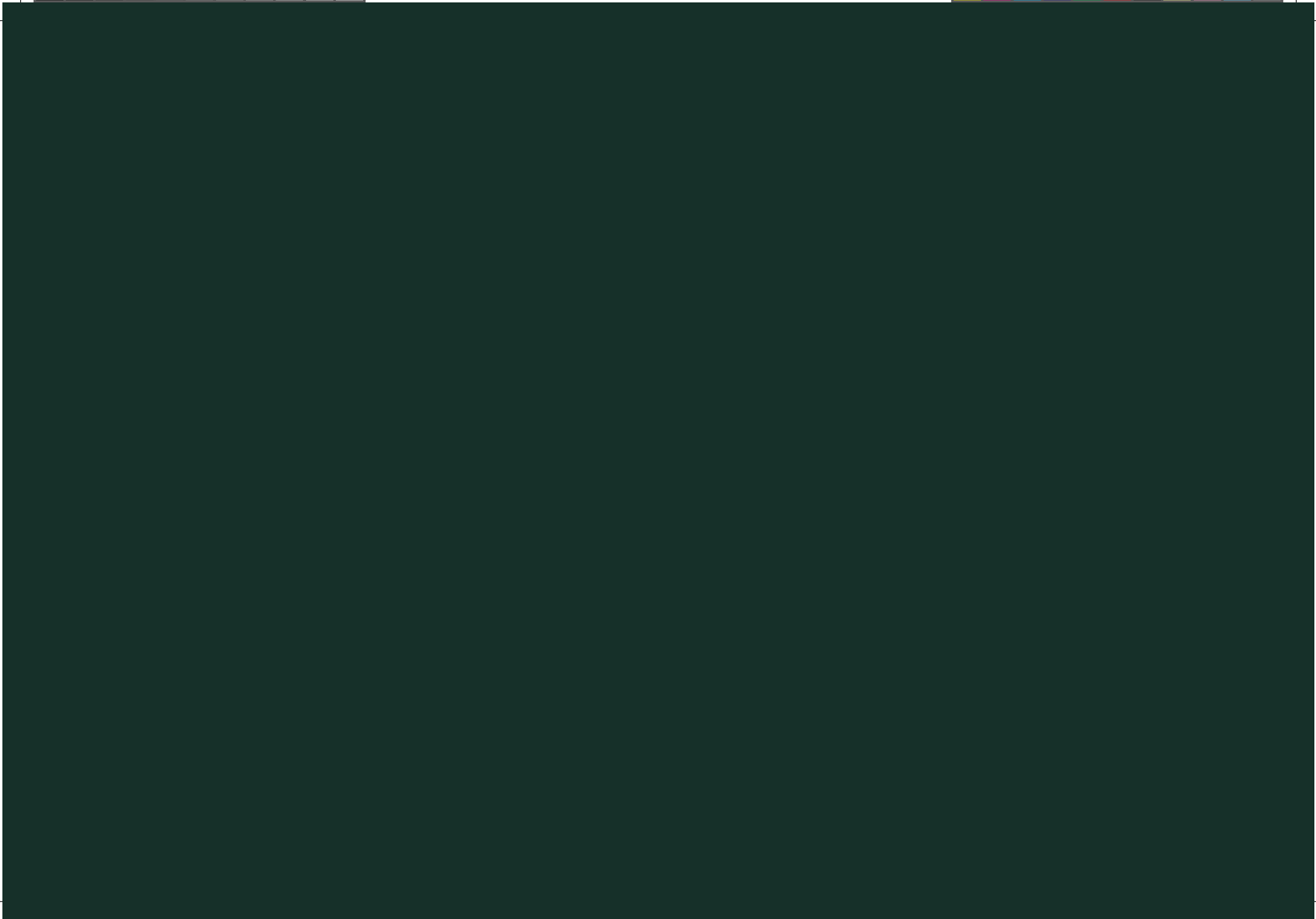




# The Modern Life of Plants

DANDELYAN



# The Modern<sup>1</sup> Life of Plants is the second volume<sup>2</sup> in the Dandelyan story<sup>3</sup>

1. Dandelyan takes a modern approach in the pursuit of new flavours through an understanding of the make-up of plants to create innovative, memorable cocktails and new experiences. Mr Lyan and the Dandelyan team research how plants grow, reproduce and defend themselves, then extract these qualities – a 'nose-to-tail' approach to flora.

