

# **CURRENT OPENING TIMES**

**Monday - Closed**

**Tuesday 4pm - 11pm**

**Wednesday 4pm - 11pm**

**Thursday 4pm - 11pm**

**Friday - 12pm - 1am**

**Saturday 11am - 1am**

**Sunday 11am - 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@battersea.co.uk](mailto:info@battersea.co.uk).

Events including DJs, live music nights and parties can all be found on our social media channels. [@lostsocietybattersea](#)



BATTERSEA

# LOST SOCIETY COVID SAFE POLICY

Lost Society is fully committed to the safety and wellbeing of our guests and staff. We have taken the following measures to make sure our venues are COVID Secure:

We have measured and reduced venue capacities to ensure that appropriate social distancing can be maintained at all times.

Hand sanitiser will be offered on arrival and on departure, with hands free dispense points positioned by the entrances and outside the toilet facilities. Where possible, we will keep windows and doors open to reduce contact entry points in venue; and 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, and 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 and phone number in compliance with Government guidance. Our menus will be offered online for contactless ordering and 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 and sanitised between each use.

Contactless payment methods are both welcomed and encouraged at our venues. Regular and thorough sanitising will be undertaken of all venue touch points and facilities. Our management teams and staff have undertaken additional training to ensure the venue is COVID Secure and operating fully in line with current Government guidance.

## **What'll be on when the world goes back to normal?**

(Monday 19th July)

### **Lost in Music**

Every Thursday from 7:30pm-10pm  
Selected cocktails at £6.5 until 8pm

### **Friday Lunchtime**

(opens from midday)  
2-4-1 burgers until 8pm  
Selected cocktails at £6.5 until 8pm

### **Friday Night Live!**

(opens from midday till 1am)  
Live music 8pm till 10pm  
Dj's spinning the very best in eclectic cool party mixes of funk  
ed up beats, disco edits, hip hop and party classics. **FREE ENTRY**

### **Disco Brunch**

(Every Saturday 11am till 5pm)  
Dj's playing from 2:30pm-5:30pm  
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.

### **Lost Made Me Do It**

(Every Saturday open till 1am)  
Dj's from 9:30pm-2am  
Dropping a mix of funk ed up beats, hip hop and party classics.  
Door charge: £5 after 9pm. Dress code: Make an effort.

### **Traditional Sunday Roast and Brunch Club**

(Available 11am to 5pm)  
Sundays are for chilled vibes!  
Grab your friends, family and loved ones and indulge in some serious  
retox behaviour. A perfect Sunday for all your weekend woes!

### **Lost in Brazil**

(Every Sunday 6pm till midnight)  
Sundays are for chilled vibes!  
End your week at one of London's top Brazilian nights with live bands  
on rotation playing everything from Samba, Brazilian Jazz, Pagode &  
Bossa Nova.

# SPIRITS BY THE BOTTLE

All 70cl

## CIN

Hayman's	130
Hendricks	150
Tanqueray 10	150

## VODKA

Absolut	130
Belvedere	180
Grey Goose	180

## RUM

Havana 3yr	130
Sailor Jerry Spiced	150
Havana 7yr	150

## WHISKEY

Jack Daniels	130
Makers Mark	150
Woodford Reserve	150

## COGNAC

Courvoisier VS	150
Hennessey VS	160

## **SNACK BOARD**

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

**Marinated Olives (v)**

**Smoked Almonds (v) 4.5**

**Sweet Potato Hummus & Flatbread (v) 6.5**

**Coxinhas 6.5**

**Waffle Fry Nachos (v) 7.5**

**Glazed Chipolatas 6**

**Chicken Wings 7.5**

**BBQ / BUFFALO/ CRANBERRY GLAZE**

**Crispy Calamari with homemade chilli jam 7.5**

Served all day and from 5pm on Saturday & Sunday

# BEERS

## DRAFTS

### Staroprammen

A premium beer from the Czech Republic, crisp & refreshing with a perfectly balanced & dry finish.

abv%

5% 6

### Pravha

A Czech Pilsner, very light & refreshing low abv lager

4% 6

### Bluemoon

Belgian wheat beer with hints of orange peel and corier

5.4% 6

### Aspall's Suffolk Cyder

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

5.5% 6.5

### Atlantic Pale Ale

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

4.5% 6

### Chieftain IPA

A fruity Irish IPA. Citrus aroma with a creamy texture

5.5% 6.5

## BY BOTTLE

### Sol 330ml

Light and refreshing lager with a malty, fruity-lemony flavour.

abv%

4.5% 4.8

### Modelo 330ml

A well balanced taste of orange blossom honey.

4.5% 5.8

### Erdinger Weissbier 500ml

Classic wheat beer combining good sparkle, lively taste with delicately, fruity hop flavours and citrus notes.

5.3% 6

### Goose Island IPA 300ml

A spicy aroma of Cascade hops is followed by a crisp, fruity ale flavour delivering immense refreshment.

4.2% 5.5

### Red Stripe 330ml

Jamacain born fresh lager with a hint of apples.

4.7% 6

### Rekorderlig - (Strawberry & Lime) 500ml

Made from the purest Swedish spring water, this is a unique flavour combination.

