

HOUSE COCKTAILS

- Sunset Sour** 12 
BEEFEATER BLOOD ORANGE, COINTREAU, LEMON, MANDARIN, EGG WHITE
- Boe Star Martini** 12.5 
BOE APPLE & LIME GIN, VELVET FALERNUM, LIME JUICE, MATCHA SYRUP, PROSECCO
- Dram Buidheach** 12.5 
SIGNATURE WHISKEY BLEND, DRAMBUIE, SUZE, ITALICUS
- Cherry Mojito Fizz** 12 
CHERRY LIQUEUR, LIME, FRESH MINT, PROSECCO
- Mai Chai Sour** 12 
CHAI TEA INFUSED HAVANA ANEJO, ORGEAT, HAVANA SPICED, LEMON, EGG WHITE, ANGOSTURA BITTERS, TOASTED CARDAMOM
- At The Drive-In** 12.5 
SIGNATURE WHISKEY BLEND, POPCORN SYRUP, ORANGE BITTERS
- Pick-me-up!** 12.5 
SAILOR JERRY SPICED RUM, CAZCABEL COFFEE TEQUILA, ESPRESSO, VANILLA SYRUP, MASCARPONE, LIGHT CREAM, CHOCOLATE BITTERS
- Spiced Forest** 12 
HAVANA SPICED RUM, CREME DE CASSIS, CHERRY LIQUEUR, LIGHT CREAM, CHOCOLATE BITTERS, WHIPPED CREAM
- White Chocolate Martini** 12 
ABSOLUT VODKA, WHITE CHOCOLATE LIQUEUR BLEND, LIGHT CREAM

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

HOUSE COCKTAILS

The below cocktails are just £7 during Happy Hour:
All night Thursday & until 8pm every Friday

- OMG** 12 
JAMESON ORANGE, FRESH MINT, GINGER ALE, FRESH LEMON, FRESH ORANGE
- Santa Slays** 12 
CAZCABEL COCONUT TEQUILA, STRAWBERRY LIQUEUR, CRANBERRY JUICE, LEMON, STRAWBERRY PUREE
- 43 Sins** 12 
BEEFEATER GIN, LICOR 43, VANILLA SYRUP, APPLE JUICE, LEMON JUICE
- Smoky Blue Eyes** 12 
OJO DE TIGRE MEZCAL, BLUE CURAÇAO, LIME, CREME DE MURE
- Winter Margarita** 12 
OLMECA REPOSADO, APRICOT JAM, PINEAPPLE JUICE, APRICOT LIQUEUR, LIME, TAJIN
- Paloma Nights** 12 
CAZCABEL HONEY TEQUILA, LIME, CHILI, GRAPEFRUIT SODA
- 5x Bottles of Sol** 27.5
SERVED IN AN ICE BUCKET. JUST £20 DURING HAPPY HOUR

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

BEERS & CIDERS

FROM THE TAP

	abv%	
Heineken A premium beer with a well-balanced taste and subtle fruity notes	5%	7
Amstel Spritzzy with a subtle citrus and herbal hop character and a clean, bitter finish	4.1%	6.9
Beavertown Gamma Ray Juicy tropical aromas of Mango and Passion Fruit, intense upfront fruit juice flavours lead to a rounded, gentle finish	5.4%	7.1
Inches Apple Cider Aromas of sweet red apple and hints of vanilla. Flavours of sweet, juicy apples with a tangy and refreshing mouthfeel	4.5%	7
Atlantic Pale Ale A vibrant & fruity aromatic ale, hints of lime zest & a mango finish	4.5%	7.2
Brixton Low Voltage IPA Session I.P.A. – Thirst quenching with a powerful hop hit. Smooth flavours of papaya, passion fruit and satsuma	4.3%	7.2

