & olive oil (pb) (gif)  
Fennel, orange, carrot & toasted seed slaw, sherry vinegar dressing (pb) (gif)  
New potatoes, peppers, spring onions & lemon mayonnaise (pb) (gif)  
Roasted Mediterranean vegetables, penne pasta & pesto salad (pb)  
Mixed leaves, rocket & fresh herb salad (pb) (gif)  
Skin on chips (pb) (gif)

(v) vegetarian | (pb) plant based | (gif) gluten ingredient free



# CANAPES MENU

---

3 for £10pp | 5 for £15pp

## COLD

Smoked salmon, cream cheese & chive roulade with cucumber (gif)  
Local crab with curried mayonnaise, baby gem, apple & dill (gif)  
Seasonal oyster with shallot vinaigrette mignonette (gif)

Duck confit, roasted fig & honey on toast  
Chicken Caesar, shredded baby gem, Parmesan crisp

Sun blushed tomato, olive & marjoram bruschetta (pb)  
Cherry tomato filled with goats' cheese mousse & dukkha (v) (gif)

## HOT

Rare roast beef, mini Yorkshire pudding, horseradish cream & watercress  
Apple & black pudding sausage roll with a spiced apple & date ketchup

Scallop wrapped in bacon with a rosemary skewer (gif)  
Crispy filo prawn & sweet chilli sauce  
Seared Teriyaki salmon, sweet potato crisp & wasabi mayonnaise

Smoked tofu, spinach, sweet potato & chickpea "chorizo" sausage roll (pb)  
Crispy cauliflower skewer with a Thai dressing (pb) (gif)  
Norfolk dapple / Cheddar croquette with salsa verde (v)

## SWEET

Seasonal local fruit tartlet, vanilla custard & lemon verbena (v)  
Billionaire brownie bites, triple chocolate brownie topped with salted  
caramel & white chocolate (v) (gif)  
Strawberry, crushed hazelnut & dark chocolate skewer (pb) (gif)

(v) vegetarian | (pb) plant based | (gif) gluten ingredient free



# TERMS & CONDITIONS

---

Your events manager will run through details on deposit requirements, our cancellation policy and full terms.

## Menus and pre-ordering

Each member of your party must choose from one menu unless otherwise agreed. All pre-orders must be submitted via the booking form 7 working days prior to the event date.







THE  
LIGHTHOUSE  
BATTERSEA

*contact us*

[thelighthousebattersea.com](http://thelighthousebattersea.com) | [bookings@thelighthousebattersea.com](mailto:bookings@thelighthousebattersea.com)

020 7223 7721 | 441 Battersea Park Road, London, SW11 4LR