



DRINKS MENU



WHAT'S ON

LIVE MUSIC

Every Wednesday, Thursday & Friday you can wine, dine and unwind to a diverse catalogue of tunes along with top notch musicianship from local talent. From 7:30pm

Happy Hours

WEDNESDAY to FRIDAY **Open - 8pm**

SUNDAY **4pm - 6pm**

Join us for our happy hours; the perfect way to wind down from the day and settle into your evening;

- CHOICE OF ANY 3 SMALL PLATES JUST £20 -

- 2 NEGRONI OR APEROL SPRITZ JUST £10 -

- SELECTED HOUSE COCKTAILS JUST £6.50 -

Friday Night

- LOST LIVE LOUNGE -

Get your weekend off to a flying start with our early bird happy hour cocktails and small plates deals, all to a backdrop of live music

Saturday Disco Brunch (DJ 2pm - 5pm)

(Last sitting 4pm)

While away the afternoon with us to the sweet soundtrack of retro disco tunes and tuck in to classic brunch dishes with the Lost Society twist

Saturday Night

- A DJ SAVED MY LIFE -

Let the music take control and indulge your inner party animal. Imbibe and boogie till the small hours with our resident DJs dropping classics and absolute bangers all night long

Traditional Sunday Roast Club

Relax with us as you recount the week gone by and spoil yourself with one of our luxurious roast dinners and finish off with our happy hour from 4pm

Party packages available to pre-order
Please visit our website to make your reservation enquiry
(Bottomless drinks options sold separately)



SNACK BOARD

Served from 5pm

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

Marinated Verdi Dolci Olives (v) 4.5

Smoked Almonds (v) 4

Sweet Potato Hummus & Flatbread (v) 5.5

Homemade Croquettes of Chicken & Pancetta 6.5

Glazed Chipolatas 6

Waffle Fry Nachos, with Salsa, Sour Cream, & Guacamole 7.5

Homemade Arancini of Goat's Cheese & Butternut Squash 6.5

Chicken Wings 7.5

(Strawberry & peanut, Zombie, or BBQ)

Please inform your server of any allergies or dietary requirements
A discretionary service charge of 12.5% is added to your bill



COCKTAILS

Asterisked cocktails £6.50* Wednesday, Thursday & Friday from open 'til 8pm & Sunday 4pm - 6pm

The High Line * 9.5

OLMECA BLANCO TEQUILA, GIFFARD CRÈME DE PÊCHE & VIOLETTE LIQUEURS, CITRUS
Subtle stone fruits & candied violets compliment the warm full bodied agave notes of Olmecca Blanco. Served long

Tonka Bonker * 9

PLANTATION 3*, COCONUT RUM, STRAWBERRY, BLACK SESAME, CITRUS, TONKA BITTERS
A daiquiri using the infamous 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

Gin & Juice * 9

HOUSE INFUSED CITRUS GIN, TROPICAL FRUITS, LIME, ANGOSTURA & GRAPEFRUIT BITTERS
A long, refreshing, fruity cooler. Doggy Style. feat. guava, passionfruit & lychee. Served long

Autumn Leaves * 9.5

MALFY BLOOD ORANGE GIN, FRANGELICO, CARROT & ORANGE JUICES, GINGERBREAD, COCCHI
A delicious medley balancing sweet hazelnut, warm gingerbread and a mouthwatering tartness. Served up

Watermelon Sugar * 9

ABSOLUT VODKA, WATERMELON SHERBET, FRESH LEMON, RHUBARB BITTERS
When life gives Harry Styles Watermelons... you make dreamy watermelon martinis! Sweet with a tang. Served up

Strawberry Hill * 11

BEEFEATER GIN, STRAWBERRY PUREE, PROSECCO
A juicy bellini packed with strawberries

Black Tearz 10

BLACK TEARS SPICED RUM, FALERNUM, WRAY & NEPHEW OP RUM, CITRUS, VANILLA
Black Tears Cuban Spiced's dry cacao & tobacco notes pop when thrown with vanilla and spiced lime. Tiki goodness. Served long

Very Berry Sour 10.5

BALLER VODKA, HOUSE MADE BLUEBERRY PUREE, LEMON, 'WHITES'
Our new obsession. Blueberries preserved in sugar and thrown to create a light fluffy sour; backbone and body provided by SW London's most ballin' vodka . Served short

Wild Child 11

RENEGADE GIN, ABSOLUT AÇAÍ, COCCHI
A vesper martini with an exotic twist. If Ian Fleming did a season in Ibiza....

