



CURRENT OPENING TIMES

Monday - 4pm - 12am

Tuesday - 4pm - 12am

Wednesday - 12pm - 12am

Thursday - 12pm - 12am

Friday - 12pm - 1am

Saturday - 12pm - 1am

Sunday - 12pm - 12am

For all booking enquiries, to reserve an area, or for more information about Lost Society, please ask a member of staff or email us at info@lostputney.co.uk
Events including DJs, live music nights & parties can all be found on our social media channels. [@lostsocietyputney](https://www.instagram.com/lostsocietyputney)



TEMPORARY DRINKS MENU

LOST SOCIETY COVID SAFE POLICY

Lost Society is fully committed to the safety & wellbeing of our guests & staff. We have taken the following measures to make sure our venues are COVID Secure:

We have measured & reduced venue capacities to ensure that appropriate social distancing can be maintained at all times.

Hand sanitiser will be offered on arrival & on departure, with hands free dispense points positioned by the entrances & outside the toilet facilities. Where possible, we will keep windows & doors open to reduce contact entry points in venue; & for improved ventilation. Guests will be asked to declare that they are COVID symptom free before entering the premises.

During the first phase of reopening, table service only will be in operation in venue; we will also be offering drinks to takeaway in disposable glasses, to be ordered outside at specially designated take-away points. Tables will be spaced according to the needs of our customers, & to ensure a minimum of 1+ meter distance can be maintained between each booking of 1 to 2 households.

Where possible booking arrival times will be staggered to allow for social distancing; socially distanced queuing will be in operation in the event two or more parties arrive concurrently. We are happy to accept walk-ins if there is table space available: guests will be required to leave their name & phone number in compliance with Government guidance. Our menus will be offered online for contactless ordering & payment; or on request on single use recycled paper.

A one-in-one-out system will be in place for the use of the toilet facilities to allow for appropriate social distancing. Dancing or any behaviour that contravenes social distancing regulations will not be allowed but we do encourage you all to enjoy yourselves whilst seated at your table. Tables will be cleaned & sanitised between each use.

Contactless payment methods are both welcomed & encouraged at our venues. Regular & thorough sanitising will be undertaken of all venue touch points & facilities. Our management teams & staff have undertaken additional training to ensure the venue is COVID Secure & operating fully in line with current Government guidance.



WHAT'S ON

Selected cocktails £6.50 Wednesday & Thursday 5pm-8pm

Monday - Wednesday

Start the week watching the world go by with a glass from our lovingly curated wine selection... Or unwind with a signature cocktail
Perfect for a socially distanced catch up after an action-packed weekend

- 2 small plates and selected signature cocktail £18
- 3 small plates and a carafe of selected wine, or 2 selected signature cocktails £30
- 5 small plates and a bottle of selected wine, or 3 selected cocktails £48

Thursday

Tuck in to one of our delicious messy burgers and wash it down with premium Czech lager, or a craft cocktail or three.
Perfect for a mid-week catch up with mates

Friday

Shake off the week with our hand-picked mix of funky gems.
From classic to fresh, the jams will get you movin' and groovin'

Disco Brunch

(Every Saturday 12pm till 5pm)

Indulge yourself in an array of delicious brunch dishes, Bloody Mary's or bottomless bubbles and mimosas...

All accompanied by a sweet side of chilled disco tunes

Saturday evening

Grab your closest friends, family and loved ones and come enjoy a more relaxed vibe during these Covid 19 restrictions, a perfect opportunity for a good old catch up while you listen to some cool beat tracks in the background

Traditional Sunday Roast Club

(Available 12pm until it runs out!)

Sundays are for chilled vibes!

Grab your closest friends, family and loved ones and indulge in some serious retox behaviour. A perfect Sunday for all your weekend woes!

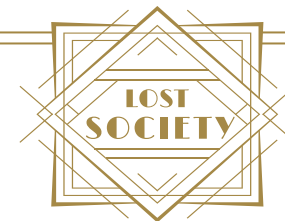


SOFT DRINKS

Merchants Heart Premium Bottled Mixers		3
Old Jamaican Ginger Beer		3
Belu Still 33cl		2.5
Belu Still 75cl		4.5
Belu Sparkling 33cl		2.5
Belu Sparkling 75cl		4.5
	Half	Pint
Juices (ask server for today's selection)	1.8	3
Belvoir Elderflower & Soda	1.8	3

HOT DRINKS

Espresso	1.75
Double Espresso	2.5
Flat White	2.75
Latte	2.8
Cappuccino	2.8
Americano	2.75
Macchiato	2.8
High Teas Premium Herbal Tea (ask for current selection)	2.75



SNACK BOARD

A selection of snacks & small plates to enjoy with your drink.
Please ask for the full food menu for dishes more substantial.

