

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

PRAWN CRACKERS	£4
CRISPY PRAWN WONTON (5PCS) with sweet chilli sauce	£10
HAR GAU, STEAMED CRYSTAL PRAWN DUMPLINGS (4PCS)	£11
SUI MAI, STEAMED PORK & PRAWN DUMPLINGS (4PCS) topped with salmon roe	£11
PORK & MAKRUT LIME LEAF POTSTICKERS PRAWN DUMPLINGS (6PCS)	£11
COURGETTE & WOODEAR MUSHROOM POTSTICKERS, PAN FRIED DUMPLINGS (VE) (6PCS)	£11
CRISPY TURNIP CAKE (V) with soy cured egg yolk	£11
LOADED SILKEN TOFU (VE) (GF) with vegan XO sauce, soy glaze and pickled chilli	£10
SMACKED CUCUMBER SALAD (VE) (GF)	£8



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

We're incredibly excited to bring you our latest food collab with local East London legends, My Neighbours the Dumplings. 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.

SEEDLIBRARYSHOREDITCH X @MYNEIGHBOURSTHEDUMPLINGS**

BOOZELESS + LIGHTER

BOOZELESS CORIANDER SEED 0%	£
Everleaf Non-Alcoholic Aperitif, coriander seed cordial	
SUMMER BAMBOO LOW-ABV	£
Palette roots, fortified wines, elderflower	
BLACK RICE NAE-GRONI %	£
Polette hold hoozeless hitter bland black rice	

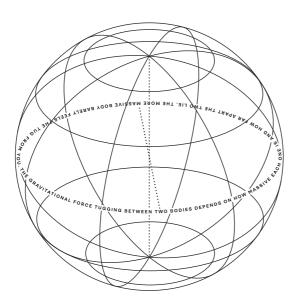
COCKTAILS

GREENHOUSE TREACLE	£14
Eminente 3, fermented British apples, absinthe, bubbles	
RASPBERRY CHAMPAGNE	£15
Laurent-Perrier La Cuveé Brut, Capreolus raspberry eau de vie	
CORIANDER SEED GIMLET	£13
Beefeater London Dry gin, coriander seed cordial	
SALSA MARGARITA	£14
Patrón Silver, Seed salsa mix, apple "lime", strawberry bitters	
SOKA MARTINI	£13.5
Very cold Porter's Tropical Old Tom Gin, Empirical Soka, Cocchi dry	
VINE SPRITZ	£13.5
Courvoisier, blackcurrant fino, bubbles	
SCORCHED WHISKY SOUR	£14
Craigellachie 13, scorched yoghurt, lemon	
APRICOT STONE OLD FASHIONED	£14
Glenmorangie 10, Barney's apricot kernels, Tali 10 bitters	
KOJI HARDSHAKE	£25
Johnnie Walker Blue Label, miso, koji and cream sugar Jemon	

CANNED BEER + WINE

BEER	
40FT Brewery Disco Pils ^{4.8%}	£6
Guinness 4.1%	£6
TwoTribes Dream Factory 4.4%	£6
Noam ^{5.2%}	83
CIDER	
Oliver's Guilty Pleasure Cider 6.3%	£6
SAKE	
Kanpai 'Kumo' Sake (375ml) 15%	£7/26
Kanpai 'Kaze' Sake (375ml) 15%	£9/30
Session Sake – Wasabi + Apple (250ml) 5.5%	£6
WHITE WINE	
Muscadet, Moulin Camus	£8/48
RED WINE	
Primitivo, Puglia	£7/42
ROSE WINE	
Grenache, Barossa	£10/52
SPARKLING	
Yves Duport, Bugey	£9/50
Laurent-Perrier La Cuveé Brut, Champagne	£17/92
Krug Grand Cuveé Brut NV	£280

Our ideas and processes act like a camera of sorts. Capturing a collection of theorums,



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