

Lyan—ess

Collaboration Menu 2.0

At Lyaness we've always played host to ideas as much as drinks – hunting down curious flavours, wayward ingredients and some odd little breakthroughs – then giving them a space to shine. This menu – Collaboration 2.0 – isn't about who we work with, but rather how they've opened our minds to new modes of thought.

Each drink began with something that made our brains fizz – a perspective shift, a penny-drop moment – and rather than borrowing straight from it we've pulled it apart, understood its inner workings and rebuilt it in liquid form.

These are collaborations with ways of thinking – ideas, people, processes and philosophies that have shifted how we interpret the world – used as springboards to create ingredients and flavours that couldn't exist otherwise, each one a small act of transmutation.

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INGREDIENTS

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BLUE CHEESE IRISH CREAM —	THUNDER MUSHROOM —
KOJI'D PISTACHIO —	VEGAN HONEY —
MOON RASPBERRY —	ATOM —
FOUR-SEASON KOMBUCHA —	GOLDEN LEVAIN —

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.

	<p style="text-align: right;">★</p> <h2 style="text-align: center;">PINK BELLY GIMLET—</h2>
<p>£17</p>	<p>Another Hendrick's gin, carrot salami, aquavit honey, lemon</p> <p>★ Or, Boozeless with Everleaf Marine - £11</p>

On the wetlands of Spain, biologist Miguel Midealdea farms fish a little differently; rebuilding the ecosystem, letting nature do its thing, and welcoming the 250 species of birds that arrive to feast – happily losing 20% of his fish in the process. His measure of success? Not volume; rather how joyfully pink the flamingos' bellies glow. Mirrored in our approach, and this complex zesty sour.

	<p style="text-align: right;">★</p> <h2 style="text-align: center;">CHERRY CANNON PUNCH—</h2>
<p>£19</p>	<p>Hibiki Harmony whisky, straw-currant, pine, sakura tea, bubbles</p> <p>★ Or, Boozeless with Sylva Orchard - £11</p>

Sometimes the clues we notice aren't the ones that matter most – and sometimes the problem isn't the problem. The planes that made it home don't have quite as much of a tale. What other stories (& flavours!) have we missed? Armoured berries bolting on brightness to whisky goodness.



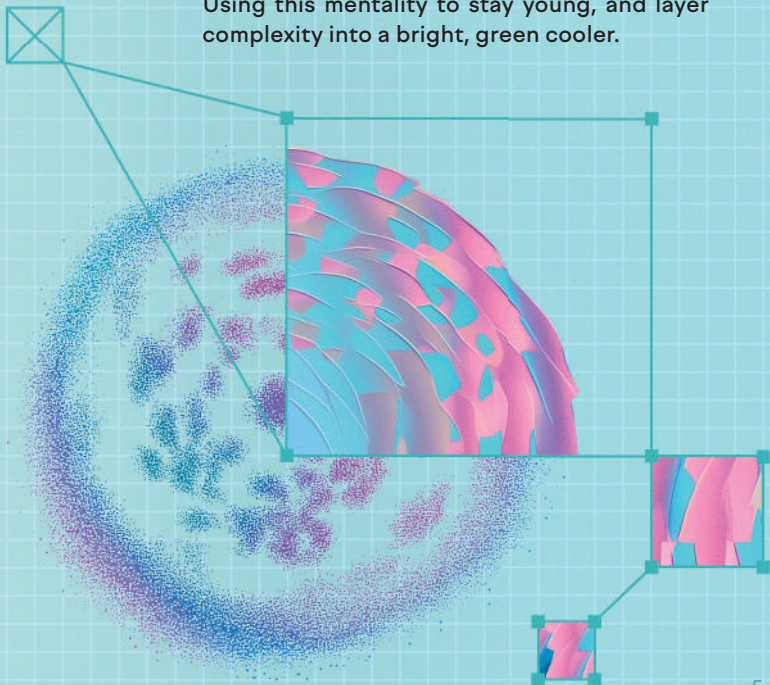
LOBSTER FRAPPÉ—★

£18

Courvoisier VSOP cognac,
Ceylon Arrack, immortal
coconut, cucumber, absinthe

★ Or, Boozeless with Seedlip Spice - £11

Some creatures slip past time; if things are getting tough – just start again. Aging, it turns out, isn't a simple march toward decline – it's a balancing act between pressure & repair. A small reminder that sometimes the secret to staying young is knowing how to start again. Using this mentality to stay young, and layer complexity into a bright, green cooler.



