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.

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 isn’t always bad!

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.

The Modern Life of Plants is the second volume in the Dandelyan story.

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Grey Goose, Martini Rubino, rootstock cordial, apple, soda
Available without alcohol

Jim Beam Rye, gem lettuce, toasted millet, lemon, absinthe
Available without alcohol

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

Compass Box Oak Cross, microclimate sugar, bitters

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).

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.

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.

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.

Goose & Gander #2

Greener Grass Fizz

Pantone Spritz

Nemo Old Fashioned

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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.
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!

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.

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.
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. 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.

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.

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 can also give some surprising upsides. We just need to let go of our comfort zones too.
Don Julio Blanco, nixtamalized blue corn, sloe, ginger bitters, sour pineapple and soda

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

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

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

Bears 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.

Choosing and changing botanicals throughout the week, and drawing on a spectrum of botanical delights, our Classics menu features some of our – and your – favourite drinks.

Our favourites

Classics

Rich, zesty, savoury, sweet

Uplifting pick-me-up

Fresh, zesty hi-ball

Uplifting pick-me-up/sundowner

Aromatic, boozy, rich

Later evening/night

Bittersweet boozy sipper

All day, all night

04

Koji Hardshake

Pinnacle Point Fizz

Concrete Sazerac

BC3 Negroni

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!

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.

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.

Rich, zesty hi-ball:

Uplifting pick-me-up/sundowner

13

Aromatic, boozy, rich

Later evening/night

Bittersweet boozy sipper

All day, all night

13.5

12.5

13

13.5
# Drinks Map

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

<table>
<thead>
<tr>
<th>Light</th>
<th>Day</th>
<th>Rich</th>
</tr>
</thead>
<tbody>
<tr>
<td>Goose &amp; Garden K2</td>
<td>More oscillator</td>
<td>Nemo Old Fashioned</td>
</tr>
<tr>
<td>Pinnacle Point Fizz</td>
<td>King Pig Sour</td>
<td>King Pig Sour</td>
</tr>
<tr>
<td>GC3 Negroni</td>
<td>Greener Grass Fizz</td>
<td>Monkey Puzzle</td>
</tr>
<tr>
<td>Pantone Spritz</td>
<td>Nitrate Manhattan</td>
<td>Settling Stones</td>
</tr>
<tr>
<td>Nitrate Manhattan</td>
<td>Canon Cosmo</td>
<td>Kyoto Sweepstake</td>
</tr>
<tr>
<td>AMS Hi-bar</td>
<td>Monkey Puzzle</td>
<td>Concrete Sazerac</td>
</tr>
<tr>
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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

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