

Ingredients Slayer

Lyan—ess

— Male lions don't lead the pack. The power lies in the females — and as with many points in history — peace tends to pervade during this matriarchy. The lionesses are the hunters and the social guides; a mirror to Team Lyan. We have always had a curiosity to find new ingredients, and an ability to make these unusual, alien and outright weird forms more delicious.

In an embrace of the alternative, these key ingredients are at the heart of Lyan—ess. Some we've worked on with likeminded people within and outwith the booze world and others are the result of the research, exploration and experimentation of the team.

So our menu is sectioned around ingredients instead of cocktails; follow the suggestions or have one of us guide you to another cocktail made with one of these wondrous ingredients.



Infinite Ban —ana

Taster
£2—10ml
—
Boozeless

6

We all know the ubiquitous foam banana smell, but isoamyl acetate (the ester that gives that characteristic “banana” taste) is a cheat’s fix to all things generic banana that dominates all the boozy expressions of this wonder fruit. Frustrated by the flat profile of commercial banana products, we sought to explore the range of flavours they could express. Banana goodness beyond the candied notes.

7 Both heady and green — pulling tropical notes out of our Infinite Banana.



Mario —Kart Spritz

£13

Bacardi Carta
blanca,
infinite banana,
cider brandy,
banana peel & leaf

Soy Wax Old Fashioned

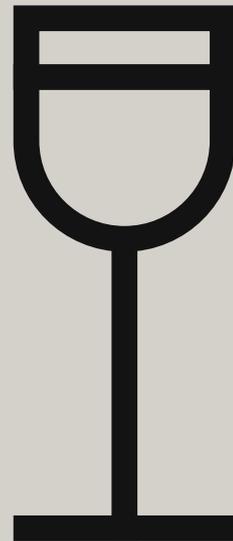
£14

*Dewar's 12 yr,
infinite banana,
organic candlewax,
burnt banana bitters*

8

9

A bright, fluffy
sour — a floral
start with a richer,
toasted finish.



A rich, boozy take
on the classic
— lifting savoury
Banana spice.



Banana Fitzgerald

£14

*Roku gin,
infinite banana,
ripasso blueberry,
lemon,
coffee chaff*

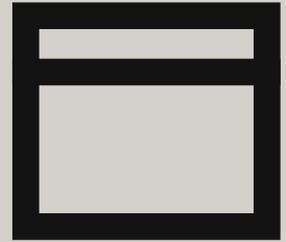
*Boozeless:
Seedlip grove
& Acorn dry*

Lyanness Tea— mooth

Different cultures have relied on the plants that surround them to fulfil mirrored stories of human love, loss and discovery. Vermouth within Europe was used as a medicine, an aphrodisiac and a way to toast great food and fine living. Over in the East, tea and all forms of processing *Camellia sinensis* catered to the same needs. Working with dear friends The Rare Tea Company, we have designed a signature blend of fine, ethically-sourced teas and herbs which have been transformed into vermouth using little more than the tea itself and its component parts. Every avenue has been explored to extract diverse flavours that makes tea so unique and mysterious — eeking out all the notes the leaves have to offer in a nod of respect to the passionate farmers who are crafting these wonderful products.

Taster 10
£2—10ml
—
Boozeless
Iced-Tea £2
—
Boozy

11 Classic style aperitif with the complexity of the vermouth shining through.



TOT Ne— groni

£14

Porter's Tropical
Old Tom,
tea-mooth,
blackberry &
tomato seed
Campari

Break —fast Bellini

£13.5

Ford's gin,
lychee,
tea-mooth,
aji - amarillo,
bubbles

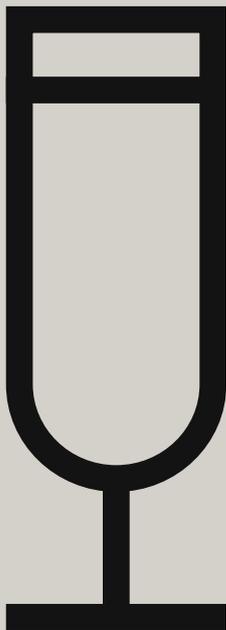
Boozeless:

Seedlip grove
& Acorn dry

12

13

An aromatic
Margarita with
golden stone-
fruit notes lifted
from the tea.



A clean and complex
take on the classic,
lifting herbal spice
from the tea.

