



Lyan—ess

3.0 Cookbook

After the deep-dive, global explorations of the British and Ancestral cookbooks, we wanted to strip back, and demonstrate to the everyperson how important flavour is – obvious, but something that’s not always universal – and something that’s innate to us all, yet annoyingly hard to understand. And although flavour is way more than taste, it’s not just what happens through our sense of smell or otherwise. It’s super complex, and engages a huge amount more within us.

So we wanted to create a window into this world, enabling you to get much more out of what you enjoy. We’re doing this by giving context – both to the stories, people, products and places that surround the drinks, but also the way that we layer flavour through our toolkit of ingredients. It’s a chance for everyone to engage deeper with the product in a personal and simple way. Of course we want you to end up with a super delicious drink that suits your mood, but hopefully, with a wider picture of what’s going on, you’ll also be able to taste *more*. As ever, we’re here to guide, help and suggest – please just ask – if it’s of interest, we’re here to bring all the wonderful details to life for you.

Lyaness ingredients

loads a geekery towards the back

- Crystal Almond —
- Carrot Vermouth —
- KFC Liqueur —
- Enriched Chicha —
- Some excellent potato goodness —
- Peated Parsnip Amazake —
- Tattie Gold —
- Szechuan Sauce —
- Magazake —
- Shiso Absinthe —
- Pie Wine —
- Mallow Root —
- Rice-Cream —
- Goose Fig —
- Cherry “Blossom” —
- Cornflake Liqueur —
- Peach Wine —
- Toast Liqueur —

Cocktails

A demonstration of our cocktail approach – blending storytelling and flavour to give you more layers to engage with; each with an aim to carry the signature Lyan balance of fun, clarity and deliciousness.

drinks this way →



Doc Americano —

£16	<i>Tanqueray 10, Carrot Vermouth, Campari, honey soda</i>
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A floral style Americano that harks to the complexity of carrot flavours that can be developed when you apply some care – including pulling floral rather than earthy notes, or how we can ‘winter’ carrots to bring out their sweetness; a nod to how we often put a lot of efforts into preserving our fave flavours in the face of a difficult situation. From smuggling corned beef sandwiches into space, to Samuel Pepys burying wheels of Parmesan during the Great Fire of London, we’ve come up with great ways to keep hold of the flavours we love – even when faced with totally new situations.



Goose & Gander #4

£16	<i>Grey Goose, Szechuan Sauce, soda</i> ★ = Available boozeless for £8.5
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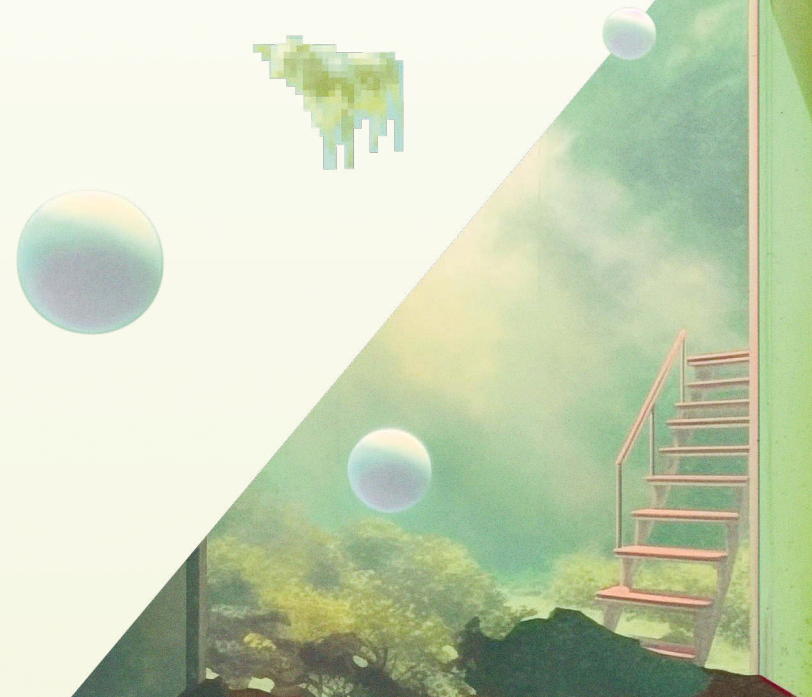
Ridiculous circumstances can create some of our favourite foods, and sometimes basic emotions – like spite – can play a role. Getting annoyed with a customer’s request for crispier potatoes, an inhospitable chef sliced them exxxtra thin and deep fried them – hoping to end a back-and-forth with an iron fist, but unexpectedly elicited much love, and the creation of crisps. Even pop culture can spur the (re)creation of something much loved as this very clean, aromatic vodka soda demonstrates; what it says on the tin!



