

HELLO!

Our drinks, wines, beers and spirits all reflect an ethos of carrying a “maker’s touch” and fingerprint, and will rotate frequently. As with all Lyan venues, the team are always on hand to answer any questions.

Mr Lyan & team Lyan @mrlyan

ALLERGY INFORMATION

We care about any allergies, and any aversions.

We use a wide range of ingredients to create as much complexity as possible, so certain ingredients might not be listed – in our drinks and our food – so please speak to the team about requirements before you order.

A full list of allergens is available, of course.

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.

FOOD

TRIO OF SNACKS	£6
Olives, nuts & black pepper crackers	
HAM AND CHEESE TOASTIE	£10
Cheddar, Comte, Lomo, pickle	
VEGAN TOASTIE	£9
Butter bean, vegan cheese, parsley	
WHITE LYAN MAGIC CHEESE	£6
Nacho cheese blend, sesame seeds, chilli, Japanese rice crackers	
LUNCHBOX PLATTER	£12
Cobble lane cured selection, lunchbox cheese, crackers & cornichons	

(v) vegetarian (vg) vegan (gf) gluten free

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 13.5% will be added to your bill.

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COCKTAILS

KASU VERDE SOUR £16

Patrón Tequila, young coffee, curacao, lime

GREENHOUSE HIGHBALL £15

Aberfeldy 12, technicolor tomato, cricket garum, apricot, bubbles

DINNER DAISY £16

Stauing whisky, cream ATOM, tropical beef jerky, blood & bone bitters, apple, lemon

TOAST PUNCH £17

Singleton 12 whisky, buttered toast, kinda vermouth, saffron and herbs

STRAWB DAIQ WINE £15

Eminente rum, a mad ferment of Miami beach goodness

SHROOM RADLER £15

Lost Explorer mezcal, pink lemon, 40ft pilsner, Noma Projects mushroom garum, vanilla cream

JUNIPER MARTINI £17

Grey Goose vodka, a whole juniper branch and it's berries, off-dry vermouth

EUREKA COCKTAIL £16

Beefeater gin, papaya & coconut kefir, purple carrot & moss wine, smoked english oak

C.R.E.A.M MARGARITA £17

Tapatio Blanco, Champagne, strawberry cream, lime, Capreolus Perry Pear, coffee leaf

BOOZELESS

BOOZELESS KASU VERDE SOUR 0% £8

Martini Vibrante, young coffee, curacao, lime

BOOZELESS GREENHOUSE HIGHBALL 0% £8

Everleaf Marine, technicolor tomato, cricket garum, apricot, bubbles

BOOZELESS STRAWB DAQ "WINE" 0% £8

Seedlip Grove, a mad transformation of Miami beach goodness

BOOZELESS CORIANDER SEED GIMLET 0% £8

Everleaf Non-Alcoholic Aperitif, coriander seed cordial

LYAN CLASSICS

KOJI HARSHAKE £25

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

NITRATE MANHATTAN £16

Aberfeldy 12, blanco tequila, rhubarb pale ale, lanolin, bitter & sweet herbs

CORIANDER SEED GIMLET £15

Beefeater London Dry Gin, coriander seed cordial

BEESWAX OLD FASHIONED £16

Johnnie Walker Red, sugar, bitters, beeswax

CANNED BEER + WINE

BEER

4OFT Brewery Disco Pils ^{4.8%}	£6
Guinness ^{4.1%}	£6
Mammoth Primordial Pale Ale ^{4.4%}	£6
Noam ^{5.2%}	£8
Lucky Saint ^{0%}	£5

CIDER

Oliver's Guilty Pleasure Cider ^{6.3%}	£6
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WHITE WINE

Falerio DOP Oris Bianco, Ciu Ciu	£12/50
Potato Land Gruner Veltliner	£15/58

RED WINE

Salice Salentino Riserva, Marchese di Borgosole	£12/50
Gre2 Garnacha, Bodega Cristo del Humilladero	£15/55
Malbec Classic Organic, Bodega Cecchin	£60

ROSE WINE

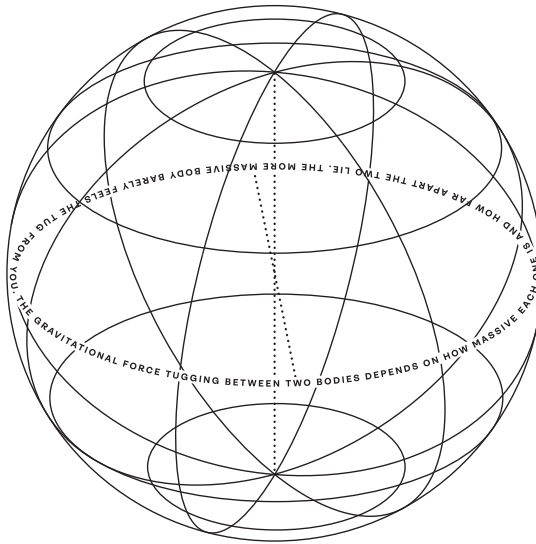
Judith Beck, Pink	£13/52
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SPARKLING

Cava Brut Nature, Pago de Tharsys	£12/60
Laurent-Perrier La Cuveé Brut, Champagne	£17/92
Moet & Chandon Imperial, Champagne	£85
Krug Grand Cuveé Brut NV	£320



Our ideas and processes
act like a camera of sorts.
Capturing a collection of theorems,
translated from nature.



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Stop looking at my backside.