

Lyan—ess

Collaboration Menu

After our 3 part Cookbook series, we're excited to build on that exploration by delving into a topic that has been central to our philosophy across the Lyan company – the idea of collaboration. We've always believed we're stronger together, and have loved the wholly new ground we've been able to explore by focussing on the middle part of a Venn diagram; the areas neither party would've explored in silo.

For the first iteration of this series, we wanted to deep dive into what collaboration can look like – and we've looked across histories, geographies and demographics for great examples of this. Exploring scenarios where $1 + 1 = 3$ (the notion of what a cocktail is!), we've been able to push our thinking and approach to flavour by channelling these wonderful stories, and applying our own collective creative approach to create some flavours and techniques that really celebrate the brilliance of cooperation.

LYANESS INGREDIENTS

BITTERLESS APERITIF —

**BRAINLESS MELON
CURAÇAO —**

PAPERBACK KOMBUCHA —

SMOKED CAMEL MILK —

BEAR BEER —

LEGO OLIVE OIL —

**REVERSE TIME-TRAVEL
FLOWER VERMOUTH —**

IRON FISH —

KIT-KATSO —

ENDLESS TABLE SAUCE —

SPITE CORDIAL —

PURPLE BITTERS —

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.




COSMO SALAD —

 £18	Belvedere, pink sherry, bitterless aperitif, orange-sec, lemon Available Boozeless £9.5
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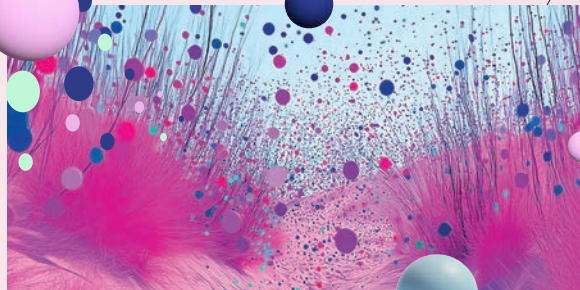
Selfish pursuits can often have wonderfully selfless outcomes. Zach Brown crowdfunded help to make a potato salad (lol). In true internet community style, this snowballed far and beyond, culminating in 'Potatostock' – not only creating a potato celebration, but a big boon for charities. Strangers coming together to create the most incredible things! Taking disparate elements to de-bitter radicchio and grapefruit reveals all of their playful, fruity glory to layer complexity into this zippy sour.




ATSUSHI SOUR —

 £17	Hendrick's gin, brainless melon curaçao, moscato, sudachi citrus
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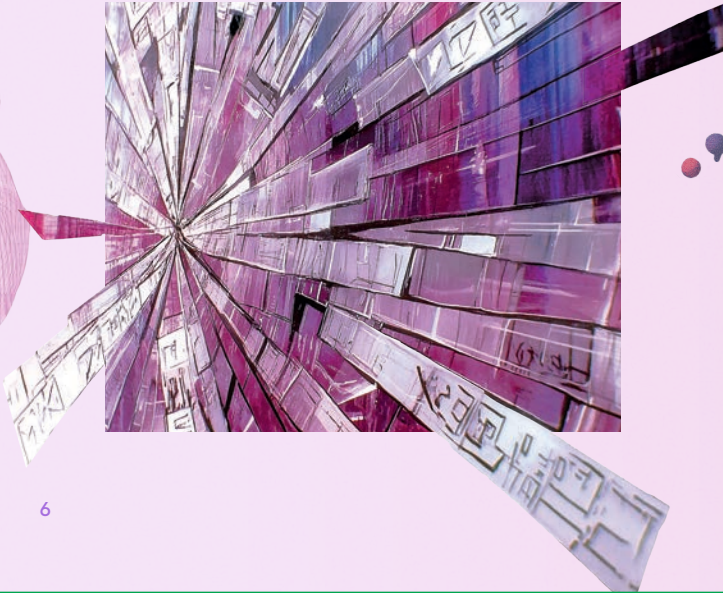
Sometimes you need to look to unusual situations – even mindless ones – to come up with the best collaborative solution. We found something (everything!) lacking in a classic White Lady, so by taking inspiration from Japanese engineers who adjusted the Tokyo subway system using the 'advice' of brainless slime mould, we were able to revisit the drink with way more joy. We tee up penicillium to follow its own path to fix the fruity bridging notes in this fluffy Gin Fix.




