

Rooftop Bar & Grill

BOUNDARY

London

BRITISH OYSTERS

Rock Oysters (*minimum four*)

3 each

TO START

Warm rosemary focaccia	3.5	Planche de charcuterie	20
Smoked salmon & crab crostini	8.5	Avocado, pomegranate & pistachio salad	11
Manzanilla olives & smoked almonds	7	Fresh Shetland mussels, white wine, parsley, cream	12
Fresh crispy calamari, sriracha aioli	12.5		

TO SHARE

Add half lobster to any dish	23	Add 3 king prawns to any dish	15
Cote du Boeuf (<i>for two</i>)			29pp
<i>Robata grilled 35-day aged Irish cote du boeuf, served with celeriac, parmesan</i>			
Fondue Savoyard (<i>for two - four</i>)			22pp
<i>Comte d'estive, emmental francais, beaufort chalet d'alpage, white wine, baguette, cornichons</i>			
Raclette (<i>for two</i>)			21pp
<i>Raclette Comtoise, saucisson rosette, saucisson ficelle & sec, jambon, new potatoes, cornichons</i>			
Sainte-Maure de Touraine ette (<i>for two</i>)			10pp
<i>French goat's cheese, lightly toasted bread, walnut and basil vinaigrette, pear & rocket</i>			
Plateau de fruits de mer (<i>for two</i>)			23pp
<i>tiger prawns, mussels, clams, six rock oysters, crab meat</i>			
Deluxe Plateau de fruits de mer (<i>for two</i>)			34pp
<i>half lobster, tiger prawns, mussels, clams, six rock oysters, crab meat</i>			

FROM THE ROBATA GRILL

Chermoula king prawns, black olives, ratte potatoes	25	Chicken brochette, tzatziki, spring onions	18
Wild sea bass, artichoke veloute, spring onions	24	Lamb cutlets, crushed potatoes, black olives	25
Grilled lobster, garlic butter, fries, aioli	51	Confit French duck legs, pommes salardaise	21
Octopus & chorizo skewers	16	Grilled pumpkin, mushroom ragout, crispy sage	17

SIDES

Fries, aioli	5.5
Seasonal vegetable selection	6
Spinach, beetroot & pine nut salad	6

CHEESE & DESSERTS

Salted caramel & chocolate gateau	6.5
Crème Brûlée, orange, tonka bean	6.5
Vegan & gluten free apple & almond crush	7
Ice cream & sorbet	6
French cheese selection	12

A discretionary 12.5% service charge is added to all bills.
Please notify us in advance of any dietary requirements or allergens

CHAMPAGNE COCKTAIL

Veuve Clicquot Rose d'assemblage 1818 16
Veuve Clicquot, Hennessy V.S., Damson liqueur, walnut bitters

GIN & TONIC CUPS

Specialist gins, served with Fever Tree tonic, botanicals and herbs from the garden. The ultimate thirst quencher.

Bombay Cup 11
Lime, orange peel & juniper

Hendricks Cup 11
Cucumber, thyme & juniper

Gin Mare Cup 11
Juniper, orange peel & basil

COCKTAILS

Refreshing seasonal signature cocktails

Chocolate Martini 12
Reyka vodka, Kahlua, crème de cacao, double cream

Passion Mint 12
Bombay Sapphire gin, passion fruit, elderflower, lemon, fresh mint

Perfect Storm 12
Dark rum, vielle prune, lemon juice, honey & ginger syrup

L'anthese 12
Dried figs infused vodka, balsamic vinegar, homemade raisin syrup, orange juice, lemon juice

Guigaco 12
Mezcal, Wray & Nephew, lavender syrup, lime juice

Smokey Snow 12
Mezcal, Hysteria liqueur, orgeat syrup, lime juice, egg white

Folie Rose 12
Hendricks, aperol, grapefruit juice, peach purée, peychaud's bitters

Pear Hysteria 12
Hendricks, H.Theoria liqueur, crème de poire, lime juice, egg white

VIRGIN COCKTAILS

Blackberry Bellini 8
Blackberry, cranberry juice, lemonade

Shirley Temple 8
Ginger ale, grenadine

REYKA SIGNATURE COCKTAILS

The Puffin Collins 12
Reyka vodka, elderflower cordial, grapefruit juice, cherry tomato, soda

Gully-Gawk Gimlet 12
Reyka vodka, fino sherry, nettle cordial, aroma soda

Arctic Screwdriver (hot or cold) 12
Reyka vodka, amontillado sherry, clementine juice, lemon juice, ginger ale (hot) or cherry tomato (cold)

Wolf Peach Sur 12
Reyka vodka, crème de peche, lemon juice, simple syrup, aquafaba

WINTER WARMERS

Vin Chaud 12
Hot red wine, fresh orange and lemon juice, cloves, cinnamon, star anise

Monkey Tea 12
Monkey Shoulder, H.Theoria liqueur, Bénédictine, ginger liqueur

Boundary Warm Cider 12
Monkey shoulder, pernod, cidre Breton, apple juice, winter syrup

Winter Chocolate 12
Baileys, Frangelico, milk chocolate, chocolate bitters

BEER & CIDER

Peroni Azzurro (on tap) 6
A delicate balance of bitterness and citrus aromatic notes with a crisp, dry finish. Served chilled to 4°C

Peroni Azzurro (bottle) 5.5
Italy's most iconic beer, brewed and bottled in Rome, Bari & Padova since 1963