Safety Frappé —

£16.5	<i>Hendrick’s Gin, Shiso Absinthe, mint, anise, Peach Wine</i>
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Old Wives’ Tales often have some grounding, and if not, they can certainly generate a lot of nostalgia. There were heaps of examples born from food safety concerns becoming ceremonies – wasabi was thought to ward off any troublesome effects of raw fish, or for another fishy tale, the use of lemon juice to dissolve any wayward bones – until people realised it just made things more delicious. This cooling, aromatic & herbal julep showcases how anise can be way more nuanced than as a simple candy.





Frisbee Fix —

£16

Diplomatico Planas, Pie Wine, passionfruit, lime, aperitif

We're told not to play with our food, but like with this zesty and tropical sour, sometimes it's just too damn fun. This was the origin of the frisbee; having snarfed the goodies from the local Bridgeport Frisbie Pie Co., 1940s Yale students would fling around the UFO-shaped tins, yelling 'Frisbie' to avoid any collisions with an unsuspecting passerby.



Unfiltered Martini —

£17

Boatyard Vodka, really great potato

Are we puppets guided by our microbiome, or are we in charge of our cravings? The dominance of these symbiotic creatures has come into more and more debate of late, with the eerie worry that we are less in control of our preferences than we might hope. But yet, we're not just zombies chasing carbs and sugar – and what if these macro-nutrients could be way more? A weighty and rich, boozy, classic Martini, made in the most bonkers manner. Kinda the perfect exploration of the simplistic complexity that makes this drink so beguiling.

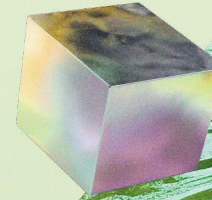
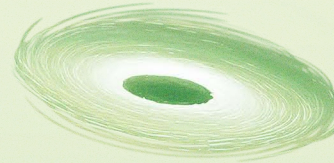


Vampire Fizz —

£16.5

Don Julio blanco, Enriched Chicha, persimmon, Empirical Plum, lemon, soda

A fluffy tequila fizz that balances zestiness, nuttiness and tropical flavours, and celebrates transformed ingredients. A lesson of hubris by Meso-American colonists where they ignored indigenous knowledge and nutritional insight surrounding local crops, and notably, the practice of nixtamalization. As a result, many developed pellagra – and subsequently a pale, demented demeanour and an aversion to sunlight – and gave birth to the many myths and legends surrounding vampires.





Diamante Swizzle —

£16.5

Fords Gin, Tattie Gold, apricot, Champagne

A stone fruit, rich swizzle underpinned by botanicals and the zestiness of Champagne. Why? Potatoes were seen as valueless (and poisonous!) despite them being hugely nutritious – even many years after their first trip across from South America – but with some ingenuity, a grower turned things around with one of the first PR stunts. By ‘protecting’ the crops with armed guards he made them seem like an extra-fancy resource. Of course, they were then stolen, eaten, and propagated all over the continent. Married with a host of other fancy goodness, we celebrate the richness a tattie can bring.

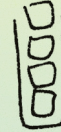


Context Club —

£16.5

Patrón silver, Cherry “Blossom” aperitif, verjus

When we recontextualise foods, we lose a connection to something very close to us. Given that food is such a grounding connection for us all, when we shove nostalgic flavours into unrelated categories – hello Prosecco Candle! – we get things that feel strangely alien. This bright, lightly-bittersweet, gimlet explores the fun of language, and ‘adjacent’ flavours – without getting confected.



Forbidden Cola —

£16.5

Rabbit Hole Bourbon, Magazake, citrus zest, Cornflake Liqueur, soda

★ = Available boozeless for £8.5

Old Mr Kellogg was not a great dude. And his prized, and most popular, creation was not born out of love – it was kinda the opposite. Cornflakes were created as a puritanical anti-masturbatory food (lol), yet the nutrition they provided to so many breakfast tables spurred a much more active lifestyle across the world. There’s a whole host of foods with problematic origins that thankfully get wrestled from their intended applications. A zesty, aromatic whiskey highball with a real strong nostalgia.