FROM THE FRIDGE

	abv%	
Sol 330ml A refreshing, pilsner style beer from Mexico, with a fresh & lemony finish	4.2%	5.5
Corona 330ml A fruity-honey aroma with a touch of malt and the flavour is crisp and well-balanced between hops and malt, toward the malt side	4.6%	6
Modelo 330ml Notes of grain, malt and honey with a light bitterness	4.5%	6
Erdinger Weissbier 500ml Classic wheat beer combining good sparkle, lively taste with delicately, fruity hop flavours and citrus notes	5.3%	6.7
Brewdog Punk IPA 330ml Delicious piney, bitter hops that are assertive rather than aggressive, zesty orange and grapefruit and good underlying maltiness	5.4%	6.2
Rekorderlig - (Please ask for flavours) 500ml Made with the purest Swedish spring water, available in a range of exciting flavour combinations	4%	6.9
Brewdog Black Heart Stout 440ml Chocolate and extra dark crystal malts give layers of roasted coffee and cocoa, with a hint of caramel coming through	4.1%	6.5
Ipanema IPA 330ml (organic & gluten free) Easy-drinking with bright citrus notes and a delicate maltiness	5%	6
Favela Lager 330ml (organic & gluten free) Crisp and refreshing premium lager with a slight floral note	5%	6

A discretionary service charge of 12.5% is added to your bill

SNACK MENU

Served on weekdays and from 5pm on Saturday

Charcuterie Board

A platter of coppa ham, salami Milano, chorizo, sun-dried tomatoes, pickled vegetables, served with savoury seeded crackers **16.5**

Cheese Board (v)

A platter of Shropshire blue, red leicester, brie, sun-dried tomatoes, chutney, marinated garlic, peppers, olives & cornichons, served with savoury seeded crackers **15.5**

Chicken Wings 8.5

BBQ / FRANK'S HOT SAUCE / PEANUT BUTTER & STRAWBERRY JAM

Breaded Brie Bites 8

Halloumi Fries (v) 6.5

Sweet Potato Fries 6

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

WINES

WHITE WINE

	175ml	250ml	Bottle
(2020) Viertalo Sauvignon Blanc, Airen, Spain, 12% abv	8	9.5	27
With a subtle floral scent on the nose this white has flavours of melon, citrus fruits and a touch of fennel			
(2021) Flor del Fuego, Chardonnay, Chile, 13% abv	10	12	32
A rich wine, full in body. Showing ripe tropical fruits accompanied by vanilla and a toasted finish			
(2021) San Giorgio, Pinot Grigio, Italy, 12.5% abv	11.5	14	38
This is a crisp white with notes of invigorating citrus fruit. honeysuckle meets pear drops for a balanced palate			
(2020) Villarei, Albariño, Spain, 12.5% abv			42
Richness and complexity imparted by a six month ageing on lees, this 93-point Albariño is truly a one-off. At first you'll taste punchy notes of brioche, green apple and stone fruits. This is soon chased by soaking of cream and a crystalline minerality. With only 1,100 cases in the world, this is your chance to taste it			

ROSE WINE

	175ml	250ml	Bottle
(2021) Bel Canto Pinot Grigio Rosé, Italy, 12% abv	10	12	32
Pale pink, rich in red fruits and floral on the nose. Fresh, crunchy taste with good structure			
(2021) Nicolas Rouzet, Coteaux d'Aix, Provence, France, 12.5% abv			38
A pale, delicate rosé, both fine and elegant with red berry notes. The palate is round and marked by strawberry, raspberry, redcurrant, and a hint of peppery spice			

125ml measures available on request

A discretionary service charge of 12.5% is added to your bill

WINES

RED WINE

	175ml	250ml	Bottle
(2020) Viertalo Tempranillo, Garnacha, Spain, 12% abv	8	9.5	27
Raspberry and black cherry fruits on the nose that also emerge on the palate, complemented by a touch of spice			
(2020) Lua Nova Lisboa, Portugal, 13.5% abv	10	12	32
Intensely aromatic ripe black and red fruits; juicy plums and dark berry with fine tannins and a long lasting smooth finish			
(2020) Beauté du Sud, Malbec, France, 13% abv	11.5	14	38
Blackberries, plums and blueberries, accompanied by a subtle touch of spice. Juicy, smooth and weighty on the palate			
(2018) Ch Ste Michelle, Cabernet Sauvignon, USA, 14% abv			44
Notes of Cedar and vanilla lead on to a silky smooth finish that lingers on the palate with blackcurrant and plum			