Gluten Free Peroni Azzurro (bottle) 6
Delivering the trademark refreshing flavour & clean finish of Peroni Azzurro to a gluten-free recipe

Cidre Breton (bottle) 5.5
A soft full-flavoured cidre nurtured under the warm Brittany skies

SOFT DRINKS

Orange Juice	4.5	Fever Tree	4.5
Coca-Cola	5.5	<i>A selection of lemonades, tonics, ginger ales & ginger beers</i>	
Diet Coke	5.5		

CHAMPAGNE

	125 _{ML}	BTL
NV Veuve Clicquot Ponsardin, Brut	14	80
NV Veuve Clicquot Ponsardin, Brut Rosé	16	90
2008 Veuve Clicquot Ponsardin, Brut Rosé		125
NV Laurent-Perrier 'Cuvée Rosé' Rosé		149
NV Bollinger 'Special Cuvée', Brut		110
NV Ruinart, Blanc des Blancs, Brut		136
2009 Dom Pérignon, Brut		320
2005 Dom Pérignon, Brut		400

WHITE

	125 _{ML}	500 _{ML}	BTL
2017 Colombard, Le Pionnier, IGP Comte Tolosan	7	23	29
2017 Sauvignon Blanc, Le Potager du Sud, IGP Cotes de Gascone	7.5	24	31
2017 Marsanne-Viognier, Roches de Belanne, IGP D'Oc	8	25	33
2017 Pecorino, Tor del Colle, Abruzzo	8	28	38
2017 Louriero, Vinho Verde, AB Valley			39
2017 Picpoul de Pinet, Domaine A Morin, Languedoc			43
2017 Albarino, Genio Y Figura, Rias Baixas			48
2017 Sancerre 'les Longues Fins', Domaine Andre Neveu, Loire			57
2017 Macon Fuisse, Domaine Auvigue, Burgundy			65

ROSÉ

	125 _{ML}	500 _{ML}	BTL
2017 Coteaux d'Aix en Provence Rosé, Essentiel	7.5	29	39
2017 Cotes de Provence, Bain de Soleil, Saint Roman d' Esclans (organic)	9.5	39	55
2017 Château d'Esclans, 'Whispering Angel', Côtes de Provence			79
2017 Château d'Esclans, 'Rock Angel', Côtes de Provence			95
2017 Château d'Esclans, 'Whispering Angel', Côtes de Provence	(magnum 1.5L)		129
2016 Château d'Esclans, 'Whispering Angel', Côtes de Provence	(imperial 6L)		537

RED

	125 _{ML}	500 _{ML}	BTL
2017 Carignan Grenache, Le Pionnier, IGP L' Herault	7	21	29
2017 Malbec, Le Potager du Sud, IGP D'Oc	8	24	32
2017 Bardolino, Agricola Gorgo di Roberto Bricolo, Veneto	8.5	26	38
2016 Tempranillo, Wine & Roses, La Bastida, Roja	9	29	42
2017 Beaujolais Villages, 'Vigne de 1940', Domaine J M Dupre			42
2017 Pinot Noir, Sensas, Pays d'Oc			43
2016 Minervois 'Eleve et Futes de Chene', Château Millegrand			45
2015 Château des Moines, Lalande de Pomerol, Bordeaux			59

APÉRITIF

Aperol	9
Campari	8
Martini Bianco	8
Antica Formula	9

GIN

Bombay Sapphire	10
Hendricks	10
Monkey 47	14
Gin Mare	10

VODKA

Reyka	9
Finlandia	7.5
Grey Goose	10

TEQUILA

Ocho Blanco	9
Patron XO Café	11
Patron Silver	12
Montelobos Mezcal	12.5
Patron Reposado	13.5

RUM

Bacardi Carta Blanca	8
Bacardi Carta Oro	9
Leblon Cachaça	9
Goslings	10
Bacardi Gran Reserva	11
Bacardi Ocho	11
Ron Zacapa (23 years)	12

SCOTCH WHISKY

Grant's Triple Wood	7
Monkey Shoulder	9
Glenfiddich (12 years)	11
Laphroaig (10 years)	11
Talisker (10 years)	11
Lagavulin (16 years)	15

IRISH WHISKY

Jameson Triple Distilled	7
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AMERICAN WHISKEY

Woodford Reserve	9
Jack Daniels	8
Rittenhouse Straight Rye	8.5

COGNAC

Martell VS	9
Martell XO	28

ARMAGNAC

Sigognac (10 years)	11
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LIQUEURS

Southern Comfort	7
Tia Maria	7
Baileys	7
Amaretto Disaronno	7
Cherry Heering	7
Cointreau	8
Drambuie	8
Jagermeister	9

All spirits are served as 50ml servings

CIGARS

Roméo y Julieta Petit Julieta	(~10m smoking time)	10
Partagas series D#5	(~20m smoking time)	24
Partagas series D#4	(~30m smoking time)	26
Montecristo Petit Edmundo	(~25m smoking time)	28
Hoyo de Monterrey Epicure No.2	(~30m smoking time)	29
Cohiba Siglo IV La Linea 1492	(~35m smoking time)	36

TEA & COFFEE

Single Espresso	3.5	Iced Coffee	5
Macchiato	3.5	Coffee & Liqueur	9.5
Flat White	4.5		
Americano	4.5	Tea	4
Cappuccino	4.5	<i>Please enquire for today's selection</i>	