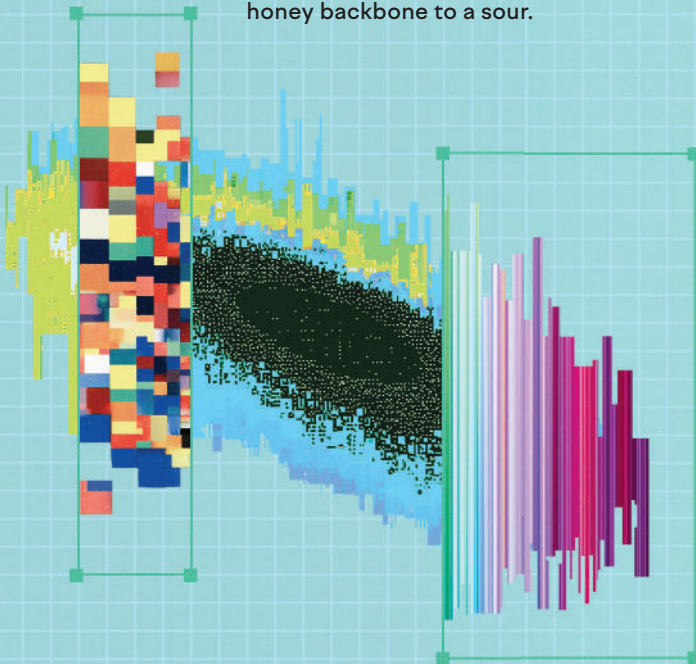


IRON MAI TAI—

£17

Aberfeldy 12 whisky,
hot-fermented fig, cream
sherry, almond, sour apple

We're taught that life begins with the Sun... until you look a little deeper. The Earth's core keeps the party going – its heat bubbling through hydrothermal vents that feed whole ecosystems – and the iron snail. Using this inspiration to stretch fig flavours to provide a honey backbone to a sour.





HEART YARD HIGHBALL—

£17

Heart Cut “Barley” whisky,
strawberry wine, smoked cream
soda, orange blossom



London’s underground map was chaos – a mirror of the looping streets & wandering tracks of the city above. It took an electrician to redraw it like a circuit board – straight lines & bright colours. Technically wrong, yet wonderfully right – clarity over accuracy. A sentiment much-needed in the whisky world, and celebrated in this crushable longer serve.



RAY CAT—

£17

Bacardi Carta Blanca rum,
blue cheese irish cream,
sherry, coastal smoke

Long after languages fade, how might we warn any future peoples of imminent threats? Welcome Ray Cat, of course! Not every warning sign means “stay away”... sometimes it simply means “approach with curiosity.” Reimagining a favourite liqueur into a beautifully decadent drink, with heaps of complexity.



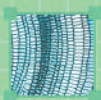
LUNAR TUXEDO—



£18

The Botanist gin, moon raspberry,
white tea, guava vermouth

☆ Or, Boozeless with Botivo - £11



Our imaginations cling stubbornly to what we know - the truly alien sits just beyond reach. What would fruit taste like if life had begun somewhere stranger? Honestly - we have no idea - which feels like a perfect place to start. Raspberries from the moon to add minerality to a tropical Martini variant.



ROYAL GAMBIT—

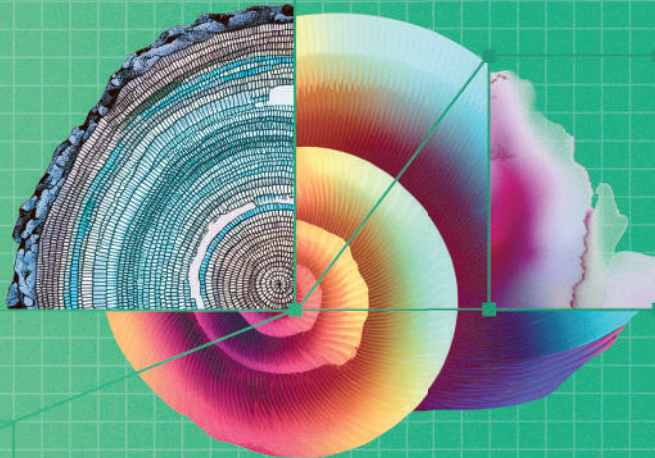


£18

Maker's Mark bourbon,
Dreamsake, koji'd pistachio,
whole leaf green tea, lemon

☆ Or, Boozeless with Everlead Mountain - £11

Chess at its best is playful, intense & wildly creative, though somehow now, terribly serious. Memorised openings, perfect strategies; the quiet filing-away of the unknown. What if it were reset? Loosen the rules & start from play - exactly our approach in developing brand new flavours for this fizz.



