

BOUNDARY

Restaurant, Rooms & Rooftop

**Boundary Restaurant
&
Rooftop**

**Private Dining
&
Group Bookings**

Boundary Restaurant, Rooms & Rooftop
2 – 4 Boundary Street, Entrance in Redchurch Street, London E2 7DD
Events: +44 (0) 20 7613 7564 Hotel: +44 (0) 20 7729 1051
events@boundary.london www.boundary.london @boundaryLDN



Boundary Restaurant

Boundary, designed by Sir Terence Conran, is a mainstay in Shoreditch being one of the first proper restaurants to open in the area and still ever popular as a sophisticated and elegant dining room. The finest premium ingredients, in their peak condition, are selected and served without the need for fuss or froth.

The private dining room seats up to 30 people, and you can hire the restaurant and bar, in part or in full, too. For groups of 9, or more, we employ a dedicated events specialist to ensure your event runs perfectly.

CAPACITIES

Private Dining Room: 18 seated on one table

or 30 seated on separate tables

Semi Private Dining Room: 60 seated

Exclusive Hire: 120 seated; 150 standing



Wines

At Boundary we have a multi-award-winning, all-French wine list and we employ one of the most experienced sommelier teams in London - wine is a big part of our personality. You can find the events wine list [here](#), and please also feel free to ask for the full wine list with over 600 references. Or, arrange a tasting with our sommelier in order to choose the most suitable wine pairings for your event; The collection includes a representative selection of excellent growers and winemakers, from affordable to prestige.

In addition, it comprises everything from low-alcohol wines and half bottles to magnums, jeroboams, imperials and other large format bottles, ideal for large groups, events and celebrations – santé!

WINE SELECTION FOR PRIVATE DINING

BRUT & EXTRA BRUT NON-VINTAGE

NV	Besserat de Bellefon “Cuvée des Moines “	Brut	60.00
NV	Bollinger “Special Cuvée”	Brut	85.00
NV	Bruno Paillard Blanc de Blancs Reserve Privée Grand Cru	Brut	90.00
NV	Krug “Grande Cuvée”	Brut	230.00
ROSÉ			
NV	Besserat de Bellefon “Cuvée des Moines” Rosé	Brut Rosé	70.00

SPARKLING

NV	Touraine, Château de L’Aulée “Intense”, Loire	Brut	42.50
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ROSÉ WINE

2015	Château Léoube, Provence	38.00
2014	Côtes de Provence Rosé, Château d’Esclans Rock Angel, Provence	60.00

SWEET WINE

2011	Château Loupiac Gaudiet, Bordeaux	25.00
2014	Jurançon Doux, Symphonie de Novembre, Domaine Cauhape, South-West	40.00

WHITE WINES

2013	Melon de Bourgogne Muscadet Sèvre sur Lie, Château des Templiers, Loire	25.00
2015	Grenache Blanc Petit Papillon, Foncalieu, Languedoc	25.00
2015	Picpoul Domaine les Ronces, Languedoc	25.00
2014	Viognier IGP de l’Hospitalet Pays d’Oc, Languedoc	35.00
2015	Sauvignon Blanc Touraine, Château de la Roche, Loire	35.00
2014	Gros Manseng, Camaralet Jurançon Sec, Domaine Cauhapé, Chant des Vigne, South West	35.00
2015	Riesling Jean Biecher, Alsace	35.00
2014	Chardonnay Mâcon-Villages, ‘Crepillionne’, Domaine Fichet, Burgundy	45.00
2015	Chardonnay Chablis, Vieilles Vignes, Domaine Paul Nicolle, Burgundy	43.00
2015	Marsanne, Roussanne Crozes Hermitage Blanc, Les Jalets, Paul Jaboulet Aîné, Rhône	45.00
2014	Sauvignon Blanc Sancerre, Les Grands Champs, Domaine Fouassier, Loire	50.00

2013	Chenin Blanc Savennières, Clos de la Coulaine, Papin, Château Pierre-Bise, Loire	56.00
2013	Gewürztraminer Rolly-Gassmann, Alsace	65.00
2013	Sauvignon Blanc, Sémillon Château Carbonnieux, Pessac-Leognan, Bordeaux	65.00
2013	Viognier Condrieu, Château de Saint Cosme, Rhône	90.00
2013	Chardonnay Chassagne-Montrachet, 1er Cru Macherelles, Domaine Roux	145.00

RED WINES

2014	Grenache, Syrah, Mourvèdre Côtes du Rhône, La Réserve du Prince, Rhône	25.00
2013	Merlot, Cabernet Franc Château Billot, Bergerac, South West	25.00
2015	Pinot Noir Domaine Eric Louis, Loire	25.00
2014	Malbec Cahors, Château du Caillau, South West	35.00