Cheat Code —

£16

Reyka, Crystal Almond, Toast Liqueur, orange bitters

Deliciousness guides so many of our choices, and we get very inventive when we need to find a shortcut to these favourite flavours when they're unavailable for whatever reason; think jell-o shots when 'drinking' of liquor wasn't allowed, or here in this dry, nutty sipper, the use of nuts to replace creaminess when dairy was off the table during Lent. Loopholes, baby!



Faux Fruit Sour —



£16.5

The Lakes Whisky, Peated Parsnip Amazake, pineapple, sloe

★ = Available boozeless for £8.5

War tends to mess up a lot of things – well, kinda everything – and one of the first things to suffer is food, and joy is quick to follow. WW2 of course disrupted trade, and bananas – the UK's favourite fruit, and the key to so many kids' sandwiches – was one of the first to fall, so inventive parents used local parsnips to replicate the creamy richness, and supplemented it with flavourings to spark some joy back into a grim situation. We mirrored this in a fluffy sour, but looked to see how we could eke much more authentic tropical notes from the humble parsnip.



Recipe Ramos —



£17

Staunching Rye, Rice-Cream, smoked coconut, aquavit, citrus, elderberry bitters

★ = Available boozeless for £9




We see patterns everywhere, and often within the things that are most fundamental to our survival – sleep, sex, faces, food... This principle applies to things that aren't even real too as this layered, soft fizz demonstrates – inspired by, of all things, the green matrix code. This was initially designed as a random cascade of an imaginary language, until it was found that we would only 'accept' it when it followed a logical pattern. So the designer turned to a nearby book, and copied sushi recipes into the falling pictograms. How very meta.



Kentakki Fried Cocktail —

£17

The Macallan 12 Double Cask, Japanese herbs and spices, citrus

 = Available boozeless for £8.5

A complex, spiced, whisky sour(ish) with layers of rich whisky – influenced by the unexpected pairing of Japanese ingredients, and the magically humble fried chicken. Sometimes food traditions find an unexpected footing and spread in their impact – despite not being a national holiday, on the 25th December it is traditional for Japanese families to gather round the table and celebrate the value of human connection – over a bucket of KFC – so successful, that the day now accounts for a third of annual sales.



Royale Old Fashioned —

£17

Teeling Whiskey, Mallow Root, tropical bitters

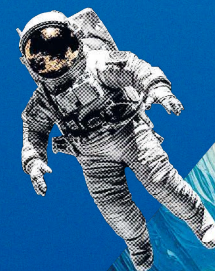
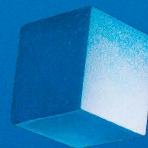
An Old Fashioned pulling the tropical creamy notes from some Irish single malt and nodding to one of the world's oldest confectioneries – dating back some 4000 years. Made from boiling down the root sap of a herb native to European marshes (if you hadn't guessed) and sweetening, they were originally the reserve of gods and royalty – but like with all hallowed food, they quickly become commonplace, with some key innovations to make them more widely available.

Golden Guide —

£16.5

Roku Gin, heartwood bitters, Goose Fig, Cocchi di Torino

Biomimicry makes a lot of sense; nature has had millions of permutations to test new designs, so why not copy this? Of course we use lots of animal products – shuttlecocks utilise goose feather to fly well, but only from the left wing else they spin the wrong way – but often nature's hand is felt in ways of solving food dilemmas, or removing reliance on an animal intermediary as this rich, elegant hug demonstrates; how to get vanilla without orchid bees, or figs without parasitic wasps.



A pantry, of sorts.



Crystal Almond —

A much gentler almond extract done by using glycerine as a solute. Pulls more of the creamy, bright nuttiness.



Carrot Vermouth —

Taking the long way round; carrots are juiced, and are cooked into both mead and an aquavit. Alongside this, we ferment carrots into both a beer, and a vinegar, whilst also taking the carrot tops, drying and rolling them into a tea which is extracted and combined with the other elements to make a complex vermouth – of sorts.