Hillbilly Lemonade 10

MAKER'S MARK BOURBON, RITTENHOUSE 101, HOMEMADE LEMONADE
Refreshing moonshine strength lemonade with warm rye notes. Served long



SIGNATURE & CLASSIC SERVES

LS Negroni CASCARA VERMOUTH, CAMPARI, NAVY STRENGTH GIN, LAPHROAIG, BARREL AGED BITTERS	11.5
LS Mai Tai HOUSE RUM BLEND, ORGEAT, COINTREAU, FRESH LIME	12
LS Champagne Cocktail METAXA BRANDY, BROWN SUGAR, ANGOSTURA, CHAMPAGNE	18
Black Barrel Old Fashioned LAPHROAIG, MAKER'S MARK, JAMESON BLACK BARREL, ANGOSTURA & JERRY THOMAS BITTERS, HONEY	13
LS Tom Collins HAYMAN'S OLD TOM GIN, LEMON, SUGAR, ROSE VERMOUTH, SODA	12
LS Martini MARTN MILLER'S, NOILLY PRAT, GRAPEFRUIT BITTERS, CHERRY BITTERS	11.5
Japanese Martini ROKU JAPANESE GIN, UME PLUM WINE, DRY SAKE	10
Fogcutter HAVANA ESPECIAL, BEEFEATER GIN, HENNESSY VS, PINEAPPLE JUICE, SUGAR, PX FLOAT	11
LS Bee's Knees WIMBLEDON GARDEN GIN, FRESH LEMON, HONEY	11
Cosmopolitan ABSOLUT CITRON, COINTREAU, FRESH LIME, CRANBERRY	10
LS French 75 MALFY LEMON GIN, SUGAR, FRESH LEMON, CHAMPAGNE	16
Side Car HENNESSY VS, COINTREAU, FRESH LEMON, SUGAR RIM	11
LS Jungle Bird HOUSE RUM BLEND, CAMPARI, PINEAPPLE JUICE, FRESH LIME, SUGAR	10
Vieux Carré WILD TURKEY RYE, HENNESSY VS, DOM BENEDICTINE, SWEET VERMOUTH, PEYCHAUD'S	13

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



NO & LOW ALCOHOL SERVES

Crodino Biondo AWARD WINNING ALCOHOL-FREE ITALIAN APERITIVO Deep, rich bittersweet flavours from expertly blended botanicals with notes of orange and spice and all things nice. Class in a glass, since 1965	7
Celibate Martini PASSION FRUIT PUREE, PINEAPPLE JUICE, FOAMEE VEGAN FOAMER, VANILLA The softcore, non alcoholic version of the Pornstar Martini	6
Ceder's Classic & Tonic CEDER'S CLASSIC, FEVER TREE TONIC The classic juniper flavour & feel of knocking back a few & not feeling tipsy. Perfect	6
Watermelon Sugar No 'Diggidy WATERMELON SHERBET, HOMEMADE LEMONADE, MINT, SODA, RHUBARB BITTERS A refreshing summery cooler; served long. No alcohol	6
Hayman's Small G&T 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!	6 LOW ALC
Paloma Faith GRAPEFRUIT, GINGER, LIME. AGAVE, SALT RIM A tangy alcohol-free Mexican Paloma with a hit of ginger for full refreshment	6

HARD SELTZERS

		abv%	
Bodega Bay Apple Ginger & Açai Berry Delicious, delicately flavoured low abv sparkling water with only 73 calories	330ml	4%	5.5
Bodega Bay Elderflower Lemon & Mint Delicious, delicately flavoured low abv sparkling water with only 73 calories	330ml	4%	5.5



