

A grid of curved lines, resembling a map projection or a stylized coordinate system. A vertical dotted line runs through the center. The word "ASPECT" is written vertically in large, bold, black capital letters, with each letter positioned on a different horizontal line.

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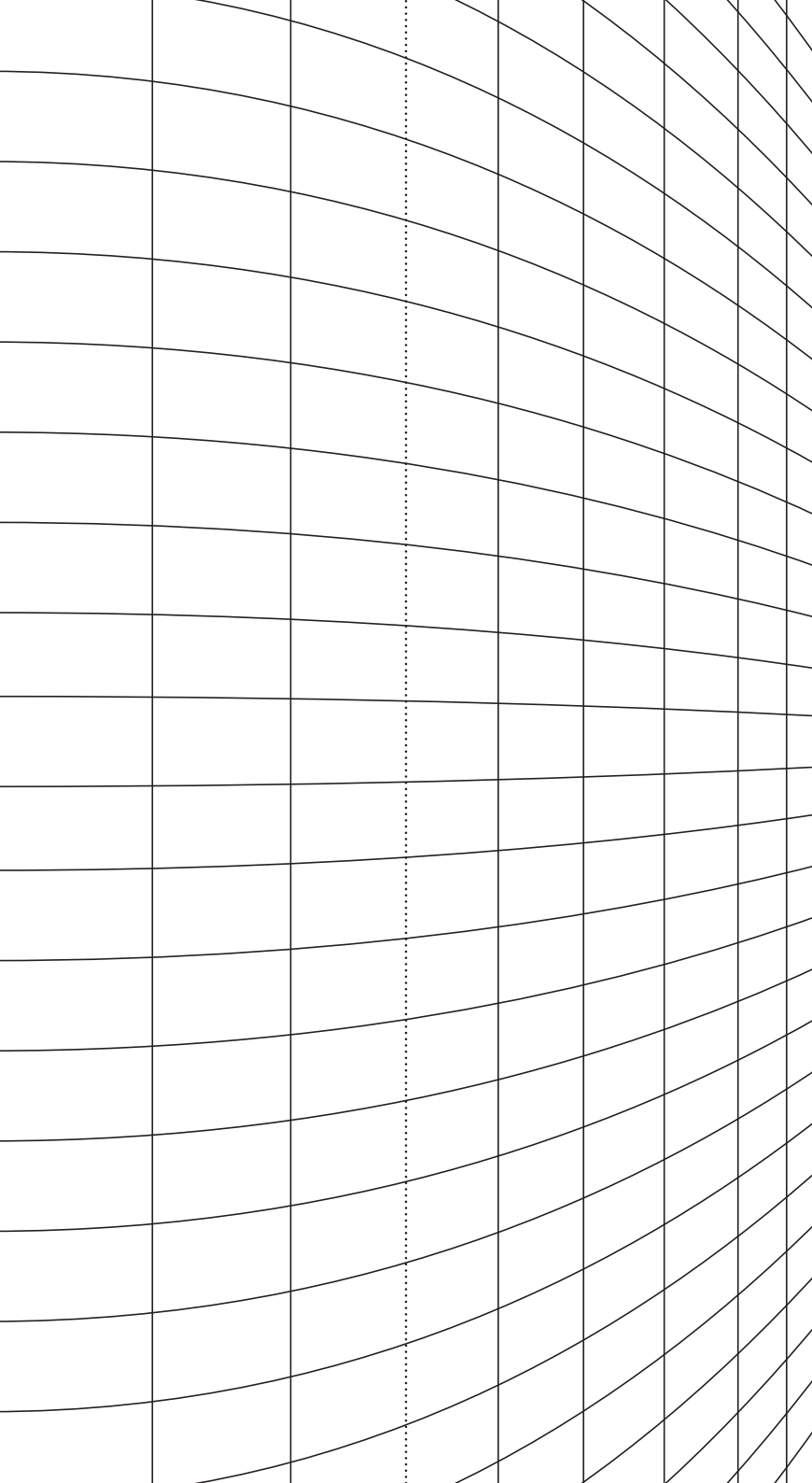
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ASTEROID GARDEN

