



## CURRENT OPENING TIMES

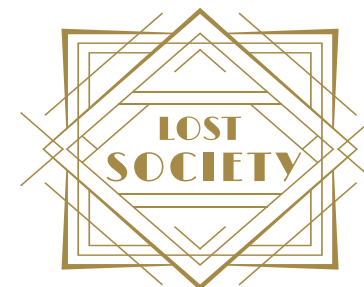
Thursday 4pm - 11pm

Friday midday - 11pm

Saturday 11am - 11pm

Sunday midday - 11pm

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](mailto: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.

Following COVID Tier 2 restrictions, 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 household or support bubble.

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 to comply with NHS Track & Trace regulations. 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

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

### Thursday

Tuck in to one of our delicious messy burgers & wash it down with premium Czech lager, or a craft cocktail or three  
Perfect for a mid-week date

### Friday

(Bottomless Brunch midday – 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 & 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 & mimosas...

All accompanied by a sweet side of chilled disco tunes

### Saturday evening

Grab your housemates or family & 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 midday until it runs out!)

Sundays are for chilled vibes!

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



## SOFT DRINKS

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

## HOT DRINKS

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



## 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)	6
Croquettes (Chicken & Pancetta)	7
Vegetable Crisps, Paprika Mayonnaise (v)	4.5
Waffle Fry Nachos, with Salsa, Sour cream & Guacamole (v)	7.5
Arancini (steak ragú & garden peas)	7
Chicken Wings	7
(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

<b>BY TAP</b>		abv%	Pint
<b>Pravha</b>		4%	5.50
A Czech Pilsner, very light & refreshing, a low abv lager			
<b>Madri Excepcional</b>		4.6%	6
A crisp, clean & refreshing European-style larger with a smooth, well-rounded taste profile with a short bitter finish, capturing the soul of Madrid			
<b>Blue Moon</b>		5.4%	6.50
Belgian Wheat Ale, brewed with hints of orange peel & coriander			
<b>Aspall's Suffolk Cyder</b>		5.5%	6
Refreshing, crisp taste of just-bitten apples. A new mid-strength cider.			
<b>Atlantic Pale Ale</b>		4.5%	5.90
A vibrant & fruity aromatic ale, hints of lime zest & a mango finish			
<b>Hop Stuff Four Hour Session IPA</b>		4.2%	6
A sessionable ale full of flavour. Citrus notes of tangerine, pink grapefruit & orange rind followed by a fierce bitter finish			
<b>BY BOTTLE &amp; CAN</b>		abv%	
<b>Staropramen</b>	330ml	5%	5
A premium beer from the Czech Republic, crisp & refreshing with a perfectly balanced & dry finish			
<b>Meantime Lager</b>	330ml	5%	6
A crisp, refreshing lager that's full of flavour. A modern classic, straight from London's back garden			
<b>Erdinger Weißbier</b>	500ml	5.3%	6.5
A timeless Bavarian Weißbier with gently spicy malt aromas, mildly bitter hops, & trademark Weißbier character arising from second leas maturation in bottle			
<b>Big Drop CITRA IPA</b>	330ml	0.5%	6
A delicious alcohol-free IPA with citrus fruit hops and a bright, pleasant twist of bitterness			
<b>Jubel Coast Grapefruit</b>	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			
<b>Brooklyn Defender</b>	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

<b>Celibate Martini</b>		6
PASSION FRUIT PUREE, FRESH PASSION FRUIT, ORANGE JUICE, VEGAN FOAMER, SUGAR The non alcoholic version of the Pornstar Martini, just less hardcore.		
<b>Ceders Classic &amp; Tonic</b>		7
CEDERS CLASSIC, FEVER TREE TONIC The classic juniper flavour & feel of knocking back a few & not feeling tipsy. Perfect		
<b>Shirley Temple</b>		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 & sour.		
<b>Basilberry Collins</b>		6
FRESH BASIL & BLACKBERRIES, LIME, CLOUDY APPLE JUICE, SUGAR, TOPPED WITH SODA A refreshing combination of herbs & fruit, topped with soda. Served long		
<b>Hayman's Small G&amp;T</b>	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!		
<b>The Camel Mile</b>		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