2014	Grenache, Syrah Côtes du Roussillon, Cuvée Authentique, Domaine Lafage, Midi	35.00
2015	Gamay Morgon, Château Moulin Favre, Beaujolais	35.00
2014	Tannat Madiran, Château St-Benazit, South West	35.00
2015	Pinot Noir Bourgogne Rouge, Les Brulis, Domaine de Mauperthuis, Burgundy	40.00
2011	Merlot Château Viramière, St-Emilion Grand Cru, Bordeaux	48.00
2011	Cabernet Franc Chinon, Cuvée Terroir, Domaine Charles Joguet, Loire	48.00
2013	Grenache, Mourvèdre, Syrah Gigondas, Château de Saint Cosme, Southern, Rhône	65.00
2011	Pinot Noir Morey-St-Denis, 1er Cru 'Clos des Ormes', Domaine Georges Lignier, Burgundy	90.00
2013	Syrah Côte Rotie, Domaine Jamet, Rhône	145.00
1996	Merlot, Cabernet Sauvignon Château Clinet, Pomerol, Bordeaux	220.00
1989	Cabernet Sauvignon, Merlot Château Gruaud-Larose, St-Julien, Bordeaux	300.00

Cocktail Bar

Boundary Bar, open to non-diners and suitable for welcome drinks before an event, promotes pure versions of the classic British and American cocktails - the house speciality is an exceptionally stiff Martini. A fine digestif selection, including a range of vintage Armagnacs and many different eaux de vie, and the very rare Louis XIII cognac, is also available.



Information

- For events and private dining or reservations for groups of 9 guests and more, please contact events@boundary.london or call 020 7613 7564. For general reservations for both the restaurant and hotel call 020 7729 1051
- Exclusive hire of the restaurant is sometimes available, please contact the events team for further details
- Reservations in the restaurant are generally any time from 6.30pm, Monday to Saturday, but we can often be flexible with timings for events
- A non-refundable deposit of £600 is required upon booking and confirming an event
- A minimum spend amount is also required and varies upon time of year and the size of the event
- Please enquire about the T&C's and the cancellations policy, also included as part of the booking form
- All main courses come dressed but we do also offer a selection of side dishes; Please see the selection included with the menus
- Coffee and petit fours will be offered at the end of the meal and charged accordingly

Menu 1

£32.50 per person

Salade de légumes
Roast, raw, and pickled vegetable salad

~

Coquelet Basquaise
Spatchcock young chicken with braised peppers, tomatoes and sweet onions

~

Crème brûlée

Menu 2

£42.50 per person

Charcuterie
A selection of saucissons, terrines, rillettes and pâtés

~

Bourride de lotte
Monkfish in a Languedoc-style fish stew with aioli

~

Tarte Tatin
Upside down warm apple tart, vanilla ice-cream

Menu 3

£52.50 per person

Crabe
Brown and white Devon crab, watercress and apple salad

~

Carré d'agneau à la provençale
Herb-crusted rack of lamb with roast fennel, peppers, courgettes, tomatoes and olives

~

Poire au vin
Red wine poached pear, crème fraîche

Menu 4

**£68.50 per person
(maximum of 25 guests)**

Coquilles Saint Jacques
Seared scallops, braised leeks, chive beurre blanc

~

Boeuf en croûte
Fillet of beef in puff pastry with wild mushrooms, Madeira sauce

~

Tarte aux chocolats
Chocolate tart with white chocolate sorbet

CHOICE MENU SELECTION

Choice on the day, up to a maximum of 20 guests.

We do not offer a pre-ordering service.

Menu 5

£52.50 per person

Soupe de poissons

Fish soup served with Gruyère, rouille and croutons

Or

Salade de légumes

Roast, raw, and pickled vegetable salad

~

Turbot

Poached turbot, girolles, celeriac purée

Or

Carré d'agneau à la provençale

Herb-crusted rack of lamb with roast fennel, peppers, courgettes, tomatoes and olives

~

Fromages

A selection from our renowned cheese trolley

Or

Tarte aux mirabelles

Mirabelles tart

Menu 6

£62.50 per person

Jamón Ibérico de Bellota

Premium cured acorn fed ham from Black Leg pigs

Or

Crabe

Brown and white Devon crab, watercress and apple salad

~

Sole

Dover sole served on the bone, with maître d'hotel butter

Or

Entrecôte frites, béarnaise

Josper grilled rib-eye steak, Portobello mushroom and roast tomato, French fries

~

Fromages

A selection from our renowned cheese trolley

Or

Figues rôties au miel

Honey-roast figs, thyme shortbread, crème fraîche

A selection of optional extras to be added to your menu

6 Rock oysters £15

Plateau de fruits de mer £24 pp (suitable for two)

A spectacular three tier platter including lobster, crab, mussels, oysters, cockles, clams and winkles

Pissaladière £9 pp (suitable for two)

Caramelized onions with olives, garlic and anchovies on puff pastry

Jamón Ibérico de Bellota £9 pp

Premium cured acorn fed ham from Black Leg pigs

Le grand apéritif provençal £7.5 pp

Fougasse, crudités, anchoïade, tapenade, aubergine caviar, cervelle de canut, pesto, black and green olives

Fromages £9 pp

A selection from our renowned cheese trolley

Side Dishes

All of the below are sufficient for two people

Pomme purée 4 / Gratin dauphinois 5 /

Frites 4 / Ratatouille 5 / Haricots verts 4 /

Braised endives 4.5 / Buttered carrots 4 /

Green salad 4 / Tomato salad 5

Pre Dinner Drinks

Begin your evening with a drinks and canapés reception at Boundary bar, private dining room or rooftop, before moving to the restaurant for a refined and elegant dinner. Choose between three canapé menus at different price points to enjoy alongside a selection of pre dinner drinks, charged upon consumption.