Torea —dor

£13.5

Tapatio blanco,
tea-mooth,
lime,
apricot brandy,
anko

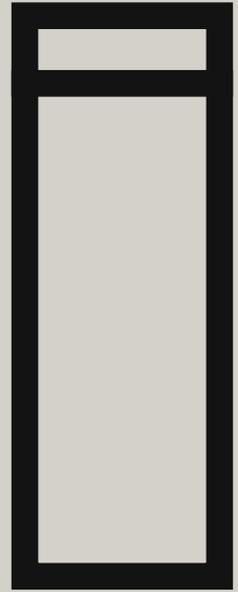
Peach Emo —ji

Taster
£2—10ml
—
Boozy

14

Balancing sweetness, acidity, texture and aromatics is key when exploring new combinations of flavour, and one of the classic stalwarts of the cocktail cabinet to help add complexity was Crème de Pêche. Instead of simply macerating the fruit though, we wanted to take a more 'nose-to-tail' approach to this perennial favourite.

15 Clean highball
— lifting nutty
aromatic notes
from the Peach.



Stone— Aged Highball

£14

Hendrick's gin,
peach emoji,
Ceylon arack,
tarragon soda

Red Winter Algon —quin

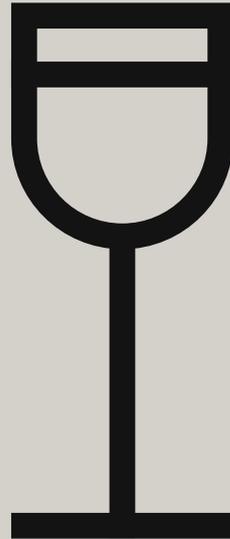
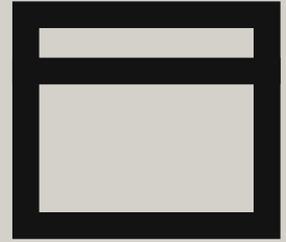
£13.5

*Maker's Mark,
peach emoji,
Martini ambrato,
lactic strawberry*

16

17

A herbal style daiquiri cousin that uses the Peach for a plumper finish.



Stirred and clean,
with the brightness
of the Peach
coming forward.

Peachy Canch— anchara

£14

*Havana Seleccion,
des Maestros,
peach emoji,
lime,
celery-blossom,
water*

Vegan Honey —ey

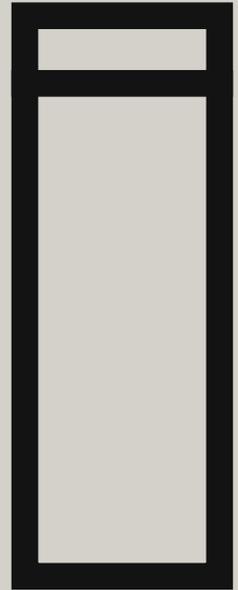
Taster
£2—10ml
—
Boozeless
Vegan

18

We all love bees — for good reason too. They are some of the most effective (and loveable) global pollinators, and they keep our world breathing. We have decided to pay tribute to them by recreating honey in lieu of pinching it off the bees — breaking down the steps taken to produce honey and playing homage to this wonderful wonderfood. Our take on 'Honey' (in its full, natural form) — using some proprietary processes as well a helping hand from the lovely folks over at Bermondsey Bees — captures the complex sweetness, waxiness and richer spice.

19

A brighter take on the classic highball cocktail — the spice from the Honey lifting a hint of smoke.



Ma—
mie
Taylor

£13

Johnnie Walker black,
vegan honey,
fresh date,
galangal,
ginger Soda

Tat —tie Milk Punch

£13.5

Compass box artist's
blend, vegan honey,
potato 'cream',
aged vanilla

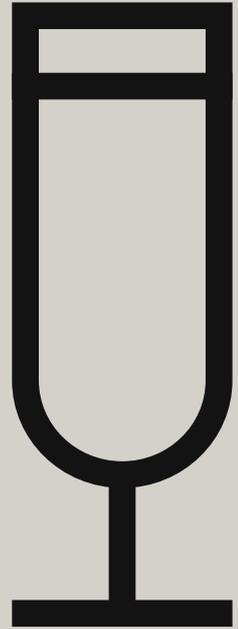
Boozeless:

Acorn &
Seedlip Spice

20

21

Retaining complexity
for a lighter style
serve — underpinned
by citrusy punch.



A cleaner, animal-
free nod to the
Classic Milk Punch
— lifting creaminess
from the Honey.



