



OPENING TIMES

Kitchen until 9:30pm

Thursday 5pm - 12am

Friday 4pm - 2am

Saturday 12pm - 2am

Wednesday to Sunday: Private Hire Only

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](https://www.instagram.com/lostsocietyputney)



WELCOME ONE AND ALL

Here at Lost Society we pride ourselves in being a hub for the community, a place where you can meet friends, make new friends, impress your date and above all, make memories every step of the way

Choose from our diverse menus offering dishes from small plates for casual dining all the way to lively bottomless brunches

Discover our amazing bar team's creativity showcased in this season's cocktail menu, centred around with the theme of travel and heritage

And with an evolving calendar of exciting entertainment - not to mention our lively disco brunch sessions - we have something for everyone

Our convivial service is at the forefront of what we do; we are dedicated to working hard so you can be at ease

We invite you to join as we celebrate this vibrant neighbourhood. Whether it's popping in for a quick drink or staying all night for dinner, drinks and dancing, you can make yourself at home away from home

Cheers!



*** £4.50 PINTS ***

Pravha, Madri & Aspoll's Cyder

2 for 1 bottled Staropramen

Limited time only

WHAT'S ON

LIVE ENTERTAINMENT (From 7:30pm)

Every Friday you can wine, dine and unwind to a diverse repertoire of tunes along with top notch musicianship
For upcoming special events - follow @lostsocietyputney

Happy Hours

WEDNESDAY to FRIDAY 'Til 8pm

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 £12 -

- SELECTED HOUSE COCKTAILS FROM JUST £6.50 -

Friday Night

- COCKTAIL 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 (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

For private hire please enquire

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



Spirits

Served 50ml as standard; 25ml served upon request

Scotch

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

Irish Whisky

Jameson	9.7
Green Spot	14

World Whiskey

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

Speciality Liqueurs

Fragolino di Bosco	9
Discarded Banana	12
Cardrona Rabbit Rose Butterscotch	12
Tiramisu liqueur	9

American Whiskey & Rye

Maker's Mark	12
Knob Creek	12
Woodford Reserve	12
Wild Turkey Rye	11
Sazarc Rye	14
Yellowstone	14
Marker's Mark 46	13
Rebel	11

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
Zedda Piras Mirto	10
Limoncello Tosolini	9
Sassy Calvados	11.5

Served neat or with your choice of complimentary house mixer. Premium mixer options available



Spirits

Served 50ml as standard; 25ml served upon request

Vodka

Absolut	9.7
Grey Goose	11
Ketel One	10.50
Bivrost Aquavit	11.5
Zubrowka	10
Cardrona The Reid Single Malt	14

Rum

Plantation 3 stars	9.7
Plantation double aged dark rum	10
Damoiseau Arranges Guava	12
Damoiseau Arranges Pineapple	12
Damoiseau Arranges Passion fruit	12
Damoiseau 50%	11
Doorly's 5	12
Wray & Nephew	13
Sailor Jerry	9.7
Black Tears	12
Gosling's	9.7
Gosling's 151 overproof	16
Koko Kanu	9.7
El Dorado 3	10
Plantation Pineapple	11.5
Havana Maestros	13
Diplomatico Reserva Exclusiva	12.5
5 Rivers Indian Spiced Rum	11.5

Gin

Beefeater Original / Pink Strawberry	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	10
Sipsmith	12
Tanqueray 10	13
Plymouth Gin	13.5
Warner's Rhubarb	11
Ki No Bi	16
Fines Master	13

Tequila & Mezcal

Ocho Silver / Reposado	10/11
Olmeca Altos Reposado	12
Fortaleza	13
Herradura Silver	12
Bruxo Mezcal	12
Vida Single Estate Mezcal	17
Espolòn Reposado	11.5

Served neat or with your choice of complimentary house mixer. Premium mixer options available



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.

Padrón Peppers w/ Shichimi seasoning 6

Rosemary Focaccia w/ Organic Olive Oil & Balsamic 4

Marinated Verdi Dolci Olives (v) 4.5

Smoked Almonds (v) 4

Sweet Potato Hummus & Flatbread (v) 6.5

Glazed Chipolatas 6

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

Chicken Wings 7.5

(Strawberry & peanut, Zombie, or BBQ)

ANTIPASTI PLATTER (Serves 1-2 guests)

A mouthwatering plate of Parma ham, salami, British Stilton, Grana Padano, cornichons, sweet potato hummus, sun dried tomatoes, Verdi Dolci olives & sourdough, served with apple chutney