DIGITAL FRUIT —

 £18	Johnnie Walker Black, sour raspberry, paperback kombucha, leather soda
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Online communities are not boundaried by the realities of the outside world, and can take a punk response to the problems they come across. Using the medium of video games, users were able to make information easily & freely available – in situations where it was censored or restricted; a digital preservation of information that would otherwise be physically – and metaphorically – decaying within libraries. It’s within the most unlikely of places that you can be the most informed. This highball celebrates a wonder of fruitiness using fungi to break down the cellulose of cherry wood to unfold wonderfully ethereal flavours.




MOO REED —

 £19	Teeling Single Malt, smoked camel milk, hummingbird nectar, grass, lemon Available Boozeless £9.5
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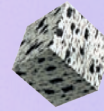
Cows produce better, and more, milk when they listen to Lou Reed (alongside examples of plants that open their stomata in response to bird song) – Nature has taste! These cows know something about productivity and appreciation that we don’t, and that is something to celebrate! The unexpected intimacy and seemingly contextless nature of this collaboration makes it all the more magical. A funky, green, fruity punch celebrating the good taste within many unexpected corners of nature.




BALOO - ZA —

 £18	Diplomatico Planas rum, bear beer, "paw paw", lion's mane, bearberry, sour pineapple Available Boozeless £9.5
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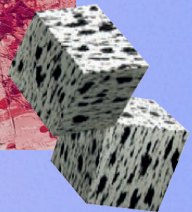
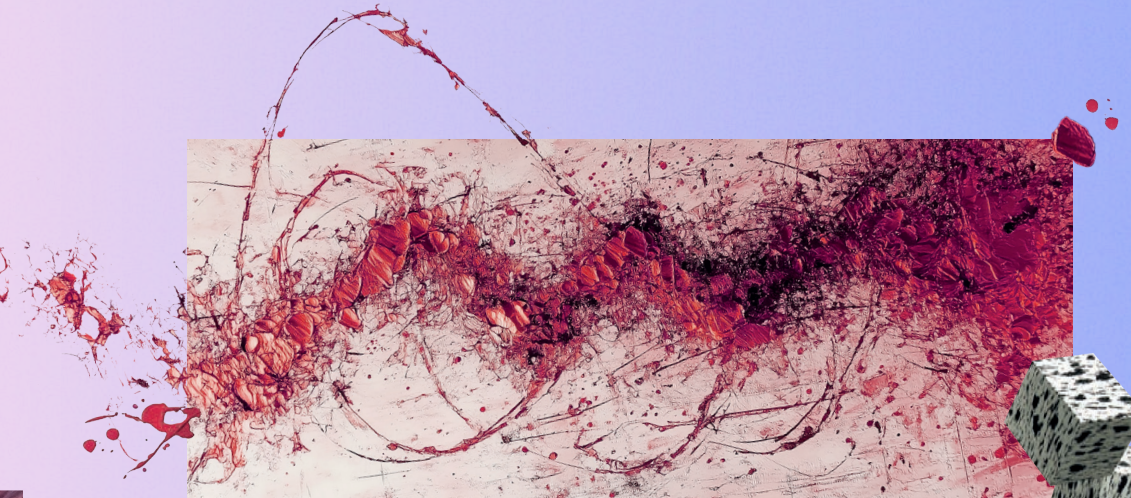
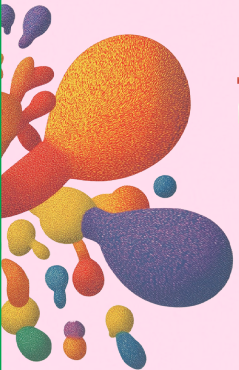
Throughout history we tend to collectively forget where words come from – our wires get crossed with the 'real' origins and meanings of words and their perceived origins and meanings. It was thought that The Arctic and Antarctic were named due to their presence and absence of bears: Arctic = bear / Antarctic = no bear – only for us to realise not those of the polar variety on the ground, but those in constellations in the sky! A celebration of misnomers and misdirection nonetheless being magical; a tropical zippy rum sour with echoes of 'tiki'.