Second Pre —lude

£13.5

Grey Goose,
vegan honey,
citrus & kinome
leaf oil,
Acorn dry

ON
—
YX

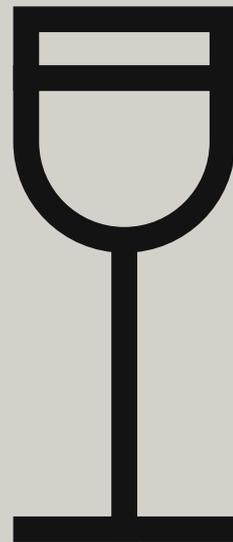
Taster
£2—10ml
—
Boozy

22

Lyan—ess ×
Empirical Spirits

We love working with kindred spirits; the beauty of collaboration creates exciting new ground. Empirical Spirits out of Copenhagen have tried to buck the confines of flavour exploration within the traditional spirit worlds by calling on their backgrounds at the forefront of food R&D. Our collab product channels this shared ethos of excitement around flavour without disrespecting the traditions it challenges. A suitably leftfield 'kind of spirit'.

23
Complex and Creamy — the cacao punch from the blackened koji brought forwards.



Grass—
hopper

£14

Onyx,
lyan 'cream' gin,
mint butter,
lyaness whey liqueur,
land cacao husk

Sor —rel Sling

£13

Elyx vodka,
onyx,
St. Germain,
rapeseed,
sorrel,
tonic

24

25

A crisp, mineral
wine sipper —
pulling out all
of the bright
grassy notes of
the Onyx.



Fruity yet fresh spritz
— sorrel lifting the
brighter notes of the
Kombucha.

Rock Pool Sazer —ac

£14

Marfoll VSOP &
Cordon Bleu cognacs,
onyx,
green apple,
limestone absinthe

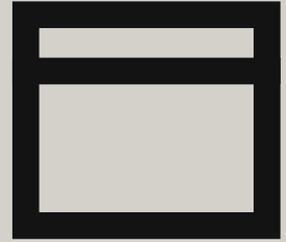
Golden Levain

Taster
£2—10ml
—
Boozeless

26

Yeasts are a family of incredible microbes that have been part of our co-evolution for millennia through their production of potable alcohol. But they are also responsible for creating some of humankind's most loved foods, and their role in flavour production (not simply preservation) is starting to be more widely recognised. But we wanted to celebrate the golden, aromatic beauty of the yeasts themselves, rather than what they help create. Captured in live, autolytic and roasted form for a complex interplay akin to brioche, Vintage Champagne and maple.

27 Cooling and comforting — with a wonderfully rich balance.



Golden South Sea Pearl —diver

£14

Bombay Sapphire,
Bacardi Cuatro,
golden levain,
beurre noisette,
strawberry
Boozeless:
Seedlip grove
& garden

Cereal Mar —tini

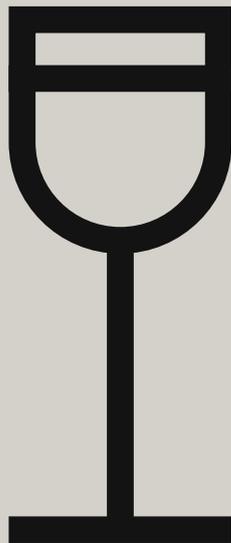
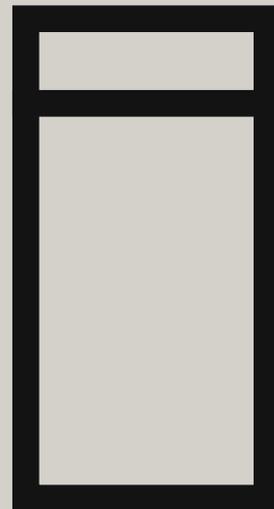
£13

*Ketel one,
golden levain,
Seeded Vermouth*

28

29

Rich and fluffy,
whilst remaining
clean — all
day vibes.



A nuttier Martini,
with a hint of
savouriness
coming through
from the Levain.

Conti— nental Sour

£13.5

*Toki,
golden levain,
Cantaloupe oleo,
white coconut,
grapefruit,
rhubarb*

Purple Pine— apple

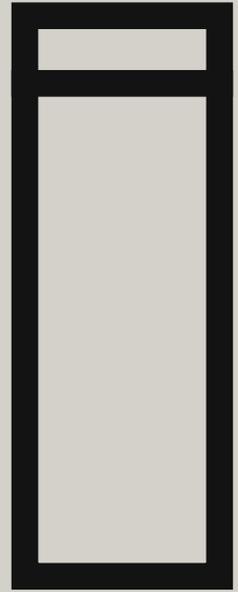
Taster
£2—10ml
—
Boozeless
Vegan

30

“Purple is a fruit”

The pineapple, since its heady position at the height of Victorian perviness, through to its grandeur as the ‘Queen of Fruits’ and as a symbol of hospitality, has become somewhat pedestrian. So we wanted to restore its glamour, and its complexity that sent fruit hunters into a hedonistic frenzy to overcome its enzymatic, flesh-eating qualities to get at that luscious aroma. Deconstructed, stretched, manipulated and massaged — enough to make the pineapple alluring, exotic and magnificent in a way it had forgotten.