FORTY-FRUIT HOOK—

£18

Glendronach 12 whisky, four-season kombucha, apple brandy, white vermouth, bitters

There's something wonderfully unnecessary about Sam Van Aken's *Tree of 40 Fruit* – a functional act of grafting turned into a slightly mad, wildly beautiful artwork. Seasonal plant varieties from across the year, co-fermented & stitched together to exist as one, creating our complex Franken-booch and the perfect fruity backbone for this sipper.

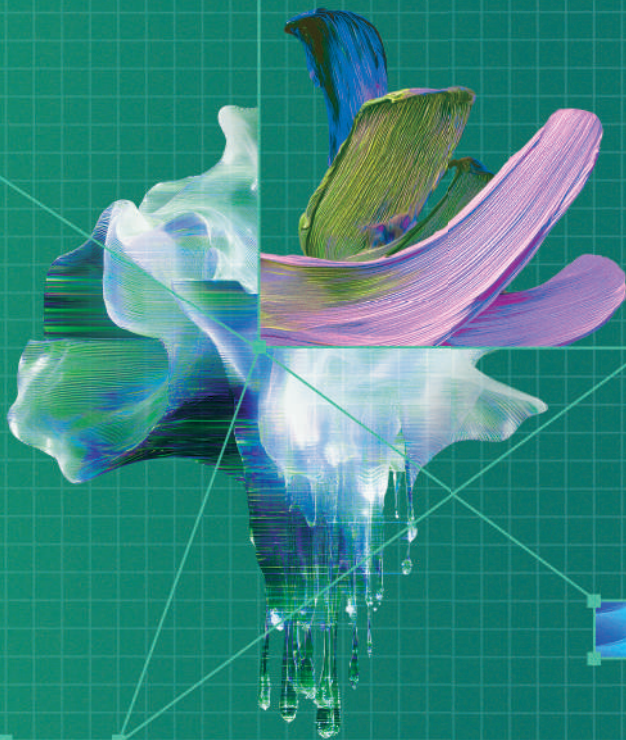
	<p style="text-align: right;">★</p> <h2 style="text-align: center;">RAINWATER FIX —</h2>
<p>£18</p>	<p>Patrón blanco tequila, pineapple shio, Capreolus eau de vie, passion fruit wine</p> <p>★ Or, Boozeless with Tropic All – £11</p>

Rome wasn't built in a day – or even that well. Its walls were designed with tiny flaws: flecks of limestone left deliberately “wrong”, ready to melt with rainwater and quietly mend time's inevitable cracks. When you understand a system deeply enough, doing a little wrong can make it wonderfully right which we have applied to enrich fruits in this earthy, mineral snap.

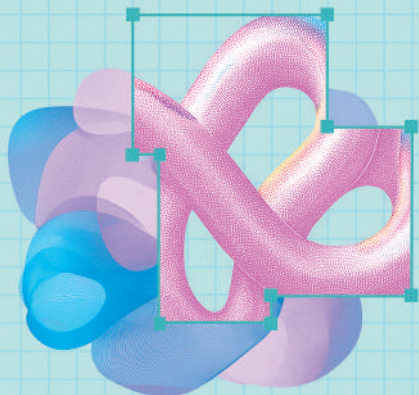
	<h2 style="text-align: center;">CHET² MARTINI —</h2>
<p>£19</p>	<p>Belvedere vodka, really excellent BiBi chocolate, vermouth</p>

Following cahoots & collaboration with dear friends BiBi, our eyes were opened to new modes of thought. The joy – as ever – is that when you trust another perspective completely, you don't end up with one idea or the other, but something delightfully new: proof that one plus one really does equal three. Direct-sourced, fermented cacao beans giving volume to a Vodka Martini.

See our
classics
➔




THE CLASSICS




	CHABLIS —
£17	Ki No Bi gin, fino sherry, lemon, chalk bitters


Tongue-in-cheek reimagining of the classic Burgundian character of flint and minerality – adding in a sour freshness.

	PINNACLE POINT FIZZ —
£18	Don Julio blanco tequila, nixtamalized blue corn, sloe, ginger bitters, sour pineapple, soda


Sloe tequila highball with nixtamalized corn – more nutrition, *more flavour!* – and a ginger pop.