17

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



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
Vernal Spritz HIBISCUS SYRUP, GRAPEFRUIT SODA, LEMON A sparkling sipper with jammy notes and a refreshingly bitter finish	6.5
The No-groni ÆCORN APERTIF, ÆCORN BITTER, CEDER'S, CRODINO BIONDO Delicious bittersweet teetotal cousin of the ever-popular Negroni	8
Alchemist's Aperitivo ÆCORN APERTIF, CRODINO BIONDO, LEMONADE The spitting image of an Aperol Spritz, just without the ABV	7
Hayman's Small G&T LOW ALC 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
Celibate Martini PASSION FRUIT PUREE, PINEAPPLE JUICE, VEGAN FOAMER, VANILLA The softcore, non alcoholic version of the Pornstar Martini	7
Bodega Bay Hard Seltzer 330ml ELDERFLOWER, LEMON & MINT Delicious, delicately flavoured 4% abv sparkling water with only 73 calories	5.5

DESSERT COCKTAILS

TiramiLost VODKA, BANANA RUM, ESPRESSO, VANILLA, TIRAMISU LIQUEUER, CREAM, MILK, CHOCOLATE BITTERS Banana rum plays in this liquid Tiramisu, the ultimate pick-me-up	8.5
Amarcord REBEL YELL, MARENDRY, ORANGE JUICE, GINGER SYRUP, AMARENA CHERRY Bourbon based with ginger notes & Amarena cherry foam	7.5
Boom Meringue VODKA, LEMON CURD, VANILLA, LEMON JUICE, PROSECCO Black Cow vodka with a lively citrus & vanilla pairing	7



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 Severn Valley Brut, South Staffordshire, England	12	60
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.
Please check with your server for today's availability.



RED WINE

	175ml	500ml	Bottle
(2018) Merlot, Reserve Blend, St. Jaques, France 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` 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

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	7	19	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



BEERS

FROM THE TAP

Pravha

A Czech Pilsner, very light & refreshing, a low abv lager

Madri Excepcional

A crisp, clean and refreshing lager from Madrid, full of flavour with a well-rounded palate and short bitter finish

Blue Moon

Belgian-style wheat ale, brewed with hints of orange peel & coriander

Aspall's Suffolk Cyder

Refreshing, crisp taste of just-bitten apples. A new mid-strength cider.

Atlantic Pale Ale

A vibrant & fruity aromatic ale, hints of lime zest & a mango finish

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

FROM THE FRIDGE

JUBEL beer cut with grapefruit / elderflower

Our newest guest beer range: the grapefruit bursts with juicy citrus, while the elderflower has laidback floral notes. Gluten-free and carbon negative.

Staropramen 2 for 1

This bold, premium Czech Pilsner is crisp and clean with a baguette crust malt aroma

Erdinger Weißbier

A timeless Bavarian Weißbier with gently spicy malt aromas, mildly bitter hops & trademark Weißbier character arising from second lees maturation in bottle

Lucky Saint (Official beer of Dry January)

Unfiltered and 42 days conditioned, this alcohol-free lager has a honeyed malt aroma and crisp, clear savoury notes often associated with a classic Czech pilsner

Sol

A refreshing golden pilsner style beer from Mexico, with a fresh & lemony finish

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

abv% Pint

4% 4.5

4.6% 4.5

5.4% 6.5

5.5% 4.5

4.5% 5.9

5.5% 6.25

abv%

4% 6

5% 5.5

5.3% 6.5

0.5% 5.5

4.2% 5.5

5.2% 6.5



To our
cocktail
gallery
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COCKTAILS

Happy Hour prices starting from just £6.50 Wednesday, Thursday & Friday 'til 8pm

La Dolce Vita * 11 / 7*

APEROL, ABSOLUT, CHAMBORD, STRAWBERRY, PORT, LEMON, ENGLISH CHAMPAGNE
With decadence at the heart, deep black raspberry and a tangy strawberry shrub flirt with the citrus and the rich port to leave a lingering complexity. Served in a champagne flute

Island Vibes * 11 / 7*

ABSOLUT, DAMOISEAU GUAVA, PASSION FRUIT, PINEAPPLE, CRANBERRY BITTERS, WHITE WINE
Summer on a hot beach. Hear the waves. Feel the sand. Don your shades. Served long

São Paulo Mai Tai 13

PLANTATION 3 STARS, CACHAÇA, APPLETON 8YR, FRESH ORANGE JUICE, CACAO WHITE, ORGEAT, LIME, PIMENTO DRAM, WRAY & NEPHEW

The familiar orange and lime of the mighty Mai Tai flirt outrageously with the grassy notes of Brazil's national spirit

10 / 6.5*

Emerald Elixir *

BEEFEATER, ALOE VERA WATER, MINT, APPLE JUICE, CUCUMBER WATER, LEMON, SUGAR, ORANGE BITTERS, SODA

A cooling breeze on a hot day fresh; a vegetal sensation laced with orchard fruit. Served long

12

Baise-Moi

WILD STRAWBERRY LIQUEUR, ANTICA FORMULA, CAMPARI, LEMON, ZEDDA PIRAS MIRTO, ROSE BITTERS

Its crimson shade is indicative of the incredible depth of flavour from the Fragolino, offset by bitter Campari and herbaceous myrtle notes to give a long, mouthwatering finish. Served up

