

Lyan—ess

LYANESS

One of 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.

#Lyaness

OUR FAVOURITES

Mamie Taylor Johnnie Walker Black, Vegan Honey, fresh date, galangal, ginger soda	14
Second Prelude Grey Goose, Vegan Honey, citrus & kinome leaf oleo, Aecorn Dry	13.5
Mario Kart Spritz Bacardi Carta Blanca, Infinite Banana, cider brandy, banana peel & leaf	14
Soy Wax Old Fashioned Dewar's 12 yo, Infinite Banana, organic candlewax, burnt banana bitters	14
Banana Fitzgerald Roku gin, Infinite Banana, ripasso blueberry, lemon, coffee chaff	14
Grasshopper Onyx, Lyan 'Cream' gin, mint butter, Lyaness whey liqueur, land cacao husk	14
Sorrel Sling Elyx vodka, Onyx, St. Germain, rapeseed, sorrel, tonic	13
Rock Pool Sazerac Martell VSOP & Cordon Bleu cognacs, Onyx, green apple, limestone absinthe	14

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

BAR BITES

Olives, Nocellara	3
Cambrook Spiced Nuts	4
Tacos	8
Sea Bass, Bream, Coriander Salsa	
Cornish Handpicked Crab	14
Avocado, Toast	
Fries	5
Old Bay Mayo	
Salt Beef Croquettes	11
Honey Mustard Dressing	
Blistered Padrón Peppers	7
Smoked Sea Salt, Lime, Olive Oil	
Buffalo Mozzarella flatbread	12
Datterini Tomato, Basil	
Spicy Chorizo flatbread	13
Olives, Wild Rocket, Mozzarella Cheese	
Sea Co Cheeseburger	17
Cheddar, Smoked Bacon, Fries, Red Onion	
British Cheeses	12
Crackers, Quince Jelly	

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LONDON COCKTAIL MONTH SPECIAL

In celebration of this year's London Cocktail Month, we are collaborating with Angel's Envy for a month-long celebration

Lincoln Julep (wristband) 6
12

Angel's Envy, Plum, I Suppose, mint cordial, Infinite Banana, a dash of wood-spice bitters, topped with soda water

The cocktail represents one of bourbons most delightful and traditional cocktails, the Julep is clean, fresh and bright, and with Angel's Envy's port cask finish, the edges soften up nicely and rich stone fruit flavours are released.

The cocktail is served in a highball for a clean, crisp finish.

Budding bourbon connoisseurs should rejoice, as they will be able to experience the Angel's Envy Tasting & Finishing School. We are hosting 2 sessions in collaboration with Angel's Envy and our very own Will Meredit, which will focus on the Angel's Envy finishing process and how this craft is reflected in the Lyaness approach to ingredients and cocktails. Lyaness will create a bespoke ingredient to compliment Angel's Envy, showcasing the versatility of American whiskey with each guest given the opportunity to give a unique finish their own cocktail. Classes will be held on 22 and 29 October, with x2 slots per day, and include two cocktails per person. Ask the team for more info.

ANGEL'S ENVY
KENTUCKY STRAIGHT
BOURBON WHISKEY

FINISHED IN PORT WINE BARRELS

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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, France	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

125ml measures of wine and 25ml measures of spirits are available.

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, France	49	11.5
Sierra Cantabria, Rioja Crianza, Spain	59	14

ROSE WINES

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

BEERS/CIDER

Heineken 5%	Pale Lager	6
Harbour Pilsner 5%	Pilsner	6.5
Villages Rodeo 4.6%	Pale Ale	7
Thornbridge Green Mountain 4.5%	IPA	7
Hawkes Urban Orchard 4.5%	Cider	7
Lucky Saint 0.5%	Lager	6

VODKA

Absolut Elyx 42.3%	10.5
Belvedere 40%	10.5
Finlandia 40%	9
Freya 40%	13
Grey Goose L'Original 40%	10
Grey Goose La Poire 40%	10
Grey Goose Le Citron 40%	10
Grey Goose L'Orange 40%	10
Grey Goose VX 40%	21
Grey Goose Vanilla	10
Haku 40%	11.5
Ketel One 40%	10
Reyka 40%	10
Vestel 40%	11