2. Welcome to Book 2. Here we explore the science and art at play in the human adaptation of plant and animal life, which pushes plants and plant life beyond their normal 'natural' biological terms. It is a realistic exploration into the future of food and the systems it governs. Here we discover the exciting extremes of food, and learn that big ain't always bad!

3. Dandelyan is the oldest bar (now) in the Lyan family, from award-winning bartender Ryan Chetiyawardana aka Mr Lyan, and is inspired by the great botanists, fruit hunters and bon vivants who brought back new tastes from foreign lands.



# Mint

# 01

## Go-to Green

Mint is a crop that is used across the world, a crucial mainstay of bars; a go-to green note, a sense of freshness, the crisp brightness of a Mojito. But how to tame this wonderful weed? Rampant and verdant, it also cools tongues and tempers, not to mention its potency in insecticides. Yet beyond its literal functions, it remains a crucial modern crop in many guises from sauces to perfumes.





## Goose & Gander #2

Grey Goose, Martini Rubino, rootstock cordial, apple, soda

Available without alcohol

From the companion planting in the past, we have now started to apply SCIENCE in creative ways to influence our crops. The discovery of grafting was a crucial way to overcome devastating pests and save the extinction of wine, but now it's allowing us to explore some very exciting new ground (read Wonka-esque plant hybrids).



Refreshing, clean  
Light all day aperitif

13

## Pantone Spritz

Plymouth Gin, black rice, Cocchi Rosa, Low Fructose Red Corn Syrup, bubbles

Mint's in our toothpaste because it cleans our teeth, right? Turns out Johnny-big-industry isn't always totally truthful with us, and has been employing all sorts of means of bending our will, and blending the truth. Flavours, colours and aromas are strong nostalgic leads, so can be used to shape our reality. Vote Mint.



Complex spritz  
Late afternoon brightener

12.5

## Greener Grass Fizz

Jim Beam Rye, gem lettuce, toasted millet, lemon, Absinthe

Available without alcohol

Even in post-Nomadic days, we have always been attracted to the mystery of "what if". Driven by the adventures of further shores, we travelled to new lands, trying to impose our will on Nature. But we also craved creature comforts from home. Some became relocated, some were transformed, some simply lost to the Sirens.



Fresh, savoury hi-ball  
Party

12.5

## Nemo Old Fashioned

Compass Box Oak Cross, microclimate sugar, bitters

Under the Sea! We all know that we've done a prime job of lazily messing up the oceans (thanks plastic, mercury and BP) but some smart peeps have also found a way to make them ideal growing conditions for certain crops. Darling it's better down where it's wetter.



Boozy rich sipper  
Evening

13.5





# Grape

## 02

### A many-form berry

A berry that takes many forms and provides many flavours across the globe. Highly revered, this humble vine is responsible for some of the most prestigious (read expensive) land in the world – and often in areas that are otherwise quite undesirable.





## Settling Stones

Maker's Mark, sealand bitter aperitif,  
Moss Vermouth, coastal fig

From the first landings, explorers started to colonise the new lands – and grapes were a key motivator. Flipped climes provided the opportunity for grapes – and therefore wine – all year round. Similar tasks were found in the movement of plants from sea to the land; reshape your world!



Complex, funky, apertif  
Pre-dinner / Sundowner

12.5

## Canon Cosmo

Ketel One Citroen, pink sour mix,  
flamed orange, almond

Available without alcohol

Fashions, canons and movements have a huge effect in dictating tastes. As TV became a growing influence its impact on agriculture started to become prevalent. Grape juice, vodka, the Cosmopolitan, all had huge moments in the limelight and managing crops to react to these demands is no easy task.



Complex & bright  
Late afternoon/  
pre-dinner aperitif

13.5

## HMS Hi-ball

Empirical Spirits' Koji Hooch with Lyan  
Lily distillate, sunshine milk, endive, soda

Available without alcohol

Better living through chemistry! Farmers are having fun by tricking plants into thinking they've already survived through a winter to manipulate their yield – and flavour – potential. With a little application, we can shape the flavour of our ingredients for way more #HeapsMadShit.