WINES THAT SPARKLE

	125ml	Bottle
NV Apericena Prosecco, Veneto, Italy, 11% abv	8	39
Delicate and aromatic with fine bubbles, this wine carries lots of fresh peach, pear and an elegant zest		
NV Bel Canto Rosé Prosecco, Veneto, Italy, 11.5% abv		42
An intense nose of a floral bouquet of roses and violets, with a light yeasty note. Fresh and full, strawberry and raspberry notes on the palate		
NV Bottega Gold Prosecco DOC Spumante Brut, Veneto, Italy, 11% abv		50
Soft, harmonious and refined, with a light body and with lively yet balanced acidity. Notable harmony between the orchard and citrus fruits and the white flower notes with sage and spices in the finish		
NV Moët & Chandon Brut, Épernay, France, 12.5% abv		135
NV Moët & Chandon Rosé, Épernay, France, 12% abv		150
2012 Dom Perignon Brut, Épernay, France, 12.5% abv		320
NV Veuve Clicquot Brut Magnum, Reims, France, 12% abv		380

A discretionary service charge of 12.5% is added to your bill

SOBRIETY SOCIETY

Bittersweet Symphony (0.0%) 7
FAN OF THAT FAMOUS SPRITZ? THIS WILL BE RIGHT UP YOUR STREET

Perfect Matcha 7
GREEN TEA, MATCHA SYRUP, APPLE JUICE, LEMON, GRAPEFRUIT SODA

Celibate Martini (0.0%) 7
PASSIONFRUIT PUREE, ORANGE JUICE, VANILLA SYRUP, FRESH LIME JUICE, PINEAPPLE JUICE AND SHOT OF BUBBLES

Corona Cero (0.0%) 5
CLEAN WITH NO HOP AROMA, LOTS OF LIGHT MALT AND A LITTLE HONEY. THE SAME HIGH STANDARD OF CORONA WITHOUT THE BOOZE

All Berry (0.0%) 6
STRAWBERRY, BLACKBERRY, RASPBERRY FRESH LIME, BROWN SUGAR, GINGER BEER

Fruit Sensation (0.0%) 6
ORANGE, PINEAPPLE, CRANBERRY, VANILLA

Copacabana Sour 6
HOUSE CITRUS BLEND CORDIAL, LEMON, EGG, JABUTICABA SYRUP

Rumless Passion Fruit Mojito (0.0%) 6
FRESH MINT, BROWN SUGAR, CLOUDY APPLE JUICE, FRESH CITRUS, PASSION FRUIT, SODA

Temperance G&T (4.2%) 7
A SUPER-LOW ABV SERVE FROM THE PORTOBELLO ROAD DISTILLERY

Tommy? Is That You? 7
HOUSE CITRUS BLEND CORDIAL, AGAVE, LIME JUICE

SPIRITS

Served 50ml as standard; 25ml served upon request. Mixer sold separately

Scotch

Bruichladdich	13
Glenlivet Founders Reserve	11.5
Glenlivet Caribbean Reserve	12.5
Laphroaig	11
Chivas Regal 12y	9
Glenfiddich 12y	11
Glenfiddich 21y	40
Lagavulin 16y	18
Copper Dog	10

American Whiskey & Rye

Woodford Reserve	10
Jack Daniel's Original / Flavours	8.5
Jack Daniel's Rye	11
Yellowstone	15
Maker's Mark	10
Rittenhouse	10.5
Horse With No Name	15
Ragtime Rye	10

Gin

Beefeater Original / Pink Strawberry / Blood Orange	8.5
Ford's	11
Hendrick's	11
Malfy Lemon / Pink Grapefruit / Blood Orange	11
Monkey 47	13
No. 3	12
Portobello Navy Strength	12
Plymouth	10.5
Renegade	10
Roku	12
Tanqueray 10	11
Ki No Bi	14
Wimbleton Garden Gin	10.5

