



CURRENT OPENING TIMES

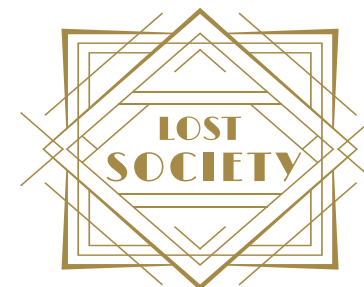
Thursday - 12pm - 10pm

Friday - 11am - 10pm

Saturday - 11am - 10pm

Sunday - 11am - 10pm

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 Friday 4pm-6pm

Lost in Live Music - Thursdays & Sundays

Round up your housemates and come kick back to a live performance from local talent - A tonic in these hectic times, and a perfect soirée soundtrack

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 date

Friday

(Bottomless Brunch 11am – 6pm)

Our famous Bottomless Brunch is now served on Fridays from 11am till 6pm. Ease into your weekend in style, as the funky tunes carry you through to the sunset hours.

In the evening, it's time to shake off the week, come, unwind and watch the world go by with a glass in hand, chosen from our lovingly curated wine, beer or cocktail selection

Disco Brunch

(Every Saturday 11am till 6pm)

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 housemates or family and come enjoy a more relaxed vibe
Let our in-house playlists set the scene; a perfect opportunity for a good old catch up

Traditional Sunday Roast Club

(Available 11am 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	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	7.5
Arancini (steak ragu & garden peas)	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			
Hop Stuff Four Hour Session IPA		4.2%	6
A sessionable ale full of flavour. Citrus notes of tangerine, pink grapefruit and orange rind followed by a fierce bitter finish			
BY BOTTLE & CAN		abv%	
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 Hepcat	330ml	4.6%	6
A spicy aroma of Cascade hops is followed by a crisp, fruit ale flavour delivering intense refreshment			
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.		
Ceders Classic & Tonic		7
CEDERS CLASSIC, FEVER TREE TONIC The classic juniper flavour & feel of knocking back a few & not feeling tipsy. Perfect		
Shirley Temple		6
GRENADINE, LEMONADE, GINGER ALE, LIME JUICE, SOUR MIX, FRESH LEMON This iconic drink has had many variations over the years which we have refined into this masterpiece. Sweet, refreshing and sour.		
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* Monday - Wednesday 4pm - 8pm

The High Line OCHO BLANCO TEQUILA, GIFFARD CRÈME DE PÊCHE & VIOLETTE LIQUEURS, CITRUS Subtle stone tone fruits and candied violets compliment the dry, mouth watering agave notes of this classic full bodied tequila; like a summer's afternoon on the West Side. Served long	9.5
Tonka Bonker * PLANATION 3*, COCONUT RUM, STRAWBERRY, BLACK SESAME, CITRUS, TONKA BEAN A daiquiri using the notorious tonka bean. If consumed in biblical proportions, it can kill a man but we have only added a drop so you can survive to fight another day. Served short	9
Kentucky Julep MAKER'S MARK BOURBON, PEACH & PEACH BITTERS, MINT, FRESH LIME A late summer Julep with the rich bourbon spice of Maker's Mark, fresh peach & mint	9.5
Georgetown Daiquiri * EL DORADO 3 RUM, GIFFARD BANANE, FRESH LIME, DEMERARA An exotic daiquiri straight from the banks of the river Demerara, with buttery Guyanese white rum, South American bananas, and the subtle hint of rich molasses. Served up	9.5
Battersea Back Garden #4 * PORTOBELLO ROAD GIN, KING'S GINGER, FRESH CITRUS & CUCUMBER, GINGER ALE The fourth instalment of our botanical house favourite: this is a delightfully cool and refreshing gin buck with fresh cucumber a hint of fiery ginger. Served long	10
Tropicália * HAVANA 3YR, FALERNUM, PINEAPPLE, FRESH LIME, LYCHEE & ELECTRIC DAISY FOAMER A tropical tongue tingler, with effervescent Electric Daisy Bitters. Served up	9.5
Passion Fruit Bellini PASSOA PASSIONFRUIT LIQUEUR, PASSION FRUIT, TOPPED WITH FIZZ A modern classic. Perfect for long summer evenings	11
Yoshi's Dash ROKU GIN, BLUE CURAÇAO, APRICOT BRANDY, SPICED PINEAPPLE & STAR ANISE BITTERS Take a dash through the neon lights of downtown Tokyo with this fruity tiki-inflected sipper, showcasing the 6 unique Japanese botanicals distilled with Roku Gin. Served up	10.5
Black Tearz BLACK TEARS SPICED RUM, FALERNUM, SMITH & CROSS OP RUM, CITRUS, VANILLA SODA The delicious dry cacao & tobacco notes of Black Tears Cuban Spiced Rum, framed by spiced lime & pepped up with home made vanilla soda. Served long	11
I Know Fiaz * HAYMAN'S GIN, PASSION FRUIT, LIME, DR ADAM'S TEA POT BITTERS A long, refreshing cooler. For those who know. Served long	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
⁽²⁰¹⁸⁾ Shiraz, The Accomplice, Riverina, Australia Rich redcurrant & dark cherry notes complemented by smooth oak tannins & a hint of peppery spice	6.5	17	25
⁽²⁰¹⁸⁾ Rioja Temprnillo, Canchales, Spain Fresh, fruity varietal red with an effortless & balanced finish	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 Santa Eleni, 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
⁽²⁰¹⁹⁾ Pinot Grigio Bolla IGT, Veneto, Italy Dry & refreshing with zesty flavours of pear & lemon	6.5	17	25
⁽²⁰¹⁷⁾ Cave de Beblenheim Kleinfels Riesling, Alsace, France Showing all the hallmarks of the classic Alsace style, this is an elegant dry white with plenty of citrus-fruit flavours and floral aromatics	7.5	18.5	26
⁽²⁰¹⁸⁾ ‘Wally’ Anjou Chenin Blanc, Les Caves de la Loire, Loire, France Soft flavours of fresh peaches & citrus fruit with a moorish finish			27
⁽²⁰¹⁹⁾ Picpoul de Pinet, Le Jade, Pomerols, France Fresh flavours of limes and pears with a hint of honey and light minerality			30
⁽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

⁽²⁰¹⁹⁾ Le Petit Chat Malin, Boutinot, France A fruity & mouth filling yet Provence style dry Rosé, packed with juicy red berry flavours, floral aromatics & a savoury finish			25
⁽²⁰¹⁹⁾ Chemin De Provence, Coteaux D'Aix-en Provence, France A beautifully light & dry rose, fresh & clean on the palate with notes of ripe strawberries & perfectly balanced acidity	8.5	24.5	35.5