31 Bright and fresh with plenty of zip — the lusciousness of Pineapple to lift the bubbles.



Piña Leaf High —ball

£14

Gray Goose,
purple pineapple,
gooseberry,
salted pineapple leaf,
Soda

Boozeless:
Seedlip grove

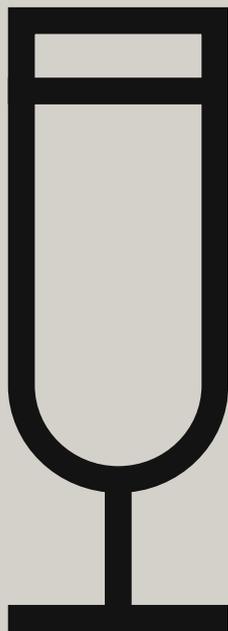
Beetle Boule— vardier

£13.5

Patron Reposado,
Martini bitter,
purple pineapple,
white & pink
radicchio,
cochineal

Boozeless:

Acorn bitter &
Seedlip grove

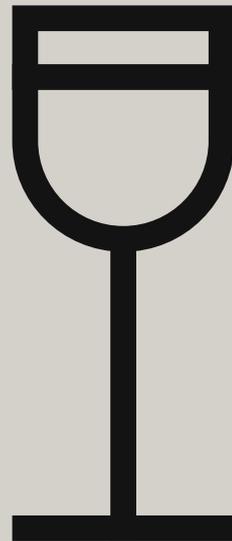


Stirred and
bittersweet, but
still fresh — just
the right balance
of clean and dry.

32

33

Fresh, bright and
uplifting; pulling
out the 'purple'
Jasmine notes into
a nutty finish.



Coastal Avia — tion

£13.5

Plymouth gin,
purple pineapple,
pineapple weed,
tiger nut,
Midsummer flowers

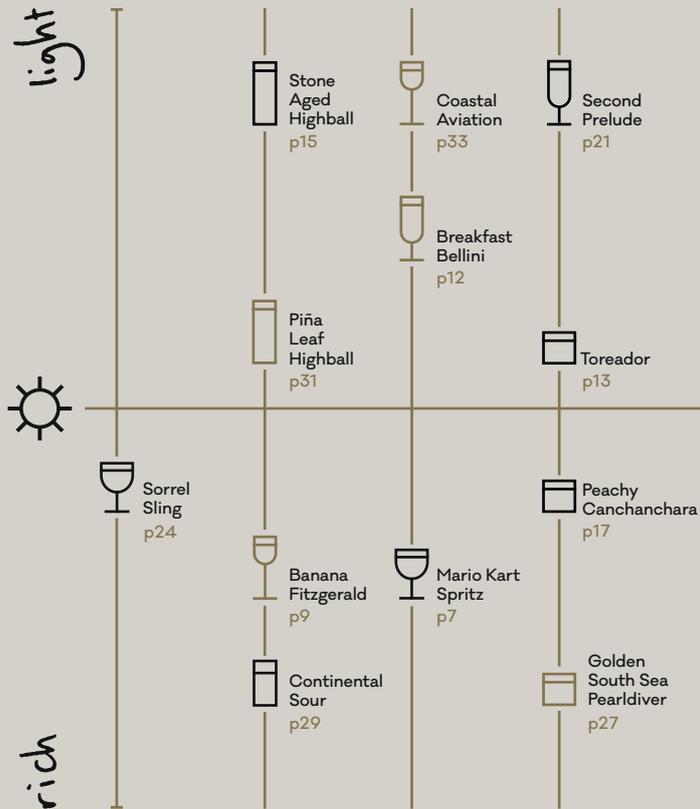
Boozeless:

Seedlip garden
& grove

Drinks Map

A comparative guide to taste (light vs rich) & suggested drinking times (daytime to late evening).

34



35

☐ = Boozeless available



Allergy Information

For food allergies and intolerances, please speak to a member of our team about your requirements before ordering.

A full list of all allergens contained in each drink is available upon request. We craft our cocktails in house, and use a variety of ingredients to create the complexity of our serves which may mean certain ingredients are not listed.

Prices

All prices are in £ and inclusive of VAT at the current prevailing rate. Please note that a discretionary service charge of 12.5% will be added to your bill.

Please ask if you would like a copy of our menu to take with you.

@Lyannessbar

@MrLyan

#Lyanness

www.lyanness.com