TEQUILA & MEZCAL

G4 Reposado 40%	12
Ocho Blanco 40%	10
Olmecca Altos Plata 38%	9
Olmecca Altos Reposado 38%	10
Patron Silver 40% 1	4
Patron Reposado 40%	14.5
Patron Anejo 40%	15.5
Tapatio Blanco 40% 9	
Tapatio Reposado 38% 10	
Del Maguey Vida 42%	13.5
Mezcal Amores Cupreata 41%	14
Mezcal Amores Verde 42%	10
Pensador 48%	17

GIN

Beefeater 24 45%	10
Beefeater London Dry 40%	9
Beefeater London Garden Edition 40%	10
Bombay Sapphire 40%	9
Colombo Single Batch 43.1%	13.5
Ford's 45%	10.5
Four Pillars 41.8%	12
Hendrick's 41.4%	10
Hendrick's Midsummer Solstice 43.4%	13
Ki No Bi 45.7%	15
Oxley 47%	17
Plymouth 41.2%	9
Plymouth Navy Strength 57%	13
Plymouth Sloe Gin 26%	9
Porter's 41.5%	12
Porter's Tropical Old Tom 40%	14.5
Roku 43%	13
Star of Bombay 47.5%	11.5
Tanqueray 43.1%	9
Tanqueray N.10 47.3%	10
The Botanist 46%	11

SPIRITS

WHISKY

CompassBoxGreatKingStreet-Artist'sBlend 43%	12.5
Dewar's 12yr 40%	9
Glasshouse 46%	10
Johnnie Walker Black Label 40%	9
Johnnie Walker Blue Label 40%	33

SPEYSIDE

Craigellachie 13yr 46%	15
Glenfiddich 15yr Solera 40%	12
The Macallan Old Sherry Oak 12yr 40%	17

HIGHLANDS

Aberfeldy 12yr 42%	12.5
Clynelish 14yr 46%	16

LOWLAND & CAMPBELTOWN

Springbank 15 yr 46%	18
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ISLAY & ISLANDS

Lagavulin 16yr 43%	18
Laphroaig Quarter Cask 48%	14
Talisker 10yr 45.8%	12.5

WORLD

Hibiki Harmony 43%	15
Milk & Honey Single Malt 40%	16
Nikka Coffey Malt 45%	16
Nikka From The Barrel 51.4%	13
Nikka Pure Malt Black 43%	21
Starward Two Fold 40%	12
Suntory Chita 43%	21
Suntory Toki 43%	11

IRISH

Jameson 40%	9
Jameson 18yr 40%	42
Powers St. John Lane 46%	16
Redbreast 12yr 40%	12.5
Redbreast 21yr 46%	50
Slane 40%	9

SPIRITS

BOURBON

Eagle Rare 10yr 45%	12
Maker's Mark 45%	9
Maker's 46 47%	12.5
Mellow Corn 50%	9.5
Woodford Reserve 43.2%	9.5

RYE WHISKEY

Hudson Manhattan Rye 46%	13.5
Jack Daniel's Rye 45%	14
James E Pepper Rye 50%	12
Mitcher's Rye 42.4%	17
Whistle Pig 50%	22
Woodford Reserve Rye 45.2%	14.5

TENNESSEE WHISKEY

Gentleman Jack 40%	11
Jack Daniel's N.7 40%	9
Jack Daniel's Single Barrel 45%	14

RUM

Bacardi Carta Blanca 37.5%	9
Bacardi Carta Negra 40%	9
Bacardi Carta Oro 40%	9
Bacardi Cuatro 40%	9
Bacardi Heritage 44.5%	14.5
Bacardi 'Ocho' 8yr 40%	9
Clairin Communal 43%	11.5
Diplomático Reserva Exclusiva 40%	11
Discarded Banana Rum 37.5%	11
Equiano 43% 1	3
Facundo Neo 40%	12
Facundo Paraiso XA 40%	64
Gosling's Black Seal 40%	9
Havana 3 40%	8.5
Havana Club 7yr 40%	9
Havana Club Selección de Maestros 45%	16
Lyaness Blend 43%	9
Mr Lyan 42%	9
Plantation Grande Réserve Barbados 5yr 40%	9
Santa Teresa 40%	11
Trois Riviere Blanc 50%	9.5
Wray and Nephew Overproof 63%	9
Leblon Cachaça 40%	11