ROBO RAMOS —

 £18	Discarded Grape Skin vodka, Lego olive oil, citrus, guava leaf
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Even the most advanced institutions can detour to utilise the overlooked to create something extraordinary. Lego has become an unlikely bedfellow in the robotics department of MIT where its precise nature allows them to explore new modelling. By breaking olive oil down to a component part, we have been able to build it along a wholly new path to give body to this bright, aromatic fizz. If you let everyone's imagination run wild, you're not only able to rebuild what you know, you're able to explore brand new things too!



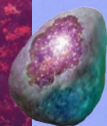
HITCHHIKER'S NEGRONI —



£19

Patron Silver, reverse
time-travel flower vermouth,
Campari

Space and time have an intimate relationship, but we've proved that even that collaboration can be thrown into chaos. So it was for the aliens of Uranus who had their time changed when we used and slowed the orbit of the planet to launch our satellites beyond our galaxy. Sometimes we have to use what we can to meet our needs, despite the consequences – usually it's not at the detriment of one another, but Space & Time? Yeah, screw those guys. Flipping our time travel series from across Lyan history to turn the fleeting flavours of delicate flowers to express something slow and rich; a bright style bittersweet sipper.



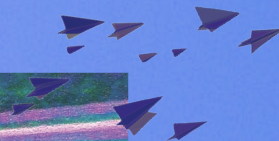
IRON FISH HOUSE PUNCH —



£18

Bacardí Cuatro, passionfruit,
cranberry & cloud tea,
red long pepper; iron fished

Dmitri Mendeleev left the periodic table unfinished knowing those in the future with access to more information and discovery would fill in the gaps. Collaboration across time when you're able to recognise your limitations! This also happens in the food world: copper stills, casserole dishes and Iron Fish are used to absorb and adsorb flavour, and continually enrich flavours for years down the line. Our Iron Fish acts as a control centre for deliciousness, taking and imparting flavours from this punch, making it richer, chewy, and ever-evolving!

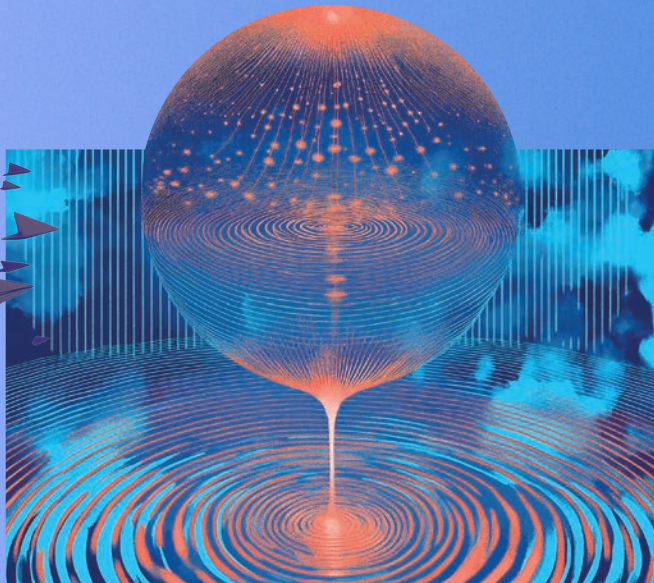


PITSTOP FIX—



 £18	Port Charlotte 10 whisky, KitKat-so, tropical chilli, linden honey, lemon Available Boozeless £9.5
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For even the most qualified of professionals; through idleness can come epiphany. Great Ormond Street Hospital partnered with Ferrari who understood how dynamic efficiency brings the best results. You don't need to be in adjacent fields to be able to learn lots from each other. This Penicillin-esque sour channels how "Taking a break" can result in key discoveries – nutty, fruity, spicy and with heaps of brightness alongside the smoke.