12

Umami Martini

ROKU GIN, CHOYA UMESHU, CHOYA SAKE, OLIVE OIL & SOY SAUCE DROPLETS

Follow the evolution of our popular Japanese Martini, embellished with lilypads of pronounced asian flavours and garnished with a marinated mushroom. Served up

12.5

Route 66

POPCORN-INFUSED REBEL BOURBON, BUTTERSCOTCH & ORANGE LIQUEURS, PUNT E MES, BEER SYRUP, PARMESAN BOURBON

A road trip like no other. Interweaved layers of sweetness anchored by bittersweet vermouth and a playful, nutty parmesan note. Served up, with a candyfloss cloud

12.5 / 7*

The Northern Lights

BIVROST ARCTIC GIN, HIBISCUS SYRUP, LIMONCELLO, VIOLETTE, BASIL, ORANGE BITTERS

Sweetly floral and beautifully coloured, with a tart edge for a playful balance. Like tasting an aurora. Served on the rocks

12

Tijuana Heatwave

CORIANDER-INFUSED SILVER TEQUILA, BRUXO MEZCAL, ANCHO REYES, COCONUT WATER, LIME, GREEN TABASCO, PEACH BITTERS

Some like it hot. A warm spice kick from within a medley of smoky, vegetal notes. Served on the rocks in a goblet glass seasoned with a piquant chipotle salt. Huitzilopochtli smiles upon you

12 / 7.5*

Curious Cumulus *

REID ARTISANAL VODKA, CAMOMILE, HONEY, ITALICUS, COCCHI, LEMON BITTERS, CAMOMILE AIR

A gentle streak of honey binds the delicate bergamot and camomile to take you above the clouds..

We love our classics too; ask the team what we can do for you



COCKTAILS

Happy Hour prices starting from just £6.50 Wednesday, Thursday & Friday 'til 8pm

Severn Valley 75 * 15 / 10*

MALFY LEMON GIN, LEMON, SUGAR, GRAPEFRUIT BITTERS, ENGLISH CHAMPAGNE
The classic lemon and brioche notes of the French 75 but with English 'Champagne' from Severn Valley in Staffordshire. A stunning doppelganger

13.5

Tiki Thriller

PLANTATION PINEAPPLE, DAMOISEAU MANGO & PASSION FRUIT, WRAY 'N NEPHEW, LYCHEE, VANILLA, LIME, FALERNUM, POMEGRANATE SYRUP, GRAPEFRUIT, ORANGE & RHUBARB BITTERS

A super-fruity punch showcasing a blend of artisanal rums, producing a veritable rainbow of tropical flavours. Served long

12.5

Golden Kashmir

5 RIVERS INDIAN SPICED RUM, TURMERIC, GINGER, YELLOW CHARTREUSE, KOKO KANU, VANILLA BITTERS, CARDAMOM WRAY&NEPHEW, MANGO FOAM

The warm, spice-peppered backdrop of the Indian rum allows the sweetness of the saffron notes and coconut to shine. Served long

13

The Negroni King

PORTOBELLO ROAD NAVY STRENGTH GIN, BELSAZAR ROSÉ, CASCARA VERMOUTH, CAMPARI, ANGOSTURA & CHOCOLATE BITTERS

Our reinterpretation of this classic is carefully matured over 10 hours and calls Campari's cocoa notes to the fore

11 / 6.5*

Strawberry Blush *

PUERTO DE INDIAS PINK GIN, STRAWBERRY & TOMATO CHUTNEY, TOMATO WATER, RHUBARB BITTERS

Premium strawberry gin seasoned with the delicate umami of ripe tomato. A thing of great beauty. Served on the rocks

13

LS Royale

REBEL BOURBON INFUSED WITH SMOKED SALMON, CHERRY HEERING, DILL SYRUP, LIME, CUCUMBER WATER, CRANBERRY BITTERS, APEROL CAVIAR

A trailblazer in our signature series. Each of the flavours align for a deceptively smooth and refreshing tippie. Served up

12.5 / 8*

Back To My Roots

MALFY BLOOD ORANGE GIN, YELLOWSTONE BOURBON, COCCHI, ORGEAT, CARROT & ORANGE JUICES, GINGER SYRUP, LEMON BITTERS

The partnership here of bourbon and blood orange gin lends a warmth to the tartness provided by the juices, and almond syrup rounds it off. Served on the rocks

11 / 6.5*

Fizz Me Up *

OCHO TEQUILA, SAINT GERMAIN, ELDERFLOWER, GRAPEFRUIT JUICE & BITTERS, MINT, FIZZ
A highly refreshing spritz of elderflower, evoking pear, alongside pink grapefruit, all elevated by the mint

14

Arctic In The Night

BIVROST AQUAVIT, CREME DE CACAO, LEMON, BRUXO MEZCAL, TARRAGON SYRUP, WHITE SAMBUCA, GRAPEFRUIT TONIC, CHARCOAL SYRUP

White chocolate and anise harmonise delightfully, while the other elements hint towards a citrus musk. It's kind of black magic - a real showstopper. Served in a gold-dusted champagne flute