SPIRITS

BRANDY & COGNAC

Barsol Pisco 41.3%	9
Courvoisier VSOP 40%	13.5
Martell Cordon Bleu 40%	28
Martell VSOP 40%	13.5
Paul Beau Vieille Reserve 40%	20
Somerset Cider Brandy 42%	9

APÉRITIFS & DIGESTIFS

Aperol 11%	8.5
Averna 29%	8.5
Campari 25%	8.5
Cynar 16.5%	8.5
Fernet Branca 39%	8.5
Fernet Branca Menta 28%	8.5
Suze 15%	8.5

SPIRITS

ABSINTHE

Hendrick's Absinthe 48%	12
La Maison Fontaine Absinthe 56%	18

LIQUEURS

Baileys 17%	9
Benedictine 40%	9
Braemle Gin Liqueur 24%	9
Chambord 16.5%	9
Chartreuse Yellow 43%	11
Cointreau 40%	9
Cross Brew 20%	9
Kahlua 20%	9
Koko Kanu 37.5%	9
Lazzaroni Amaretto 24%	9
Patron XO 35%	11
St Germain 20%	9
Wolfschmidt Kummel 39%	9

NON-ALCOHOLIC

Aecorn Dry 0%	6.5
Aecorn Bitter 0%	6.5
Aecorn Aperitif 0%	6.5
Seedlip Spice 0%	6.5
Seedlip Garden 0%	6.5
Seedlip Grove 0%	6.5

Infinite Ban —ana

Taster
£2—10ml

—
Boozeless

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.

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



Mario —Kart Spritz

£14

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

Soy Wax Old Fash— ioned

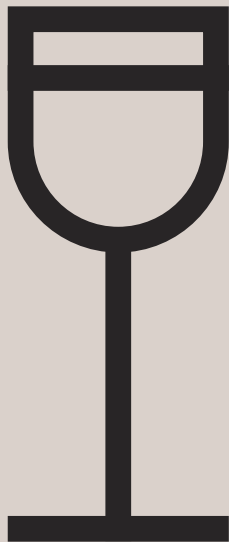
£14

Dewar's 12yo,
infante banana,
organic candle wax,
burnt banana butters

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



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



Banana Fitz— gerald

£14

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

Boozeless:

Seedlip grove
& Acorn dry

ON
— YX

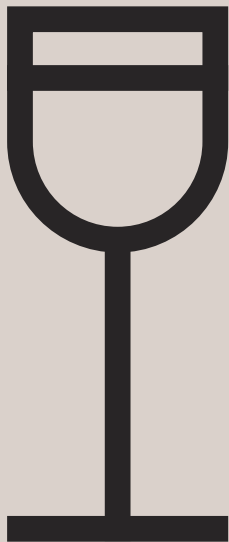
Taster
£2—10ml

—
Boozy

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'.

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,
rape seed,
sorrel,
tonic

23

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



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



Rock
Pool
Sazer
—ac

£14

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

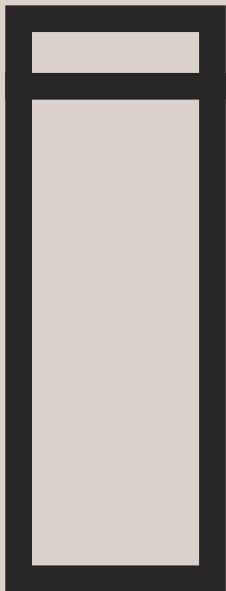
Vegan Hon —ey

Taster
£2—10ml

—
Boozeless
Vegan

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.

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

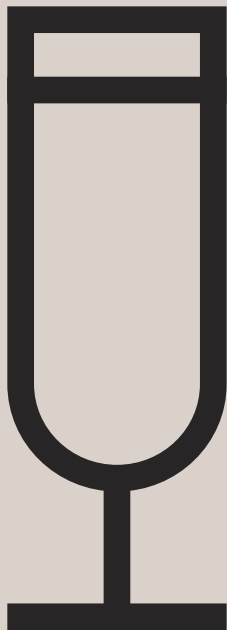


Ma—
mie
Taylor

£14

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

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



Second Pre —lude

£13.5

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

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.

@Lyanessbar

@MrLyan

#Lyaness

www.lyaness.com