Marinated Olives (v) 4.5

Mixed Spiced Nuts (v) 4.5

Jalapeño Hummus & Flatbread (v) 5.5

Croquettes (Chicken & Pancetta) 6.5

Vegetable Crisps, Paprika Mayonnaise (v) 4.5

Waffle Fry Nachos, with Salsa, Sour cream, & Guacamole 7

Arancini 6

Chicken Wings 6.5
(BBQ, Strawberry & peanut, spicy beetroot (Zombie))

Served all day & from 4pm on Saturday & Sunday

Please inform your server of any allergies or dietary requirements



BEERS

BY TAP		abv%	Pint
Pravha		4%	5.50
A Czech Pilsner, very light & refreshing, a low abv lager			
Staropramen		5%	6
A premium beer from the Czech Republic, perfectly balanced after 150 years of craft			
Blue Moon		5.4%	6.50
Belgian Wheat Ale, brewed with hints of orange peel & coriander			
Aspall's Suffolk Cyder		5.5%	6
Refreshing, crisp taste of just-bitten apples. A new mid-strength cider.			
Atlantic Pale Ale		4.5%	5.90
A vibrant & fruity aromatic ale, hints of lime zest & a mango finish			
BY BOTTLE		abv%	Bottle
Jubel Coast Grapefruit	330ml	4%	5.5
A thirst-quenching citrus session with the zing of grapefruit, cut with lager undertones for a balanced bitterness. Brewed to be vegan-friendly, gluten-free & only 125 cal per bottle			
Meantime Lager	330ml	5%	6
A crisp, refreshing lager that's full of flavour. A modern classic, straight from London's back garden			
Erdinger Weißbier	500ml	5.3%	6.5
A timeless Bavarian Weißbier with gently spicy malt aromas, mildly bitter hops, & trademark Weißbier character arising from second lees maturation in bottle			
Brew York Goose Willis	440ml	5.3%	8.5
Yippie-Ki-Yay, Motherplucker, it's a Gooseberry Fool Sour rammed with Nelson Sauvin hops			
Gypsy Hill Hecat	330ml	4.6%	6
A spicy aroma of Cascade hops is followed by a crisp, fruit ale flavour delivering intense refreshment			
Westmalle Dubbel	330ml	7%	7
A dark red-brown beer with a rich, complex taste thanks to re-fermentation in the bottle. Touches of caramel, malt & fruity esters reminiscent of ripe banana, & a long dry finish			
Brooklyn Defender	330ml	5.5%	6.25
A deliciously hopped golden IPA featuring strong notes of tropical fruit & well-muscled hop Bitterness, with an incredibly dry finish			



NO & LOW ALCOHOL SERVES

Celibate Martini		6
PASSION FRUIT PUREE, FRESH PASSION FRUIT, ORANGE JUICE, VEGAN FOAMER, SUGAR The non alcoholic version of the Pornstar Martini, just less hardcore.		
Three & T		7
THREE SPIRIT, FEVER TREE TONIC The feel of knocking back a few & not feeling drunk on G&T's..... Perfect		
Mary Sloe Berry		6
CRANBERRY & ROSEMARY SYRUP, CRANBERRY JUICE, LIME A nod to the queen of baking. If she was on the wagon then we're sure this would be her go to drink		
Basilberry Collins		6
FRESH BASIL & BLACKBERRIES, LIME, CLOUDY APPLE JUICE, SUGAR, TOPPED WITH SODA A refreshing combination of herbs & fruit, topped with soda. Served long		
Hayman's Small G&T	LOW ALC	6
HAYMAN'S SMALL GIN, FEVER TREE TONIC Hayman's Gin, Balham have gone all out & have mustered up a low alcohol gin serve for all you lightweights & would be t-totalers!		
The Camel Mile		7
CAMOMILE INFUSED CLOUDY APPLE JUICE, FRESH MINT LEAVES, LIME A mojito twist. Sit back & wind down & let to camomile take control		

If you don't see anything that catches your eye then please ask one of our team & we will see what we can rustle up for you!