Savoury hi-ball  
Early Evening

13

## Monkey Puzzle

Courvoisier VSOP, hogweed,  
elderberry, apricot

Oops I broke my country. Of course some plants have been relocated with great effect (nice job Grapes!), but others have been, well, less thought out. Sorry about the knotweed, and the bullfrogs. Yes Jeff, Life finds a way.



Rich fluffy sour  
Later evening, night

13



# Hops

03

## Historical hops

Mainly noted for their role in the beers of the world and, for such an ubiquitous product, it is strange to see how their success in the world has not been an easy one. Subject to ups and downs, celebrations and demonisation, this perennial has had to outcompete many indigenous pretenders to claim its crown and etch itself into the annals of history.








## Nitrate Manhattan

Tapatio blanco, Talisker 10yo, Rhubarb Saison, lanolin, bitter and sweet herbs

Hops farming in Britain—notably in Yorkshire—created an interdependence between several crops and livestock. This involved the crossing of materials, blending of skills and the use of by-products to ensure the best yields in difficult times. Over the years, this has evolved into the creation of local hotspots of excellence across the world.


	Boozy bright sipper Into the night	13
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## King Pig Sour

Bacardi Carta Blanca, salt cedar, pig weed, pine, lemon

Available without alcohol


How can one person's trash, be king to someone else? Amaranth (or its affectionate name of 'pig weed') is a pest around hops – but a crucial crop in African Bantu regions. Cultural difference can create a huge variance to a crop's chances to propagate – and rule the roost.

	Rich bright sour Uplifting Pick Me Up	12.5
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## Yoto Sweepstake

Havana Seleccion De Maestros, heather honey, Scottish seaweed, Gooseberry Manzanilla, lemon


Certain plants, products and dishes become synonymous with a country (tattie scones FTW) – and for a multitude of reasons, these can create a real affinity between very different spaces. Japan and Scotland are great examples of this unison – so much so that they value our sea produce (+++) so much more than we do.

	Fresh green sipper Pre-dinner sundowner	13
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## More Ducks

Porter's Gin, Crème D'Escargot, koji oats, lemon

Sometimes the future of farming is well, kinda the past. We're realising that letting go of the reigns and letting nature do its thing is way better for everything – sustainability, taste, balance... and it can also give some surprising upsides. We just need to let go of our comfort zones too.

	Fruity, savoury, fresh, light Uplifting pick me up	13
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# Classics 04

## Our favourites

Chopping and changing from our previous menus, and drawing on a spectrum of botanical delights, our Classics menu features some of our – and your – favourite drinks.



## Koji Hardshake

Dewar's 12yo, lemon, koji and cream sugar, liquorice bitters

Cereals can be manipulated to manifest in different ways beyond nutty or starchy flavours. The fruitiness of grains is brought to the fore using Koji, adding a lasting weight to this whisky sour.



Rich, zesty, savoury, sweet  
Uplifting pick-me-up

13

## Concrete Sazerac

Martell Cordon Bleu & VSOP, fermented Peychaud, Absinthe, concrete

Using a classic cocktail base of the iconic namesake, but adding in a crisp, stony edge. Our fermented bitters give a light sharpness as a welcome twist to the drink. Boozy, aromatic and complex.



Aromatic, boozy, rich  
Later evening/night

13.5

## Pinnacle Point Fizz

Don Julio Blanco, nixtamalized blue corn, sloe, ginger bitters, sour pineapple and soda

Named after the site where the oldest silcrete hunting tools were found; the revolution sparked by its discovery – including how we maximise nutritional value, and reduce the potential of toxins in food processing – is put to good use here. More taste, less death!



Fresh, zesty hi-ball  
Uplifting pick-me-up/  
sundowner

12.5

## BC3 Negroni

Bombay Sapphire, Dandelyan pollen Vermouth, propolis, Ceylon Arrack, Campari and aged honey

Bees are history's explorers. Traversing new landscapes to find 'gold' for their queen and simultaneously pollinating flowers to create the fruits and vegetables we depend on – all whilst creating all the magical ingredients we love.