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



## COCKTAILS

Selected cocktails £6.50\* Friday 4pm - 6pm

<b>Lost Weekend*</b>	10
BALLER VODKA, PISTACHIO ORGEAT, BLUEBERRIES, CREAM, EGG WHITES, ABSINTHE A riff on John Lennon's favourite Alexander cocktail with notes of blueberry & pistachio muffin	
<b>Tonka Bonker*</b>	9
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	
<b>Key West*</b>	9.5
MAKER'S MARK BOURBON, COINTREAU, ALUNA COCONUT RUM, COCONUT WATER Who knew coconut water and bourbon tasted so damn good together?	
<b>The Mudlark</b>	10
RENEGADE LONDON GIN, AALBORG JUBILÆUMS AKVAVIT, DRY VERMOUTH, ITALICUS BERGAMOT LIQUEUR, DILL Gentle green aromatics give character to this gin martini, showcasing the unique local botanicals distilled with Renegade London Dry Gin	
<b>Artemisia*</b>	9.5
OLMECA BLANCO TEQUILA, MARASCHINO, FRESH LIME, PINEAPPLE, TARRAGON Aristocratic tarragon accents this Tommy's Margarita twist with a fresh hit of herbaceous anise	
<b>Gin &amp; Juice*</b>	9.5
CITRUS INFUSED HAYMAN'S, TROPICAL FRUITS, LIME, ANGOSTURA & GRAPEFRUIT BITTERS Hayman's dosed with tropical sunshine for the winter months; feat. guava, passionfruit & lychee	
<b>Passion Fruit Bellini</b>	11
PASSOA PASSIONFRUIT LIQUEUR, PASSION FRUIT, TOPPED WITH FIZZ A modern classic. Perfect for long summer evenings	
<b>Yoshi's Dash</b>	10.5
ROKU GIN, BLUE CURAÇAO, APRICOT BRY, 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	
<b>Black Tearz</b>	11
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	
<b>Bonny Prince Charlie</b>	10
MONKEY SHOULDER SCOTCH, NOIX DE LA ST JEAN BLACK WALNUT LIQUEUR, COCCHI AMERICANO, AVERNA AMARO, ORANGE BITTERS Get fired up for Burns night with this delicious boozy blend of premium Scotch, French Black Walnut liqueur & maple syrup	



## RED WINE

	175ml	500ml	Bottle
<sup>(2018)</sup> <b>Merlot, Vistamar Brisa, Central Valley, Chile</b> Tasteful notes with berry fruits give off a long fruitful finish	5.5	15.5	22.5
<sup>(2018)</sup> <b>Shiraz, The Accomplice, Riverina, Australia</b> Rich redcurrant & dark cherry notes complemented by smooth oak tannins & a hint of peppery spice	6.5	17	25
<sup>(2018)</sup> <b>Rioja Temprnillo, Canchales, Spain</b> Fresh, fruity varietal red with an effortless & balanced finish	7.5	19	27
<sup>(2018)</sup> <b>Malbec, Septima, Mendoza, Argentina</b> Ripe cherries & blackberries with sweet spices			30
<sup>(2017)</sup> <b>Primitivo di Puglia, A Mano, Italy</b> Ripe dark fruit, with a spicy edge & firm tannins			34
<sup>(2018)</sup> <b>Pinot Noir P' d'Oc, Mas La Chevalière, Languedoc, France</b> 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
<sup>(2018)</sup> <b>‘Petit Ours’ Côtes-du-Rhône Rouge, Matthieu Barret, France</b> Ripe dark fruit, with a spicy edge & firm tannins			45
<sup>(2015)</sup> <b>Saint-Georges-Saint-Émilion, Château Macquin, France</b> Alluring aromas of ripe cherries & cassis, a hint of liquorice. Full, with silky tannins. Concentrated red fruits, tobacco & granite balance with lifted acidity			50
<sup>(2016)</sup> <b>Chianti Classico, Isole e Olena, Tuscany, Italy</b> Made by a legendary producer in Tuscany. Elegant & perfumed with sour cherry, bramble & supple tannins			60

## SPARKLING & CHAMPAGNE

	125ml	Bottle
<sup>NV</sup> <b>Santa Eleni, Prosecco, Veneto, Italy</b>	8	32.5
<sup>NV</sup> <b>Método Tradicional Brut, Kaiken, Argentina, Mendoza</b>	15	37.5
<sup>NV</sup> <b>Moët &amp; Chon Brut, Épernay, Champagne, France</b>		85
<sup>NV</sup> <b>Moët &amp; Chon Rosé, Épernay, Champagne, France</b>		90
<sup>NV</sup> <b>Ruinart Brut, Reims, Champagne, France</b>		125
<sup>2008</sup> <b>Don Perignon Brut, Épernay, Champagne, France</b>		240



## WHITE WINE

	175ml	500ml	Bottle
<sup>(2018)</sup> <b>Reserve Blend Sauvignon Blanc, St Jacques, France</b> A crisp mouth-watering balance packed with green citrus	5.5	15.5	22.5
<sup>(2019)</sup> <b>Pinot Grigio Bolla IGT, Veneto, Italy</b> Dry & refreshing with zesty flavours of pear & lemon	6.5	17	25
<sup>(2017)</sup> <b>Cave de Beblenheim Kleinfels Riesling, Alsace, France</b> Showing all the hallmarks of the classic Alsace style, this is an elegant dry white with plenty of citrus-fruit flavours & floral aromatics	7.5	18.5	26
<sup>(2018)</sup> <b>‘Wally’ Anjou Chenin Blanc, Les Caves de la Loire, Loire, France</b> Soft flavours of fresh peaches & citrus fruit with a moorish finish			27
<sup>(2019)</sup> <b>Picpoul de Pinet, Le Jade, Pomerols, France</b> Fresh flavours of limes & pears with a hint of honey & light minerality			30
<sup>(2018)</sup> <b>Pinot Gris, Stopham Estate, Southern Engl</b> Medium bodied & with a smooth texture, aromas of peach, pear & honeysuckle			45
<sup>(2016)</sup> <b>Mâcon-Igé, Château London, Jean-Claude Boisset, France</b> Ripe peach & greengage aromas with buttery notes from a touch of oak			52
<sup>(2016)</sup> <b>‘Cullen Vineyard’ Margaret River Sauvignon Blanc/Semillon, Cullen, Western Australia</b> 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

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