SIGNATURE & CLASSIC SERVES

Barrel Aged Negroni HOUSE VERMOUTH BLEND, NAVY STRENGTH GIN, BARREL AGED BITTERS, VARIOUS BOTANICALS	11.5
LS Mai Tai HOUSE RUM BLEND, ORGEAT, DRY CURAÇAO, LIME	12
LS Gimlet VODKA or GIN, HOUSE MADE GRAPEFRUIT CORDIAL	12
LS Old Fashioned LAPHROAIG, MAKER'S MARK, RYE, ANGOSTURA & BARREL AGED BITTERS, HONEY	13
LS Tom Collins HAYMAN'S GIN, LEMON & LIME, SUGAR, ROSE VERMOUTH, SODA	12
LS Martini PORTOBELLO ROAD GIN, HOUSE VERMOUTH BLEND, GRAPEFRUIT BITTERS	11.5
Pisco Sour ABA PISCO, FRESH LIME, 'WHITES, ANGOSTURA BITTERS	9.5
Fogcutter GOLDEN RUM, HAYMAN'S GIN, HENNESSY VS, PINEAPPLE JUICE, LEMON, SUGAR, PX FLOAT	11
Hurricane PLANTATION 3 STAR RUM, FASSIONOLA SYRUP, LEMON	12.5
Cosmopolitan STOLI CITRON, COINTREAU, LIME, CRANBERRY	10
French 75 HAYMAN'S GIN, COINTREAU, FRESH LEMON, BUBBLES	10
Side Car HENNESSY VS, COINTREAU, FRESH LEMON, SUGAR RIM	11
Jungle Bird GOLDEN RUM, CAMPARI, PINEAPPLE JUICE, LIME, SUGAR	9
Vieux Carré MAKERS MARK, HENNESSY, VS DOM BENEDICTINE, SWEET VERMOUTH, PEYCHAUDS & ANGOSTURA	13



COCKTAILS

Selected cocktails £6.50* Wednesday & Thursday 5pm - 8pm

I Wanna Sloe What Love Is * HAYMAN'S SLOE GIN, CRANBERRY & ROSEMARY REDUCTION, CHERRY HEERING CRANBERRY, LIME A power ballad from the rock band, Foreigner. We had to throw in a play on words cocktail didn't we! Served long	9
Tonka Bonker * HAVANA 3YR, COCONUT RUM, STRAWBERRY, BLACK SESAME SYRUP, LEMON, TONKA BEAN A take on a daiquiri using the notorious tonka bean. If consumed in biblical proportions, it can kill a man but we have only added a drop to this drink so you can survive to fight another day	8.5
Polish Mojito * ZUBROWKA VODKA, CLOUDY APPLE JUICE, MINT, LIME, SUGAR A take on a classic mojito. Rum has been swapped for Zubrowka vodka distilled in Poland	9.5
The High Line OCHO BLANCO TEQUILA, CRÈME DE PECHE, CRÈME DE VIOLET, FRESH LEMON & ORANGE BITTERS Summer is aviations & toreadors on The High Line; sweet, floral, & long with candied fruit notes	9.5
Battersea Back Garden #3 THYME INFUSED HAYMAN'S GIN, ST GERMAIN ELDERFLOWER, LEMON, SUGAR The third instalment to our popular original, Battersea Back Garden. Served short	10
Pineapple Daiquiri * PLANTATION PINEAPPLE RUM, FRESH PINEAPPLE JUICE, LIME, SUGAR A deliciously fresh, straight forward daiquiri showcasing a great product using distilled & infused pineapples	9
Passion Fruit Bellini PASSOA PASSIONFRUIT LIQUEUR, PASSION FRUIT, TOPPED WITH FIZZ A modern classic. Perfect for long summer evenings	11
Big Daddy Cane * TROIS RIVIERES RUM, ALBA PISCO, PASSOA, PINEAPPLE SYRUP, ORGEAT, BALSAMIC VINEGAR & PORT Rum Agricole (French term for cane juice) with a mix of tropical fruit, almond & a port top	9
I Know Fiaz * HAYMAN'S GIN, PASSION FRUIT, LIME, DR ADAM'S TEA POT BITTERS A long, refreshing cooler; taking you back to the summer. Served long on crushed ice	9