Bittersweet boozy sipper  
All day, all night

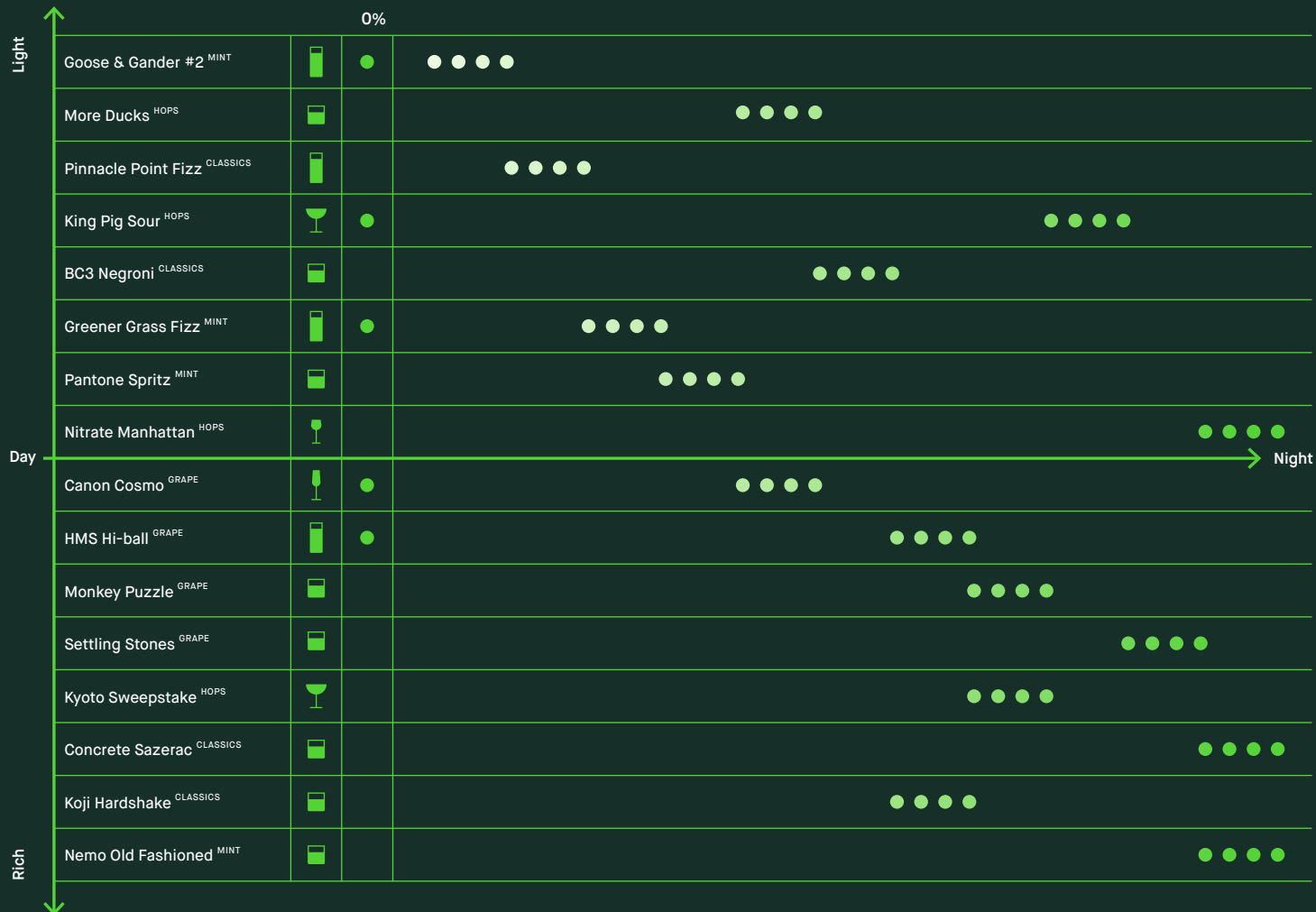
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# Drinks Map

A comparative guide to taste (light vs rich) & suggested drinking times (daytime to late evening).









#### Awards

**World's Best Bar** Spirited Awards 2017 | **Best Bar Team** Timeout Bar Awards 2017, 2016 | **World's Best Cocktail Menu** Spirited Awards 2016 | **Best New International Bar** Dandelyan, Spirited Awards 2015 | **Sustainable Spirit Award** Mr Lyan, Spirited Awards 2016 | **International Bartender of the Year** Mr Lyan, Spirited Awards 2015 | **Best Place to Drink** Observer Food Monthly Awards 2015.