Agave

Ojo de Tigre Mezcal	11
Olmecca Reposado	8.5
Olmecca Altos Reposado	11
Fortaleza Blanco	16.5
Herradura Blanco / Reposado	11.5 / 15
Bruxo Mezcal	11
Cazcabel Coffee / Honey / Coconut (25ml)	6.5

Vodka

Absolut	8.5
Absolut Flavours	8.5
Grey Goose	11.5
Belvedere	11.5
Zubrowka	10

Irish Whisky & Japanese

Jameson	9.5
Jameson Black Barrel	11
Jameson Orange	10
Nikka From The Barrel (Japan)	11.5
Redbreast 12y	13
Green Spot	13

Brandy & Pisco

Courvoisier	9
Hennessy	11
ABA Pisco	10
El Gobernador	11

Rum & Cachaça

Damoiseau Arranges Guava	11
Havana 7y	10
Havana Especial	9
Havana Spiced	10.5
Sailor Jerry	10
La Hechicera	12
Gosling's	10
Wray & Nephew OP	10
Malibu	9.5
Havana 3y	8.5
Santa Teresa 1796	13.5
Velho Barreiro Cachaça	9

Digestives & Aperitifs

Jägermeister	8.5
Antica Sambuca (25ml)	6.5
Benedictine	8
Green Chartreuse	9
Disaronno	9
Drambuie	8
Frangelico	8
Italicus	9
King's Ginger	9

A discretionary service charge of 12.5% is added to your bill

BOTTLE SERVICE

All 70cl

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

CIN

Beefeater	160
Hendrick's	180
Tanqueray 10	200

VODKA

Absolut	160
Belvedere	200
Grey Goose	200

RUM

Havana 3yr	160
Sailor Jerry Spiced	180
Santa Teresa 1796	210

WHISKEY

Jack Daniel's	160
Chivas Regal 12 Years	180
Woodford Reserve	200

COGNAC

Courvoisier VS	160
Hennessy VS	200

OTHERS

Jägermeister	160
Cazcabel Tequila (Coffee/Coconut/Honey)	180
Moët & Chandon	135

A discretionary service charge of 12.5% is added to your bill

WHAT'S ON

Friday Night Live!

Happy hour cocktails & bottomless bubbles, beer or cocktails
DJs spinning the very best in eclectic cool party mixes of funky up beats,
disco edits, hip hop and party classics

Disco Brunch

(Every Saturday 11am till 4:30pm)

DJ from 2:30pm-5:30pm

Indulge yourself in an array of delicious brunch dishes & bottomless bubbles, beer
or cocktails. All accompanied by a sweet side of classic disco tunes

Lost Made Me Do It

(Every Saturday open till 2am)

DJs from 9:30pm-2am

Dropping a mix of funky up beats, disco, house and party classics

Dress code: Make an effort

Traditional Sunday Roast Club

(Available 12pm to 5pm)

Sundays are for chilled vibes! Grab your friends, family & loved ones and indulge
in some serious retox behaviour. Enjoy a delicious Sunday Roast as you recount
the week gone by. Bottomless options also available.

Lost in Brazil

(Every Sunday 5pm till midnight)

End your week at one of London's top Brazilian nights with DJs & live bands on
rotation playing everything from Samba, Sertanejo, Pagode & Bossa Nova.

Door charge: £10. Happy Hour 5pm til 7pm

For Christmas & private hire please enquire - info@lostsociety.co.uk

Party packages available to pre-order

Please visit our website to make your reservation enquiry

(Bottomless drinks options sold separately)

OPENING TIMES

Kitchen until 10pm

Thursday 4pm - 11pm

Friday 4pm - 2am

Saturday 11am - 2am

Sunday 12pm - 12am

Monday - Wednesday: Enquire About Private Hire

Open til 1am on Thursdays if for private hire