RED WINE

175ml 500ml Bottle

⁽²⁰¹⁸⁾ Merlot, Vistamar Brisa, Central Valley, Chile Tasteful notes with berry fruits give off a long fruitful finish	5.5	15.5	22.5
⁽²⁰¹⁷⁾ Syrah/Carignan Pays d'Oc, Monrouby, Languedoc, France Blackberries & red plums with a touch of oak & smooth tannins	6.5	17	25
⁽²⁰¹⁵⁾ Rioja Crianza, El Coto, Spain Strawberries & blackberries with vanilla & nutmeg	7.5	19	27
⁽²⁰¹⁸⁾ Mendoza Malbec Clásico, Kaiken Clásico, Argentina Ripe cherries & blackberries with sweet spices			30
⁽²⁰¹⁷⁾ Primitivo di Puglia, A Mano, Italy Ripe dark fruit, with a spicy edge & firm tannins.			34
⁽²⁰¹⁸⁾ Pinot Noir P' d'Oc, Mas La Chevalière, Languedoc, France Pale ruby red in colour. Fresh fruits of strawberry, raspberry & cherry. An elegant wine with fine with a harmonious structure with fine velvety tannins.	8.5	24.5	35.5
⁽²⁰¹⁸⁾ `Petit Ours` Côtes-du-Rhône Rouge, Matthieu Barret, France Ripe dark fruit, with a spicy edge & firm tannins.			45
⁽²⁰¹⁵⁾ Saint-Georges-Saint-Émilion, Château Macquin, France Alluring aromas of ripe cherries & cassis, a hint of liquorice. Full, with silky tannins. Concentrated red fruits, tobacco & granite balance with lifted acidity.			50
⁽²⁰¹⁶⁾ Chianti Classico, Isole e Olena, Tuscany, Italy Made by a legendary producer in Tuscany. Elegant & perfumed with sour cherry, bramble & supple tannins			60

SPARKLING & CHAMPAGNE

125ml Bottle

^{NV} Ca' di Alte, Prosecco, Veneto, Italy	8	32.5
^{NV} Método Tradicional Brut, Kaiken, Argentina, Mendoza		37.5
^{NV} Moët & Chandon Brut, Épernay, Champagne, France	15	85
^{NV} Moët & Chandon Rosé, Épernay, Champagne, France		90
^{NV} Ruinart Brut, Reims, Champagne, France		125
²⁰⁰⁸ Don Perignon Brut, Épernay, Champagne, France		240



WHITE WINE

175ml 500ml Bottle

⁽²⁰¹⁸⁾ Reserve Blend, St Jacques, France A crisp mouth-watering balance packed with green citrus	5.5	15.5	22.5
⁽²⁰¹⁷⁾ Macabeo, El Circo, Aragon, Spain Easy drinking, full bodied & full of tropical fruit	6.5	17	25
⁽²⁰¹⁹⁾ Vinho Verde Loureiro/Alvarinho, Azevedo, Portugal Ripe mango, nectarine & hints of lemon & lime. Refreshing with a lovely lees texture	7.5	19	25.5
⁽²⁰¹⁸⁾ `Wally` Anjou Chenin Blanc, Les Caves de la Loire, Loire, France Soft flavours of fresh peaches & citrus fruit with a moorish finish			27
⁽²⁰¹⁸⁾ Picpoul de Pinet, Baron de Badassière, Languedoc, France Youthful with fresh, crisp apple & a touch of lemon			29
⁽²⁰¹⁸⁾ Pinot Gris, Stopham Estate, Southern England Medium bodied & with a smooth texture, aromas of peach, pear & honeysuckle			45
⁽²⁰¹⁶⁾ Mâcon-Igé, Château London, Jean-Claude Boisset, France Ripe peach & greengage aromas with buttery notes from a touch of oak			52
⁽²⁰¹⁶⁾ `Cullen Vineyard` Margaret River Sauvignon Blanc/Semillon, Cullen, Western Australia A beautiful biodynamic wine, naturally fermented & low sulphur. Rich & full bodied, flavours of paw paw, lime & nougat with a touch of spice			60

ROSE WINE

⁽²⁰¹⁸⁾ **Monastrell Rosado, Castaño, Murcia, Spain** **26.5**

Ripe red fruits on the nose. Soft, fruity with prominent cherry & strawberry flavours throughout. Vibrant acidity & a long, lifted finish.

⁽²⁰¹⁸⁾ **Estérelle, Côtes de Provence, Château du Rouët, France** **8.5 24.5 35.5**

This wine is pale salmon in colour with aromas of red & black berry fruit, citrus & white blossom which follow onto the palate.