Boundary Rooftop

Experience your drinks reception in front of a striking East London skyline on Boundary Rooftop. Available for up to 30 guests for a maximum of 75 minutes, and any time between 5pm and 8pm. Groups of 13 guests or more will be charged an additional £300 ex VAT for use of the rooftop space; Or £200 ex VAT for groups of up to 12 guests.



Canapé Menu 1

£14 pp

Olives and almonds
Crudité and cervelle de canut
Ortiz anchovies and ricotta
Smoked salmon crostini
Crab crostini
Saucisson
Chicken liver pâté

Canapé Menu 2

£18 pp

Olives and almonds
Crudité and cervelle de canut
Ortiz anchovies and ricotta
Smoked salmon crostini
Crab crostini
Octopus and chorizo skewers
Goats cheese and courgette croûte (v)
Grilled provencal vegetables (V)
Grilled marinated prawns

Canapé Menu 3

£19.50

Olives and almonds
Crudité and cervelle de canut
Smoked salmon crostini
Crab crostini
Spiced lamb pastilla
Salt cod, saffron aioli
Chicken skewers with Tzatziki
Provençale tart with feta (v)
Saucisson

Pre Dinner Drinks Suggestions

Charged on consumption, please ask for further suggestions

Champagne

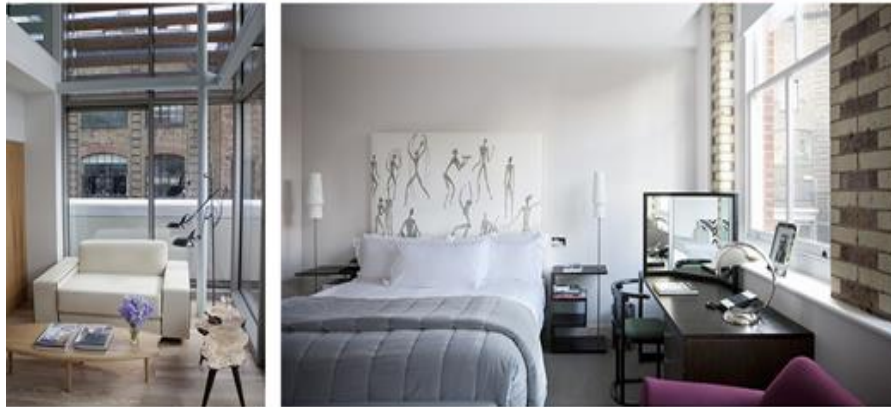
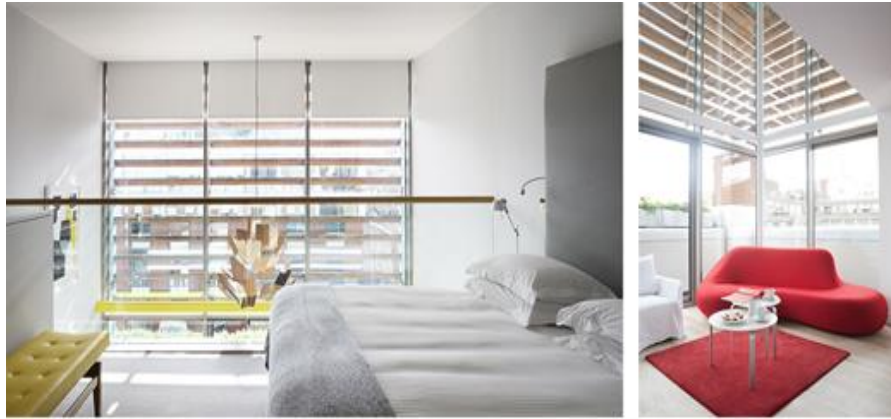
NV Besserat de Bellefon "Cuvée des Moines", Brut £12

NV Bollinger "Special Cuvée", Brut £15

Aged Negroni £9

Red or White House Wine (glass 125ml) £5

Gin & Tonic Cups £10.5



Boundary Rooms & Suites

Each of the rooms has a different design that has been inspired by legendary designers or design movements that the owners admire, from Eames to Bauhaus, Eileen Gray to Le Corbusier. The 4 duplex suites are designed by Sir Terence Conran, Lady Conran, Priscilla Carluccio and Lady Conran in partnership with Benchmark furniture. A further double-width suite has been designed by Sir David Tang.

Planners and guests attending an event or party at any of our restaurants are invited to an exclusive 20% discount when staying at the award-winning Boundary hotel in Shoreditch. This offer is applicable for a maximum of two nights with a night on the same day as the event.

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