





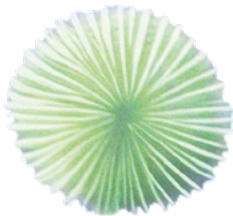
Lyan—ess



This is a selection of 5 cocktails that celebrate some of our favourite producers, some mad techniques, or a scarcity that links to their production – mostly all three! – that we wanted to highlight and showcase. Due to their limited nature, we aren't able to put these on our main menu, but given their wonderful stories, we wanted to celebrate them.

Please ask us for details – they all offer incredible value despite them being in a less everyday-bracket.

@MrLyan and Team @Lyanessbar x



Some faves!  
→

### **Capreolus —**

Cotswolds based spirit producer making things the really hard way from locally – and meticulously – sourced fruits picked right at their peak.  
@capreolusdistil

### **Rare Tea Co —**

London based supplier of rare teas and herbs working hand in hand with growers to support social, environmental and flavour excellence.  
@rareteacompany

### **Laurent Perrier —**

Tours-sur-Marne based Champagne house, making a 100% Pinot Noir Rosé in a very old-school manner.  
@champagnelaurentperrier

### **Belvedere —**

Polish based producer, following stringent local vodka laws, allowing only Polish ingredients – both agricultural produce (grains or potatoes) and materials (glass), and without any pesky additives.  
@belvederevodka

### **Don Julio —**

Located in the highlands in Atotonilco, agave from the family estate are distilled and aged with a focus on highlighting the full breadth of agave flavours.  
@donjuliotequila

### **Thompson Bros.—**

Based up in picturesque Dornoch, brothers Phil and Simon are whisky geek pals delving into some truly astonishing ways to push flavour within Scotch.  
@dornochdistillery

### **Bermondsey St Bees —**

Progressive producer using raw honey from bees on wild, rewilded or regenerative land to support the wider ecology and food systems.  
@bstreetbees  
@honeysommelierlondon

### **Johnnie Walker —**

One of Scotland's most-storied blenders, pulling flavours from the widest library of mature Scotch all with the signature west coast smoke.  
@johnniewalker





## Blood Orange Bubbles —

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£31

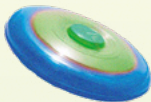
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*Capreolus fresh citrus eau de vie, rooibos East-India honey,  
Laurent-Perrier Cuvée Rosé*

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A rich and decadent Champagne cocktail celebrating some category-defining products from some dear friends; wild harvested rooibos from the Fynbos of South Africa sourced by Henrietta and Rare Tea Co. is married with Bermondsey Bees' "East-India" honey – the golden nectar from the single hive mentioned later – alongside a very special citrus distillate packing a frankly ludicrous concentration of oils made painstakingly (all hand sorted, wild-fermented and then slowly distilled) by our pal Barney in the Cotswolds. All carefully nuanced together to lift the accents from Laurent-Perrier's iconic rosé – redolent with delicate fruit and tannin notes from using the rare process of *saignée*; allowing contact with the skins to develop flavour, and the more-natural salmon pink hue.





## The Score —

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£30

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*Belvedere 10, Champagne, grade A maple, maldon, olive oil*

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A celebration of a very rare spirit – something we don't often think about with vodka – and an embrace of Polish Vodkas traditions of eschewing any additives, oils, flavourings or sugar (unlike some famous glycerine-laced brands from other countries). A single field of double diamond rye from a long term partner farmer of the distillery, from a single harvest, distilled and then rested to mellow over 10 months. In celebration, we combine this with other rare, single origin ingredients – Champagne in lieu of vermouth to add brightness and zest alongside white flower notes, true Canadian maple syrup to add chocolatey umami notes, sea salt to temper the richness and a single estate olive oil to add a final aromatic. Rich, layered and complex – a crisp vodka martini masquerading in old fashioned territory.







# ATOM Martini —

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£27

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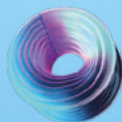
*Don Julio 1942, butternut squash – with a tonne of microorganisms, birch sherry*

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A tequila Martini with all the full-bodied richness you'd want from Don Julio 1942 – pulling the golden vanilla notes from the anejo using a wonderful, yet time consuming process, signature to Lyaness. By subjecting the humble butternut squash to a cascade of flavour-friendly bacteria, we're able to ferment the fruit through from its vegetal notes to citrus and nectarine flavours. Married alongside some botanical accents with some dry sherry, we create a delicate sipping drink that allows the facets of the tequila – far more complex than many people realise – to unfurl its flavours slowly.







# Single Blend Beeswax Old Fashioned —

£24

*Thompson Bros. Sutherland distilleries single cask vatting,  
bitters, single-hive beeswax sugar*

A play on one of the original Lyan signature drinks – this time wrapped around an incredibly special Scotch. Using the classical play of an old fashioned to open out the spirit with water, sugar and bitters alongside our historic application of beeswax to build aroma and body, this version uses beeswax from a single hive courtesy of our friends at Bermondsey St Bees. Rich, with aromas of a handmade candle made in a meadow, this is the perfect compliment to the famous distilleries of Sutherland – the waxy richness marrying with the ultra rare tropical notes of Dornoch Distillery's own casks. A layered old fashioned that does justice to the rarity of the ingredients, yet somehow still creating something greater than the sum of its parts.







## Koji Hardshake —

£27

*Johnnie Walker Blue Label, miso, koji and cream sugar, lemon*

Taking one of the most iconic serves that launched in this building and levelling it up with a rare and iconic, blended Scotch whisky. We love blended Scotch, and using this famous marque from the House of Walker allows the complexity of this drink to really shine – rich spice, ethereal smoke and over-ripe orchard fruits get combined in a whisky sour that manages to tow the line between fat boy and bright. Originally designed to use koji to bring a floral lift to the drink, we've refined this over the years to have the perfect balance between rich, bright, indulgent and moreish.





# Light—er



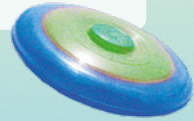
## Blood Orange Bubbles — £31

*Capreolus fresh citrus eau de vie,  
rooibos East-India honey,  
Laurent-Perrier Cuvée Rosé*



## The Score — £30

*Belvedere 10, Champagne,  
grade A maple, maldon,  
olive oil*



## ATOM Martini — £27

*Don Julio 1942, butternut squash  
— with a tonne of microorganisms,  
birch sherry*



## Single Blend Beeswax Old Fashioned — £24

*Thompson Bros. Sutherland  
distilleries single cask vatting,  
bitters, single-hive beeswax sugar*



## Koji Hardshake — £27

*Johnnie Walker Blue Label,  
miso, koji and cream sugar,  
lemon*

# Rich—er

## Allergy Information

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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

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All prices are in £ and inclusive of VAT at the current prevailing rate. Please note that a discretionary service charge of 13.5% will be added to your bill.

@Lyanessbar  
@MrLyan  
#IngredientSlayer  
[www.lyaness.com](http://www.lyaness.com)