4% 6

### Erdinger - Alcohol Free 500ml

At 125kcal as well, it's essentially good for you! The same high standard of Erdinger Weisse, just no booze.

0% 5.5

# 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.
- Three & T** **7**  
THREE SPIRIT, MERCHANT HOUSE TONIC  
The feel of knocking back a few and not feeling drunk on G&T's.....Perfect.
- Mary Sloe Berry** **6**  
CRANBERRY & ROSEMARY SYRUP, CRANBERRY JUICE, LIME  
A nod to the queen of baking. If she was on the wagon then we're sure this would be her go to drink.
- Basilberry Collins** **6**  
FRESH BASIL & BLACKBERRIES, LIME, CLOUDY APPLE JUICE, SUGAR, TOPPED WITH SODA  
A refreshing combination of herbs and fruit, topped with soda. Served long.
- Hayman's Small G&T (LOW ALC)** **7**  
HAYMAN'S SMALL GIN, FEVER TREE TONIC  
Hayman's Gin, Balham have gone all out and have mustered up a low alcohol gin serve for all you lightweights and would be t-totalers!
- The Camel Mile** **7**  
CAMOMILE INFUSED CLOUDY APPLE JUICE, FRESH MINT LEAVES, LIME  
A mojito twist. Sit back and wind down and let to camomile take control.
- Le Monjito** **7**  
GINGER, LEMONGRASS SYRUP, BASIL, FRESH LIME, SODA  
A lemongrass- ginger based mojito for the hot summer days.

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



## SIGNATURE & CLASSIC SERVES

<b>LS Negroni</b>	<b>11.5</b>
HOUSE VERMOUTH BLEND, HAYMAN'S ROYAL DOCK GIN, BARREL AGED BITTERS, VARIOUS BOTANICALS	
<b>LS Mai Tai</b>	<b>12</b>
HOUSE RUM BLEND, ORGEAT SYRUP, COINTREAU, LIME	
<b>LS Gimlet</b>	<b>12</b>
VODKA or GIN, BLOOD ORANGE & GRAPEFRUIT CORDIAL	
<b>Black Barrel Old Fashioned</b>	<b>13</b>
JAMESON BB AND MAKER'S MARK BLEND, ANGOSTURA & ORANGE BITTERS.	
<b>LS Tom Collins</b>	<b>12</b>
HAYMAN'S GIN, LEMON & LIME, SUGAR, AMARO, SODA	
<b>LS Martini</b>	<b>11.5</b>
VODKA or GIN, HOUSE VERMOUTH BLEND, GRAPEFRUIT BITTERS	
<b>LS Pisco Sour</b>	<b>10</b>
PISCO, ITALICUS, LIME & LEMON, SUGAR, EGG WHITE	
<b>Fogcutter</b>	<b>11</b>
GOLDEN RUM, HAYMANS GIN, HENNESSY COGNAC, PINEAPPLE JUICE, LEMON, SUGAR, PX FLOAT	
<b>Hurricane</b>	<b>11</b>
BUSH MANGO RUM, FISSIONOLA SYRUP, LEMON	
<b>Charlie Chaplin</b>	<b>10</b>
HAYMAN'S SLOE GIN, APRICOT JAM, LIME	
<b>French 75</b>	<b>10</b>
ROKU GIN, LEMON, COINTREAU, BUBBLES	
<b>Side Car</b>	<b>11</b>
HENNESEY, LEMON, COINTREAU, SUGAR RIM	
<b>Singapore Sling</b>	<b>12</b>
HAYMAN'S GIN, PINEAPPLE JUICE, LEMON, CHERRY HERRING, DOM BENEDICTINE, MARASCHINO	
<b>Lillet Blanc Spritz</b>	<b>9.5</b>
LILLET BLANC, PROSECCO, SODA	

# COCKTAILS

## **The High Line**

9.5

OCHO BLANCO TEQUILA, GIFFARD CRÈME DE PECHE, VIOLETTE LIQUEURS, LEMON, LAVANDER DUST

Subtle stone tone fruits and candied violets compliment the dry, mouth watering agave notes of this classic full bodied tequila.

## **Tonka Bonker**

9

HAVANA 3YR, COCONUT RUM, STRAWBERRY, BLACK SESAME SYRUP, LEMON, TONKA BEAN

A take on a daiquiri using the notorious tonka bean. If consumed in biblical proportions, it can kill a man but we have only added a drop to this drink so you can survive to fight another day.

## **Kentucky Julep**

9.5

MAKER'S MARK BOURBON, PEACH LIQUEUR AND PEACH BITTERS, MINT, FRESH LIME

A late summer Julep with the rich bourbon spice of Maker's Mark. A mojito twist.

## **'I Know Fiaz'**

9.5

HAYMAN'S GIN, PASSION FRUIT, LIME, DR ADAM'S TEA POT BITTERS

A long, refreshing cooler; easing you into the summer nicely. Served long on crushed ice.

## **Thunder Bird**

9.5

GOLDEN RUM BLEND, CAMPARI, PINEAPPLE JUICE, LIME, SUGAR

Our twist on the classic Jingle Bird cocktail.