	GREEN RAYU PUNCH —
£17	Johnnie Walker Black Ruby whisky, green sauce liqueur, masa, cashew milk rayu, bubbles


Decadent, nutty punch lifted with the bright, zesty & herbaceous profile of a classic green sauce.

	MULTI-MILK —
	Grey Goose vodka, whiskies, thunder mushroom, burnt milk, cultured milk liqueur, milk wine
£17	


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.

	MAMIE TAYLOR —
	Bruichladdich Classic Laddie whisky, vegan honey, fresh date, galangal, ginger soda
£17	

A brighter take on the classic highball cocktail – the spice from “honey” lifting a hint of smoke.

	RAPAPORT COCKTAIL —
	Fords gin, tree caramel, a tonne of micro-organisms, nuked vermouth, VORS sherry
£17	

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.

	CEREAL MARTINI —
	Boatyard vodka, golden levain, seeded vermouth
£18	

An off-dry Martini, with a hint of savouriness coming through from “golden levain” for a clean nutty finish.

A PANTRY, OF SORTS.

CARROT SALAMI —

Carrots subjected to a salami process – macerated in milk, cured in salt & left to mature once pitched with *Penicillium nalgiovense*. A slow osmotic unravelling – where time does the heavy lifting and loss is gladly surrendered. Over days it slips from bright & rooty into something softly feral, rich and charcuterie-like – a savoury-sweet cordial with an uncanny depth.

STRAW - CURRANT —

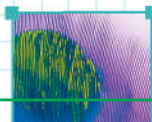
Begin by acknowledging the limits of currants (oh so tart!) – then studying strawberry & what it does best; providing joyful deliciousness to any space. Bolt the best of strawberries onto currants. The result? An armoured fruit: brighter, deeper, and strangely more complete – learning to survive by borrowing another's sweetest tricks.

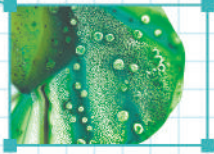
IMMORTAL COCONUT —

We treat coconut like one of nature's great rule-breakers – pushing it to the brink of death through heat, toasting & caramelisation – before pulling it back into itself again; brighter & more alive each time. Not quite immortal, but joyfully defiant – exploded apart, reset & returned with its beachy sweetness turned all the way up.

HOT-FERMENTED FIG —

Blackened figs are passed over to a band of heat-hardy yeasts – their thermal-resistance allows for an alarmingly new (and fast!) style of fermentation – allowing us to cook the whole whilst simultaneously transforming through enzymatic pathways. Plush & savoury with a honeyed depth – as if the fruit has learned to thrive where it really shouldn't.





THE HEART CUT X BARLEY—

Five distilleries, one small-batch English Blended Malt – crafted by dear friends around the flavours their followers called out for – summer fruits, vanilla cream and gentle spice. A dram for everyone, no matter your level of whisky geekery.

BLUE CHEESE IRISH CREAM—

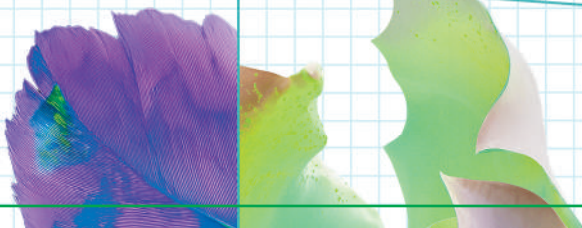
We invite *Penicillium roqueforti* into milk enriched with cream, carefully letting it bloom until the savoury, fruity blue-cheese notes unfurl. Halted at the perfect point, then split, filtered & fortified – this decadent liqueur captures all that plush, umami depth in a smooth, irish cream.

KOJI'D PISTACHIO—

Folding together pistachios & koji rice then nestling in amongst sake lees in a gently humming nuka-bed to co-ferment into a complex whole. Once transformed, the mash is balanced with tannin-laced green tea, creating a silky, nutty & softly savoury amazake.

MOON RASPBERRY—

Minerals taught how to raspberry – coaxing them through a combination of fruit, oxygen & heat and until they glow with a familiar berried beauty. What emerges isn't raspberry at all – rather minerals imbued with that distinctly pink accent: verdant, savoury, faintly smoky, moon-y.



FOUR - SEASON KOMBUCHA—

We capture the year in fragments – bright spring florals, luscious summer berries, mellow autumn squash, and the deeper, pine-soaked tones of winter – each preserved at seasonal peak, before being gently co-fermented together.

What begins as four fleeting moments is coaxed into one continuous, ever-turning kombucha – a delicious refusal to let the seasons slip away.

