

**Lyan—ess**

The latest bar from the award-winning Mr Lyan (Ryan Chetiyawardana) and team set within the iconic Sea Containers London. Lyaness brings a cook's approach to cocktails and flavour creation. The team present a menu based on their search and creation of unusual ingredients for their drinks, along with a curated selection of beers, wine and spirits.

Boasting views across the Thames, and a design featuring intimate smaller tables, it also has spaces for larger gatherings. The bar is warm and welcoming, whilst offering a focus on the highest quality cocktails, sustainability and innovation that the Mr Lyan team have become world famous for. Lyaness is the only Central London bar from Mr Lyan alongside Cub restaurant in Hoxton, East London.

Welcome to Lyaness. Set within our home on Southbank, Lyaness brings a cook's approach to cocktails and flavour creation.

Fancy Tea at Lyaness uses this approach to bring cocktails into the classic afternoon tea setting. Featuring our focus on transforming ingredients into exciting and unusual forms, we bring a contemporary take on the classic dishes and accompaniments. Each course sees unique ingredient creation, as well as a cocktail suited to take you on a journey from savoury treats, tea, scones to sweet delicacies.

COCKTAILS & TEA £58

CHAMPAGNE & TEA £48

BOOZELESS TEA £38

THURSDAY TO SUNDAY

RESERVATION REQUIRED

SEA CONTAINERS GIFT CARDS ARE AVAILABLE TO PURCHASE; A FITTING GIFT FOR ANY OCCASION. PLEASE ASK THE TEAM FOR MORE INFORMATION

@Lyanessbar  
#LyanessAfternoonTea

[www.seacontainerslondon.com](http://www.seacontainerslondon.com)

## BLACK TEA FIZZ

TEAMOOTH, GREY GOOSE, STRAWBERRY OLEO

## SANDWICHES

ROAST BEEF ON FOCACCIA, ROSEMARY MAYONNAISE & ROCKET

POACHED SALMON ON DARK RYE BREAD, TARRAGON MAYONNAISE & WATERCRESS

CORONATION SWEET POTATO & SQUASH, CRISPY SHALLOTS & BABY GEM ON WALNUT BREAD

## PEONY SPRITZ

VEGAN HONEY, PEONY TEA, SEEDED VERMOUTH

## SAVOURIES

DEVILLED EGGS, SAUSAGE ROLLS

## PALETTE CLEANSER

PURPLE PINEAPPLE, BOMBAY SAPPHIRE, RHUBARB

## SCONES

PINEAPPLE UPSIDE DOWN SCONE, CLOTTED CREAM, CHERRY JAM

## SWEETS

SUNFLOWER SALT TEA CAKE, STRAWBERRY & MASCARPONE ECLAIR, FRUIT TRIFLE

## BLUE PILLAR HIGHBALL

BLUEBERRY, BACARDI CARTA BLANCA, MELON, BUBBLES

\*PLEASE NOTE COCKTAIL PAIRINGS ARE PART OF THE TEA OFFERING ONLY AND ARE NOTED IN THE ORDER YOU WILL RECEIVE THEM.

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering.

A full list of all allergens contained in each dish is available upon request.  
All prices are in GBP and are inclusive of VAT at the current prevailing rate.  
Please note that a discretionary service charge of 12.5% will be added to your bill.

Fancy Tea at Lyaness runs as a journey to include everything you need. Please decide whether you would like the regular cocktail menu, or a boozeless one. The team will begin with an order of your tea, so please choose from the selection below:

## RARE TEA HOUSE

### English Breakfast Tea

Hand crafted black tea from Satemwa Estate; Malty and rich with notes of dark caramel.

### Earl Grey Tea

Earl Grey blend, with pure bergamot oil from Calabrian orchards. Clean and zesty.

### Hojicha Tea

Rich green tea from Uji, Kyoto that has been gently roasted. Caramel and toasty.

### Green Tea & Mint Blend

Green tea from Zhejiang Province that has been blended with Spearmint from Malawi.  
Bright and minty.

### Chocolate Tea

Black tea from Malawi, mixed with cacao nibs from Grenada.  
Notes of chocolate, orange, and blackberries.

### Rose Petals

Fragrant rose petals from Gujarat, India. Calming and warming.

### Lemongrass

Rich lemongrass from Amba Estate, Sri Lanka.  
Exceptionally bright, with notes of hay and lemon drops.

### Wild Rooibos

The real South African Red Bush. This tea is harvested wild from the Cederberg Mountains.  
Rich and Earthy, with some fruity notes.

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WINES

CHAMPAGNE & SPARKLING WINES	BTL	GLS
Fiol Prosecco, Treviso DOC, Italy	40	9
Laurent-Perrier La Cuvée, France	70	13.5
Perrier-Jouët Grand Brut, France	75	
Perrier-Jouët Blanc De Blancs	145	
Perrier-Jouët Belle Epoque, France	240	
Krug Grande Cuvée, France	260	
Laurent-Perrier Cuvée Rosé, France	120	19
Perrier-Jouët Blason Rosé, France	125	
Perrier-Jouët Belle Epoque Rosé, France	350	

WHITE WINES	BTL	GLS
Le Rouleur, Blanc de Blancs, Languedoc, France	36	8.5
Mohua, Sauvignon Blanc, Marlborough, New Zealand	52	13
Sutherland, Viognier - Roussane, South Africa	58	14
Colterenzio Pinot Bianco, Trentino Alto Adige, Italy	49	12.5
Vina Leyda, Chardonnay Reserva, Chile, South America	56	10.5

WINES

RED WINES	BTL	GLS
Le Rouleur Carignan, Languedoc, France	36	8.5
El Esteco Don David, Malbec, Mendoza, Argentina	49	12
Samurai Shiraz, Australia	39	10
Domaine Brusset, Côtes De Ventoux Les Boudalles France	49	11.5
Sierra Cantabria, Rioja Crianza, Spain	59	14

ROSE WINES

Acien Temps Rose, France	36	9
Ultimate Rose, Provence France	59	

BEERS/CIDER

Calico (gf) 4%	Citrus Pale Ale	7
Heineken 5%	Pale Lager	6
Lucky Saint 0.5%	Pilsner	6
Siren Yulu 3.8%	Citrus Pale Ale	7
Thornbridge Green Mountain 4.3%	Hazy Session IPA	7.5
Thornbridge Florida Weiss 4.5%	Sour Raspberry Wheat	7
Villages Whistle 4.4%	Pilsner Lager	7
Wild Beer Pogo 4.1%	Tropical Pale Ale	7
Wild Beer Millionaire 4.7%	Chocolate Milk Stout	7.5
Urban Orchard 4.5%	Dry Cider	6

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