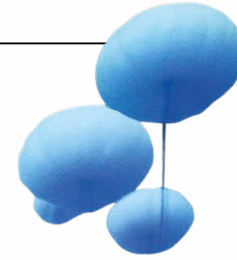


KFC Liqueur —

A nod to the Colonel's 11 not-so-secret herbs and spices, but through a Japanese lens; think sansho, togarashi, kombu and the like, all combined into a bright and spicy cordial with all the same moreish qualities.

Enriched Chicha —

Taking a series of niacin-rich ingredients – blue corn, red quinoa, macadamia, pumpkin seeds – and fermenting them using koji-rice rather than the traditional chewed-up amylase approach. Savoury, rich and bright all at the same time.



Some excellent potato goodness —

How can we bend minds with potatoes? Put them through a very short 4 hour ferment with all the goodies found in our bellies. The end result, vanilla potato madness.

Peated Parsnip Amazake —

By using parsnips and subjecting them to a saccharification using koji moulds we can marry the sweet earthiness with exotic, heady tropical notes – further bolstered by the use of heavily peated barley in just the right proportions; cf the mad fruitiness of 70s Laphroaig.

Tattie Gold —

Pushing the humble potato into full swag: We confit potatoes with saffron in butter, then emulsify this with a rich honey syrup. Luxury in flavour, technique and ingredients.

Szechuan Sauce —

Fruit and spice are the key players here. Sweet apricot is bolstered with Szechuan and aromatic spices for something reminiscent of a sweet and sour sauce. Good in drinks, and with nuggets.



Magazake —

An amazake with Diet Coke (yup, lol) in place of water. The combination of grain and fermented cola goes unexpectedly rich and medicinal.



Shiso Absinthe —

Blanched shiso adds another level of complexity to blanche absinthe. Bolstering the menthol notes and adding vegetal earthiness to this layered spirit.

Pie Wine —

Sweet potato and toasted flours are combined to make a wine that balances breadiness and fruitiness together. All underpinned with a tincture made of toasted pecan for the heady aromas of fresh pastry.



Mallow Root —

Pineapple pulp blended and cooked with mallow root goes super creamy, giving a luxurious weight and catapults the aromas towards a more mature pineapple profile.

Rice-Cream —

Really excellent sushi rice providing all the luxurious creaminess. Steamed, then gently extracted to capture the full savoury-sweetness, alongside the mineral notes contained within the rice.

Goose Fig —

Figs into goose into Gin. All the decadence it says on the label.



Cherry "Blossom" —

Marrying the richer notes of black cherry and lighter green/woody bitterness alongside bright, authentic florality to create a flavorful portmanteau.

Cornflake Liqueur —

Cornflakes steeped into a tea, gently extracted then sweetened and fortified – wonderful golden, nutty booze.



Peach Wine —

A clarified mix of blitzed peaches within a vinous body to give a less-confected take on a favourite flavour. Bartender's ketchup all grown up.


Toast Liqueur —


Top 5 foodstuff mixed with delicious booze. Pretty much the ideal thing to throw into any situation.



★ = available boozeless


Light—er


 **Doc Americano — £16**
Tanqueray 10, Carrot Vermouth,
Campari, honey soda
Page 4


 **Goose & Gander #4 — £16 /8.5** ★
Grey Goose,
Szechuan Sauce, soda
Page 4

 **Safety Frappé — £16.5**
Hendrick's Gin, Shiso Absinthe,
mint, anise, Peach Wine
Page 5



 **Frisbee Fix — £16**
Diplomatico Planas,
Pie Wine, passionfruit,
lime aperitif
Page 6


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Boatyard Vodka,
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Chicha, persimmon, Empirical
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Fords Gin, Tattie Gold,
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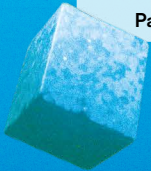
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The Lakes Whisky, Peated
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Toast Liqueur, orange bitters
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 **Kentakki Fried Cocktail — £17 /8.5** ★
The Macallan 12 Double Cask,
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 **Recipe Ramos — £17 /9** ★
Stauning Rye, Rice-Cream,
smoked coconut, aquavit,
citrus, elderberry bitters
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 **Golden Guide — £16.5**
Roku Gin, heartwood bitters,
Goose Fig, Cocchi di Torino
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 **Royale Old Fashioned — £17**
Teeling Whiskey, Mallow
Root, tropical bitters
Page 12



Rich—er

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 13.5% will be added to your bill.

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@MrLyan
#IngredientSlayer
www.lyaness.com