BIBI - CHOCOLATE LIQUEUR—

The flavours of really incredible chocolate forged afresh.

Unroasted cacao – teeming with life from its fermentation, and brimming with brighter flavours that are often masked through its usual roasting. Here opened & explored in this deeper-than-deep (albeit bright) chocolate liqueur.

PINEAPPLE SHIO—

Detoured pineapple; persuaded with enzymes & protein to unravel, deepen & drift into something altogether more savoury. More akin to soy than sunshine. A golden, umami-rich ingredient that's still full of tropical fruit.

CLASSICS .

CHALK BITTERS—

A study of minerality in Burgundian wines led us to wash traditional spice heavy orange bitters with bentonite clay – bringing elegant length, uncommon in the modern cocktail.

NIXTAMALISED BLUE CORN—

Blue corn loosened and expanded through nixtamalisation – unlocking its hidden sweetness and drawing upon its latent mineral warmth. What begins as grain becomes something broader & more luminous; toasted, gently alkaline & discernably expansive.



GREEN SAUCE LIQUEUR—

Bright & savoury liqueur reminiscent of the classic green sauces seen in kitchens the world over – reimagining “green” through a combination of herbs, mushrooms, fruits and peppercorns to give utility & structure – pulling herbaceousness into the centre of the drink, rather than letting it sit on top.

THUNDER MUSHROOM—

Oxidation is fascinating, as is rapid ageing (a constant excitement to us through our time-travel series) – so why not catapult a combination of teas, grains and cacao through this thinking by subjecting the whole to controlled electro-shock therapy to create a rich yet ultra fruity brand new flavour.

VEGAN HONEY—

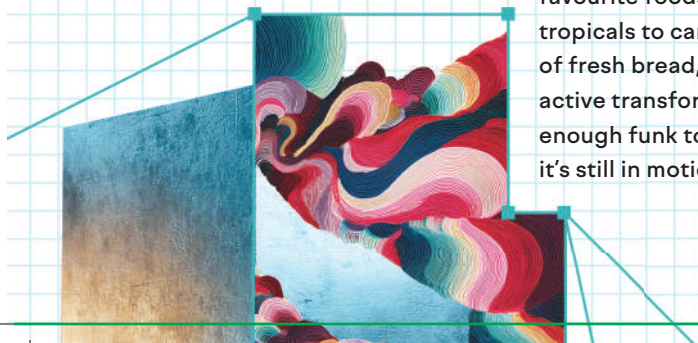
Golden syrup without the bees – botanical florals, orchard zestiness & nutty depth – gathered up and taught to flow like honey. Aureate & round, bringing the hum of the hive with no harm to our buzzing pals.

ATOM—

A cascade of ferments – “a ferment of a fermented ferment” – a tonne of microorganisms, ATOM, is exactly that. Raspberry & blackberry pitched with sequential microbes to unravel flavour into something curiously familiar and yet wildly new.

GOLDEN LEVAIN—

A levain that leans toward the lighter side of grain and the flavours of the wonderful microbes essential to our favourite foods, and full of fruity tropicals to carry the comfort of fresh bread, the glow of active transformation & just enough funk to remind you it's still in motion.




☆ Available Boozeless £11

LIGHT—ER

18

£17

 PINK BELLY
GIMLET



p4



£17

CHABLIS

p12

£18



LOBSTER FRAPPÉ



p5



£19

CHERRY CANNON
PUNCH



p4

£18



PINNACLE POINT
FIZZ

p12



£17

IRON MAI TAI

p6

£17



GREEN RAYU
PUNCH

p12

£17



HEART YARD
HIGHBALL

p7



£17

MULTI-MILK

p13



£17 MAMIE TAYLOR — p13

£17 RAY CAT — p7



£18 LUNAR TUXEDO — ☆ p8

£17 RAPAPORT COCKTAIL — p13

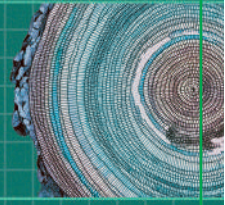
£18 ROYAL GAMBIT — ☆ p8

£18 CEREAL MARTINI — p13

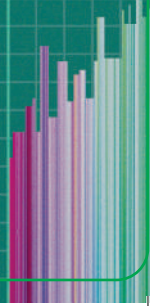
£18 FORTY - FRUIT HOOK — p9

£18 RAINWATER FIX — ☆ p10

£19 CHET² MARTINI — p10



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.

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www.lyaness.com