BEERS

FROM THE TAP

	abv%	Pint
Pravha A Czech Pilsner, very light & refreshing, a low abv lager	4%	5.5
Madri Excepcional A crisp, clean and refreshing lager from Madrid, full of flavour with a well-rounded palate and short, bitter finish	4.6%	6
Blue Moon Belgian-style wheat ale, brewed with hints of orange peel & coriander	5.4%	6.5
Aspall's Suffolk Cyder Refreshing, crisp taste of just-bitten apples. A new mid-strength cider.	5.5%	6
Atlantic Pale Ale A vibrant & fruity aromatic ale, hints of lime zest & a mango finish	4.5%	5.9
Cheiftan IPA A copper coloured Irish pale ale with Citra Hops for a subtle aroma of tropical fruits and the intense flavour of grapefruits and mangoes with a pleasant bitter note to finish	5.5%	6.25

FROM THE FRIDGE

	330ml	500ml	Bottle
Sol A refreshing, golden pilsner style beer from Mexico, with a fresh & lemony finish	4.2%	5.5	
Staropramen This bold, premium Czech Pilsner is crisp and clean with a baguette crust malt aroma	5%	5.5	
Erdinger Weißbier A timeless Bavarian Weißbier with gently spicy malt aromas, mildly bitter hops & trademark Weißbier character arising from second lees maturation in bottle	5.3%	6.5	
Lucky Saint (official beer of Dry January) Unfiltered and 42 days conditioned, this lager has a honeyed malt aroma and crisp, clear savoury notes often associated with a classic Czech pilsner	0.5%	5.5	
Wimbledon Pale Ale Direct from our lovely neighbours in SW18. Aromas of citrus, and delicate orange fruit and Maris Otter malt on the palate precede a clean, refreshingly bitter finish	4.2%	6.25	
Wimbledon Copper Leaf Red Ale Our newest guest beer bursts with citrus, floral and tropical flavours from American and British hops overlaying the complex malt characters of rye, caramel and spice	4%	6	
SASSY Cidre (Rosé also available) Perfect balance between the traditional dry taste of a brut cider and the fruitiness of a semi-dry cider. Smooth effervescence, full-bodied with apple and leather aroma, finding equilibrium between acidity, bitterness and sweetness	5.2%	6.5	



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
(2019) Picpoul de Pinet, Le Jade, Pomerols, France Fresh flavours of limes and pears with a hint of honey and light minerality			30
(2016) Mâcon-Igé, Château London, Jean-Claude Boisset, France Ripe peach & greengage aromas with buttery notes from a touch of oak			52

SPARKLING & CHAMPAGNE

	125ml	Bottle
NV Santa Eleni, Prosecco, Veneto, Italy	8	32.5
NV Taittinger Brut Réserve, Reims, Champagne, France	17.5	105
NV Moët & Chandon Rosé, Épernay, Champagne, France		130
NV Ruinart Brut, Reims, Champagne, France		165
2008 Don Perignon Brut, Épernay, Champagne, France		240

Our Champagne selection is subject to change.
Check with your server for today's availability.