## **Battersea Back Garden #5**

9.5

RENEGADE GIN, MASTIHA LIQUEUR, BASIL LEAVES, APPLE JUICE, EGG WHITE

The fifth installment to our popular original, Battersea Back Garden. Served short.

## **Tropicalia**

9.5

HAVANA 3RY RUM, FALERNUM, LIME, PINEAPPLE SYRUP, LYCHEE, ELECTRIC DAISY & LYCHEE EGG WHITE FOAM

A psychedelic tropical tongue tingler with effervescent electric daisy butters. Served up.

## **Blueberry Hill**

9.5

HAYMAN'S GIN, BLUEBERRY JAM & PUREE, TOPPED WITH PROSECCO

A blueberry overloaded sparkling gin cocktail, what more do you want?

## **Lost in the Tropics**

9.5

PORTOBELLO GIN, STRAWBERRY LIQUEUR, MANGOPUREE, PINEAPPLE JUICE, SODA, SPICED PINEAPPLE & STAR ANISE BITTERS

Take a sip and imagine you're on a tropical island of your choice! A blend of tropical fruits to take you anywhere you want.

## **Lágrimas Negras**

9.5

BLACK TEARS SPICED RUM, FALERNUM, SMITH & CROSS OP RUM, FRESH LIME, VANILLA SODA

# WINE LIST

## RED WINE

175ml 500ml Bottle

<sup>(2018)</sup> **Merlot, Vistamar Brisa, Central Valley, Chile** 5.5 15.5 22.5

Tasteful notes with berry fruits give off a long fruitful finish

<sup>(2017)</sup> **Vina Vasta Tempranillo, Merlot, Syrah, Tierra de Castilla** 6.5 17 25

Overt fruit tones and aged in oak barrels. Medium tannins.

<sup>(2017)</sup> **Tempranillo, Rioja, Spain** 7.5 19 27

Strawberries and blackberries with vanilla and nutmeg.

<sup>(2017)</sup> **Pinot Noir Jaffelin, Mas La Chevalere, Cote de Buaune, France** 8.5 24.5 35.5

Pale ruby red in colour. Fresh fruits of strawberry, raspberry and cherry.

<sup>(2015)</sup> **Amano Primitivo, Puglia, Noci, Italy** 35

Alluring aromas of blackberries, blackcurrant and a hint of liquorice. Full of silky tannins. Long finish of pepper and vanilla.

## SPARKLING & CHAMPAGNE

125ml Bottle

<sup>NV</sup> **Santa Eleni, Prosecco, Veneto, Italy** 7.5 30

<sup>NV</sup> **Moët & Chandon Brut, Épernay, Champagne, France** 15 85

<sup>NV</sup> **Moët & Chandon Rosé, Épernay, Champagne, France** 90

<sup>NV</sup> **Ruinart Blanc de Blanc, Reims, Champagne, France** 125

<sup>2008</sup> **Don Perignon Brut, Épernay, Champagne, France** 240

<sup>NV</sup> **Moët & Chandon Brut, Épernay, Champagne, France** Magnum 180

125ml measures available

# WINE LIST

## WHITE WINE

175ml 500ml Bottle

<sup>(2019)</sup> **Chardonnay, Brisa, Valle Central, Chile** 5.5 15.5 22.5

A crisp mouth-watering balance packed with green citrus.

<sup>(2018)</sup> **Chenin Blanc, Diamond Bay, Western Cape, South Africa** 6.5 17 25

Easy drinking, full bodied and full of tropical fruit.

<sup>(2017)</sup> **Sauvignon Blanc, Whitecliff, New Zealand** 8.5 24.5 35.5

Ripe mango, nectarine and hints of lemon and lime.

Refreshing with a lovely lees texture.

<sup>(2018)</sup> **Picpoul de Pinet, Le Jade, Vin de Pays, France** 8 22 30

Flavours of citrus, green apple and honey. Great choice for all, not just Picpoul lovers!

<sup>(2018)</sup> **Riesling, Alsace, France** 38

Medium bodied with a smooth texture, aromas of peach, pear and oak.

<sup>(2016)</sup> **Mâcon-Igé, Château London, Jean-Claude Boisset, France** 55

Ripe peach and greengage aromas with buttery notes from a touch of oak.

<sup>(2016)</sup> **Cullen Vineyard` Margaret River Sauvignon Blanc/Semillon, Cullen, Western Australia** 60

Made by a legendary producer in Tuscany. Elegant and perfumed with sour cherry, bramble a& supple tannins. A beautiful biodynamic wine, naturally fermented and low sulphur.

## ROSE WINE

175ml 500ml Bottle

<sup>(2018)</sup> **Folonari Pinot Grigio Rose, Veneto, Italy** 22.5

Floral with tropical fruits on the nose. Soft, fruity with prominent strawberry and rhubarb flavours. Crisp with a light body.

<sup>(2018)</sup> **Chemin, Côtes de Provence, Château du Foccalieu, France** 8.5 24.5 35.5

This wine is pale salmon in colour with aromas of red and black berry fruit, citrus and white blossom which follow onto the palate.