LYAN KING—

 £17	Maker's Mark, endless table sauce, gooseberry, jellyfish, citrus bitters
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A zesty, yet boozy whiskey sipper that explores how mirrored stories crop up across geographies and timelines – and across tables. A past, present and future exploration of an everyday ingredient catapulted into a magical way to bridge disparate parts of history. Folklore has endured throughout time and across a great many collaborators. Though these stories are different in substance; their themes are constant. Shakespeare killed Mufasa! *feinting cat emoji*



VANTAPINK GIMLET —



£19

The Botanist gin,
spite cordial, rhubarb,
fermented nettles
Available Boozeless £9.5

Artist Anish Kapoor bought the rights to Vantablack, the blackest material known; a controversial move for the artistic community who felt it an injustice to own a colour. Out of spite & solidarity, artist Stuart Semple created the "Pinkest Pink", and made it available to everyone – except Kapoor. Plants also spite each other, and it's wonderful to imagine a pissed-off stinging nettle when they turn to find a dock leaf growing next to them – again. Bringing contrasting plants together into a snappy gin sipper in celebration of rivalry. *not available to Anish Kapoor.

NO SPOON OLD FASHIONED —



£19


Del Maguey mezcal,
walnut honey,
purple bitters

We often think of things as being whole and singular, only to realise their collaboration when the component parts are separated, We think of the brain as one, but when the 'A-Road' that connects the brain's sides is cut, you can still completely function but the separation leads to some unexpected consequences, notably with being unable to vocalise the names of objects when switching between hands. This smoky Old Fashioned celebrates the separation between things, and how their meaning can change through this process – and the hallucination of the colour (and flavour) purple that we all experience!




THE CLASSICS

UNFILTERED MARTINI —

 £19	Boatyard vodka, really great potato
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A Lyaness classic that has quickly become one of our all-time faves. An off dry Martini made in the most bonkers way yet simply expressed through barley, and potato.

PLUM AMERICANO —

 £17	Ketel One vodka, blood curaçao, Empirical Plum, Campari, soda
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A bittersweet highball with lots of aromatics, but notably with the incredible mineral complexity of our blood curaçao.

TORNADO SAZERAC —

 £19	Courvoisier, struck match grenadine, oud wood, death bitters
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A celebration of human persistence via the medium of smelling a forthcoming tornado – a fruity, flinty and aromatic take on the classic boozy sipper.

MULTI-MILK —

 £17	Grey Goose vodka, scotch whisky, thunder mushroom, burnt milk, cultured milk liqueur, milk wine
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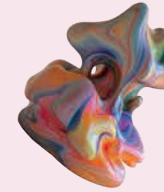
A celebration of the complexity of milk, but also of zapping things with a car battery. A surprisingly fruity fizz that's not overladen with dairy richness.

RAPAPORT COCKTAIL —

 £18	Fords gin, tree caramel, a tonne of micro-organisms, nuked vermouth, VORS sherry
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A Martinez style cocktail with an insane depth courtesy of a proprietary sequential fermentation opening out rich forest aromas alongside deep berry notes. A complex sipper.

A PANTRY, OF SORTS.



BITTERLESS APERITIF —

Radicchio, grapefruit & “serious banana” (aka - plantain) combine to make what would be a bitter-bomb, but here, without the bitter. Enzymatically subtracting bitterness allows those other tastes (sweet, sour, salt & umami) to jump forward & showcase themselves in an altogether new less-bittered aperitif.

BRAINLESS MELON CURAÇAO —

Taking inspiration from “brainless slime mould” cantaloupe and honeydew melons are inoculated with penicillium and left to mature – resulting in a funky liqueur that is green-tart-tang meets sticky toffee pudding.

PAPERBACK KOMBUCHA —

Celebrating vellichor and the smell of old books, by breaking down cherry wood with fungal networks to open the hidden flavours of – madly – raspberry! We take a snapshot of this decayed wood flavour & transform it further; kombucha’ing the flavours of old libraries into digital joy for all to love.