Fords gin, shochu, pink meteor wine,
apple blossom, tundra tea

A gimlet-esque cocktail created by seeding a living ferment of apples + apple blossom, and crashing an asteroid of blackberries, minerals and microbes into the mix – mirroring the course-change to the original life conditions affected by meteors hitting Earth. Clean, herbal and zesty with a killer silkiness giving it length

£15

ORKNEY BREEZER

Highland Park 12, rare breed sheep,
native tropical garum, whipped citrus

Looking to celebrate the joy of beaches, and the fact that Scottish shores can be unexpectedly tropical! A fruity whisky fizz layered with a seaweed ferment using sheep and coastal herbs & fruits to create something joyous and reminiscent of the happiness of a beach ice cream. Very moreish and not one to be weierded out by

£17

BREAKFAST BELLINI

Patrón tequila, century beans,
breakfast fruits, Champagne

A super fruity morning blend of bubbles and, bare with us, baked beans. Celebrating the mad transformation of century eggs, but here combining the classic alkaline reaction with notes of strawberry, tomato and apricot. Bright and clean with exxxtra length and a savoury finish

£17

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NUKA COCKTAIL

Maker's Mark, quince ripened in a bed of microbes, aperitivo blend, sunflower

How can we use a living partner to transform something mundane, or otherwise not 'peak'? Turns out we can open out the floral and tropical side of underripe quince without just loading it with sugar – allowing us to give a totally different dimension to this Boulevardier-style bittersweet sipper. A very different use of microbes in the mix, and all the more fun for it

£16

20TH CENTURY SWIZZLE

Grey Goose, cocoa fruit & pod whey, Lillet Blanc, turbo citrus

The idea of refreshingness has always been a fun one to explore, but especially when you try and combine it with things we find naturally comforting – like chocolate. But by taking the full fruit and allowing it to unfold in a brighter direction, we're able to accent this cooling drink with guava and white flower notes. Light, but with lots to give as you drink through it

£15

PINK + GREEN DAIQUIRI

Eminente 3yo rum, nitro ripened grapes, lime

Looking at the way a process sets up a cascade of flavour development inspired by some of nature's most abstract brilliance – bletting, and noble rot. Challenging the idea of what is the right point of decay, and instead of any rotten notes, forcing a wholly new set of bright flavours from humble origins. A fruity daiquiri but not in a bullshit way

£16

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CLOUD SOUR

Botanist gin, fluffy citrus, faux gras koji,
elderflower, melon without melon

Exploring a cycle of feeding one of our favourite transformative agents (koji – grown by our pals at Silo), but pushing this to the Nth degree! By making the koji the centrepiece, yet prodding it into uncomfortable territory by feeding it to itself 5 times (Saturn eats his son!) we open out a mad fruit note that we encircle with white, bright zestiness. Like drinking clouds 2.0

£15

CORN YUZU MULE

Bruichladdich Classic Laddie, NP hot sauce,
very cool cucumber, lime, ginger soda

We've loved working with our pals at Noma Projects in Copenhagen, and after a few collabs, showcasing new ways to apply their ingredients – and notably in a drinks form – to demonstrate the range of flavours trapped away in each of them. A bright highball that shows spice doesn't need to be one-dimensional and can add a wider range of flavours – the perfect counterpoint to some very mineral, ice-filtered cukes

£16

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LYAN CLASSICS

C.R.E.A.M MARGARITA

Don Julio Blanco, black plum, jasmine,
really good cream, Champagne

*A Seed Library classic that wraps the body
of a Marg in a wonderful richness*

£17

CORIANDER SEED GIMLET

Beefeater gin, coriander seed cordial

*Our OG Seed Library fave –
citrus zestiness without the lime*

£15

KOJI HARSHAKE

Johnnie Walker Blue Label, miso,
koji and cream sugar, lemon

*One of our signature drinks from Dandelyan days;
not as fatboy as it sounds*

£25

LADA LADA

Tapatio tequila, lager
sizzurp, elderflower, smoke

Like a largerita, but not terrible. Takk, Chewy!