#### 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.

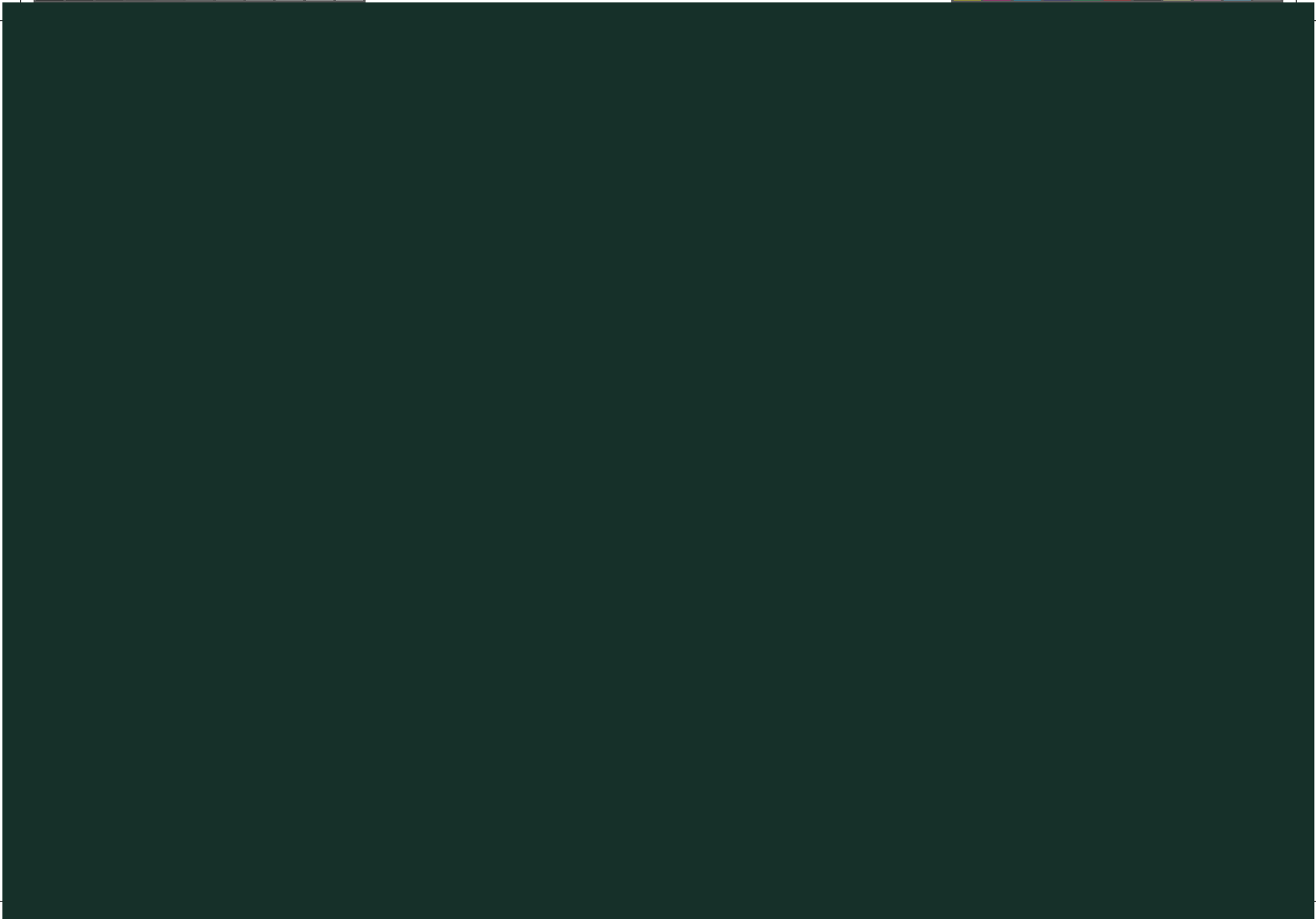
#### Prices

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.

@Dandelyanbar  
@MrLyan  
#Dandelyan







D A N  
D E L  
Y A N