SMOKED CAMEL MILK —

Camel milk cut with Velvet-y Underground flavours. Rich smoke & decadent spice is transformed through kefir milk fermentation into a bracing brightness with a joyously plump creaminess throughout.

BEAR BEER —

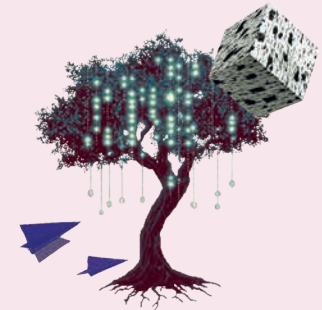
“Paw paw” is recreated using mango and banana, which are connected via mycelium network and sent down funky, custardy pathways – everything you want a tropical IPA to taste like when you see those words on the can!

LEGO OLIVE OIL —

Lego gives us the tools to create anything we can imagine. By taking one of the building blocks of cuisine, olive oil, and piecing it back together in an unexpected pathway, we’re able to explore new sets of possibilities for flavour and texture.

REVERSE TIME - TRAVEL FLOWER VERMOUTH —

By handrolling fresh daisies, we rupture the cells & allow a controlled oxidation & fermentation to take these delicate flowers on a path from bright white to deep purple. We reversed our time travel series – going slow to harness fast – opening out a different floral aspect to accent into a vermouth.

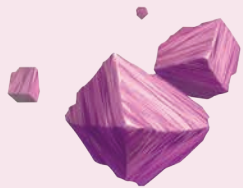


IRON FISH—

Iron is not only a crucial mineral for our diet, it has been a key component of our hunting and cooking tools, and its reactivity can be an added bonus. By ageing a classic punch cocktail with an Iron Fish (exactly what it says on the tin), we're able to bring a more nuanced balance through removing tannin & acid.

KIT-KATSO—

A miso built and made from KitKats & Koji (thank you, Silo!). Normally taking several years to ferment & develop, this miso follows a 5-day-hack inspired by learning from new sources, and yet still results with a wonderful savoury depth, and a bright, creamy chocolateyness.



ENDLESS TABLE SAUCE—

Always on the table & always delicious – a sauce for anything. Condiments have a special place in our hearts - and a rich history to boot! Their recipes & idiosyncrasies vary across time & place, yet something familiar always remains. With the humble swede as our base, we've explored past (vinegar fermentation), present (lactofermentation without salt à la Lyaness) & future (future foods) to unravel its flavour into something versatile yet endlessly complex.



SPITE CORDIAL—

Exclusion for exclusion's sake works wonders on dock leaves – subject them to a lacto ferment but completely remove light, and the end result is juicy, fruity deliciousness. Spiteful magic!. An unexpectedly doubled-down forest juiciness with bitter-sweet notes of passion fruit & green pepper spice.



PURPLE BITTERS—

Purple is a colour made up in collaboration between our senses and our brain – we mimic this by creating a bitters made by purple notes (purple is a fruit).



LIGHT—ER



£18 🍷	☆ COSMO SALAD —	p4
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£17 🍷	ATSUSHI SOUR —	p5
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£18 🍷	DIGITAL FRUIT —	p6
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£17 🍷	PLUM AMERICANO —	p16
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£19 🍷	☆ MOO REED —	p7
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£18 🍷	☆ BALOO - ZA —	p8
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£19 🍷	UNFILTERED MARTINI —	p16
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£18 🍷	ROBO RAMOS —	p9
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£17 🍷	MULTI-MILK —	p17
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£19 🍷	HITCHIKER'S NEGRONI —	p10
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£18 🍷	IRON FISH HOUSE PUNCH —	p11
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£19 🍷	TORNADO SAZERAC —	p17
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£18 🍷	☆ PITSTOP FIX —	p12
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£18 🍷	RAPAPORT COCKTAIL —	p17
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£17 🍷	LYAN KING —	p13
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£19 🍷	☆ VANTAPINK GIMLET —	p14
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£19 🍷	NO SPOON OLD FASHIONED —	p15
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DARK—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.

@Lyanessbar

@MrLyan

www.lyaness.com