£15

LYAN CLASSICS

SALAD

Hendrick's gin, lettuce, Herbes
de Provence, red apple soda

*White Lyan's super clean gin fizz that tastes
like salad that you do win friends with*

£16

BEESWAX OLD FASHIONED

Angel's Envy, Dewar's 12, bitters, beeswax

*One of the company's first drinks (pre White Lyan!)
– wrapping the original cocktail in golden goodness*

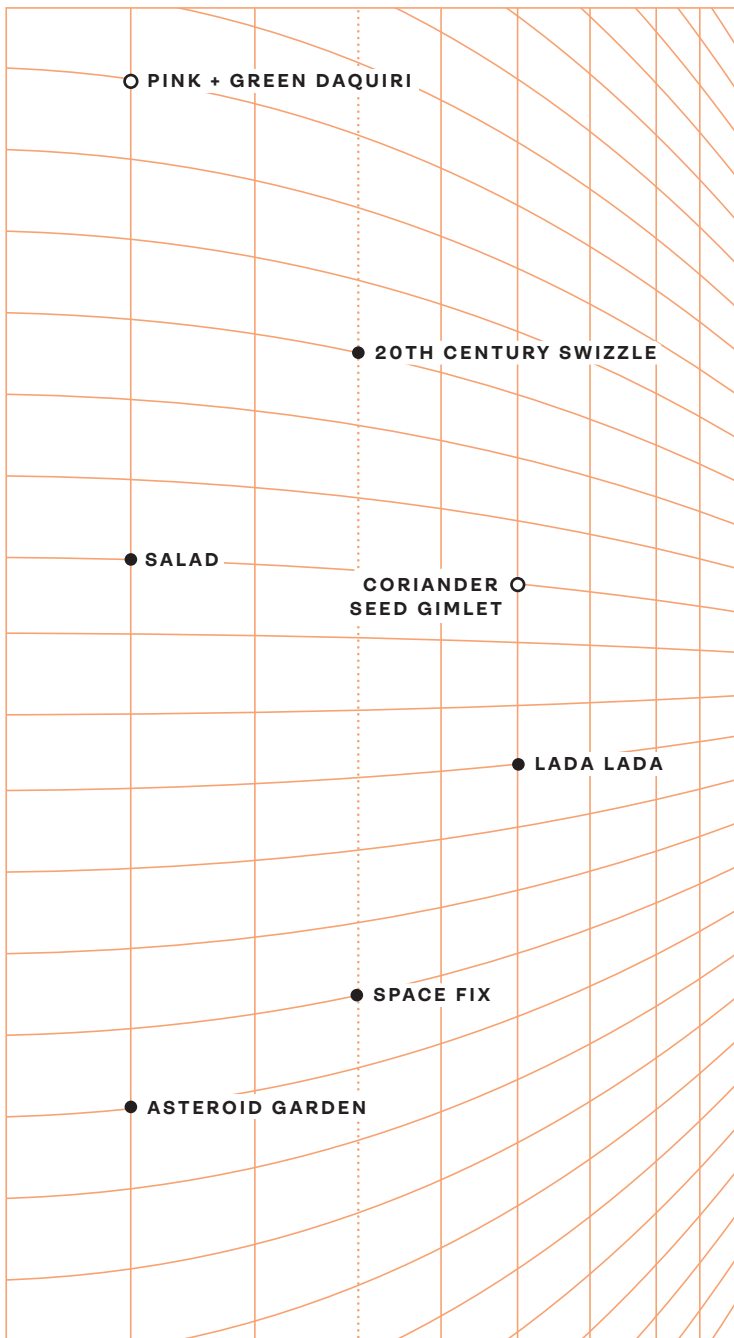
£17

SPACE FIX

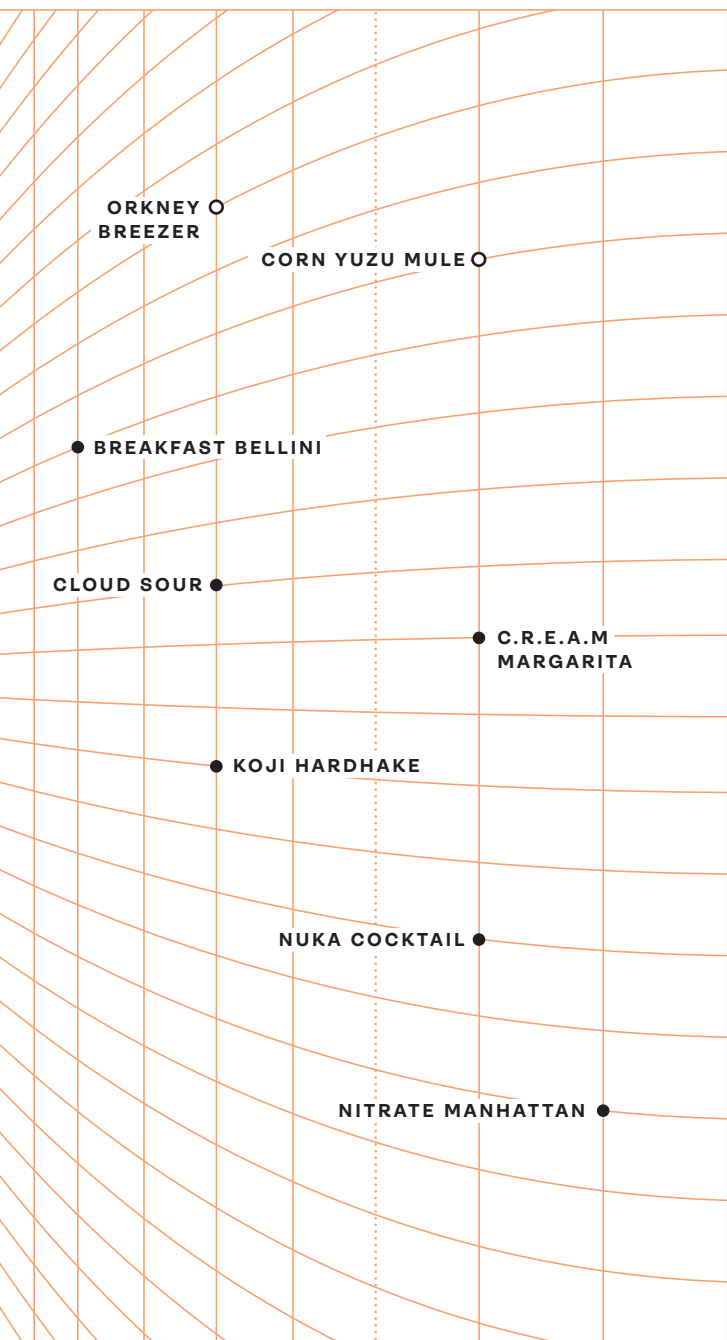
Courvoisier, yellow pepper sherry,
sparkling passionfruit wine

*From the final menu of Dandelyan,
and the one all the team wanted to drink*

£16



○ = AVAILABLE BOOZELESS



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BOOZELESS

BOOZELESS CORIANDER

SEED GIMLET ^{0%}

Everleaf NA Aperitif,
coriander seed cordial

£8

BOOZELESS PINK + GREEN DAIQUIRI ^{0%}

Seedlip Garden, nitro ripened grape, lime

£8

BOOZELESS ORKNEY BREEZER ^{0%}

Everleaf Marine, rare breed sheep,
native tropical garum, whipped citrus

£9

BOOZELESS CORN YUZU MULE ^{0%}

Seedlip Spice, NP hot sauce, very cool
cucumber, lime, ginger soda

£8