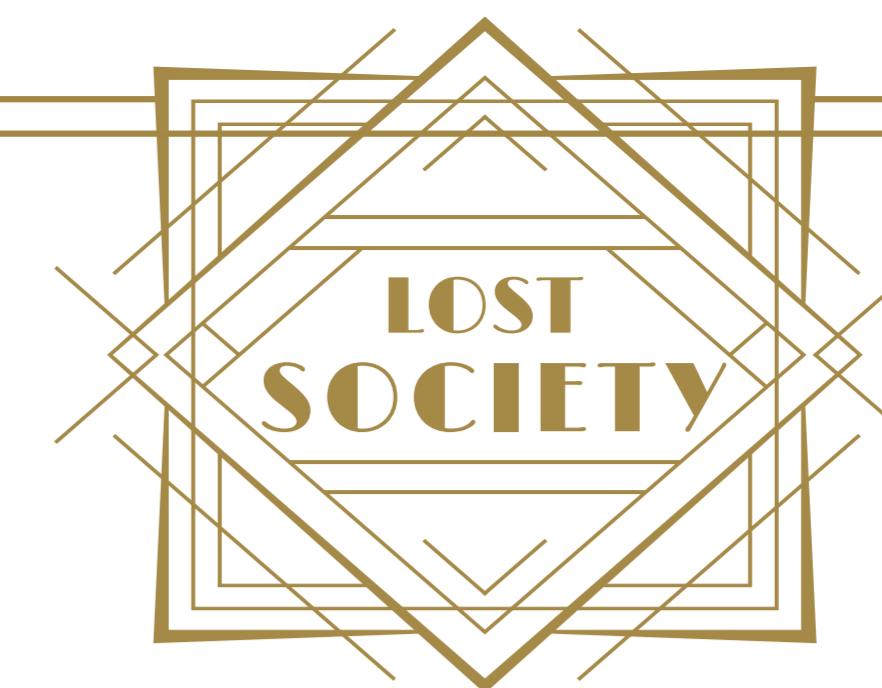


RED WINE

	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 Tempranillo, Ollauri, Spain Red berry fruits, medium weight with creamy notes and good structure. Delightfully easy drinking Rioja.	7.5	19	27
(2019) Malbec, Septima, Mendoza, Argentina A delightful well-balanced Malbec with plums, blackberries & quince, soft tannins with a hint of vanilla from its time in oak			30
(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 Côtés-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

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



Spirits

Served 50ml as standard; 25ml served on request

Vodka

Absolut	9.7
Grey Goose	11
Ketel One	10.5
Baller	11
Bivrost Aquavit	11.5
Zubrowka	10
Cardrona The Reid Single Malt	14

Rum

Havana 3	9.7
Havana Especial	10
Damoiseau Arranges Pineapple	13
Damoiseau Arranges Guava	13
Damoiseau Mango & Passion fruit	13
Doorly's 5	10
Pusser's Gunpowder	12
Sailor Jerry	9.7
Black Tears	12
Gosling's	9.7
Discarded Banana	12
El Dorado 3	10
Plantation Pineapple	11.5
Mount Gay XO	14
Diplomatico Reserva Exclusiva	12.5
5 Rivers Indian Spiced Rum	11.5

Gin

Beefeater	9.7
Beefeater fruits	9.7
Renegade Gin	11.75
Roku	13.5
Wimbledon Garden Gin	11
Haymans Old Tom	11.5
Haymans Sloe	10
Portobello Road	10
Puerto de Indias pink gin	12.5
Malfy Lemon/Pink Grapefruit / Blood Orange	11.5
Monkey 47	12.5
Bivrost Arctic Gin	11
Sipsmith	12
Tanqueray 10	13
Plymouth Gin	13.5
Warner's Rhubarb	11
Ki No Bi	16

Tequila & Mezcal

Ocho Silver	9
Olmecca Altos Reposado	12
Fortaleza	13
Quiquiriqui Mezcal	14
Vida Single Estate Mezcal	15

Served neat or with your choice of complimentary house mixer.
Ask your server about our Premium mixer options



Spirits

Served 50ml as standard; 25ml served on request

Scotch

Monkey Shoulder	11
Arbelour 10	16
Highland Park	15
Glenmorangie 10	13
Auchentoshan Three Wood	15
Dalmore 12	15.5
Laphroaig	13
Balvenie Doublewood 12	14

American Whiskey & Rye

Maker's Mark	12
Knob Creek	12
Woodford Reserve	12
Wild Turkey Rye	11
Yellowstone	14
Sazarac Rye	14
Rebel Yell	10.5
Maker's Mark 46	13

Irish Whisky

Jameson	9.7
Jameson Black Barrel	11
Green Spot	14

Digestives & Aperitives

Amaro Montenegro	8.5
Amaro Del Capo	9.5
Amaro Averna	8.5
Discarded Vermouth	9.5
Cynar	8.5
Fernet Branca	8.5
Disaronno	9.5
Cointreau	10
Green Chartreuse	13
Mirto	10

World Whiskey

Nikka From The Barrel (Japan)	18.5
Yamazaki 12 (Japan)	50
Cardrona Single Malt (New Zealand)	44

Speciality Liqueurs

Fragolino di Bosco	9
Discarded banana	12
Cardrona Rose Rabbit Butterscotch	12.5

Served neat or with your choice of complimentary house mixer.
Ask your server about our Premium mixer options



OPENING TIMES

Kitchen until 9:30pm

Wednesday 5pm - 12am

Thursday 5pm - 12am

Friday 4pm - 2am

Saturday 12pm - 2am

Sunday 12pm - 6pm

For all booking enquiries visit lostputney.co.uk/bookings 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](#)