

Rooftop Bar & Grill

BOUNDARY

London

NIBBLES

Fresh homemade focaccia	4	Manzanilla olives & smoked almonds	7
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TO START

Rock oysters (<i>minimum four</i>)	3 ea.	Charcuterie	20
Smoked Chalkstream trout , <i>Cornish crab, avocado</i>	14	Beef carpaccio , <i>36 month parmesan, cress</i>	14
Fresh crispy calamari , <i>sriracha aioli</i>	12.5	Aubergine caviar crostini , <i>sundried tomato</i>	9
		Burratini , <i>black Iberico tomatoes, oregano</i>	12.5

FROM THE ROBATA GRILL

Slow cooked over hot embers for a rich smoke infused flavour

Garlic & chilli tiger prawns	21	Grilled corn-fed poussin , <i>tzatziki, spring onions</i>	19
Seared sashimi-grade tuna , <i>fennel, gremolata</i>	25	Marinated lamb rump , <i>roasted pepper, black olives</i>	25
Grilled lobster , <i>garlic butter, fries, aioli</i>	51	Grilled asparagus , <i>goat's curd, beetroot, almonds</i>	18
Octopus & chorizo skewers , <i>romanesco sauce</i>	18.5		

TO SHARE

Add half lobster to any dish	23	Add 3 king prawns to any dish	15
Cote du Boeuf (<i>for two</i>) <i>Robata grilled 35-day aged Irish cote du boeuf, chimichurri, salad</i>			29pp
Plateau de fruits de mer (<i>for two</i>) <i>tiger prawns, mussels, clams, six rock oysters, crab meat</i>			23pp
Deluxe Plateau de fruits de mer (<i>for two</i>) <i>half lobster, tiger prawns, mussels, clams, six rock oysters, crab meat</i>			34pp

SIDES

Fries , <i>aioli</i>	5.5
Mediterranean grilled vegetables	7
Spring pea & radish salad	7
Quinoa taboulleh salad	7

DESSERTS & CHEESE

Chocolate truffle torte , <i>amaretti, mixed red berries</i>	7
Rum pineapple , <i>hibiscus, mango sorbet, coconut</i>	7
Apple tart tatin , <i>crème fraîche</i>	7
Ice creams, sorbets	6
French cheese selection	12

PREMIUM COCKTAILS

The very best ingredients curated by our talented mixologists

Veuve Clicquot Rose d'assemblage 1818	16
<i>Veuve Clicquot, Martell V.S., Damson liqueur, walnut bitters</i>	
Sassy Bergamotto	14
<i>Italicus, rinomato, sassy rosé cider, grapefruit, lemon</i>	
Fleur Sauvage	14
<i>Lillet blanc, Reyka vodka, St-Germain, elderflower, lime, Peychaud's bitters</i>	
The Locale	16
<i>Monkey 47 gin, midori, apple, lime, cucumber</i>	

BOUNDARY COCKTAILS

Refreshing seasonal signature cocktails

Passion Mint	12
<i>Plymouth gin, passion fruit, elderflower, lemon, fresh mint</i>	
Rum Amour	12
<i>Havana Club 7 rum, campari, pineapple, lime</i>	
Old Nichol Kanu	12
<i>Havana Club 3 rum, koko kanu, passion fruit, mango</i>	
Wyboété	12
<i>Wyborowa vodka, strawberry purée, goji, lemon</i>	
Icelandic Mule	13
<i>Reyka vodka, ginger beer, lime, ginger, shiso leaf</i>	
Shiso Chivas	13
<i>Chivas Regal 12 year whisky, raspberry purée, vanilla, lime, shiso leaf</i>	
Chilli Milli	13
<i>Monkey Shoulder whisky, Lillet blanc, agave, bitter, chilli</i>	
Serendipity	13
<i>Monkey Shoulder whisky, Drambuie, mango purée, lime, chilli</i>	
La Frontera	13
<i>Altos plata tequilla, agave, lemon, lime, olive</i>	

VIRGIN COCKTAILS

Redchurch Refresher	9
<i>Seedlip, apple juice, elderflower, lime, aquafaba</i>	
Seedlip & Tonic	8
<i>Seedlip, tonic</i>	
Strawberry Breeze	8
<i>Fresh strawberry purée, apple juice, vanilla, lemongrass, lime</i>	
Blackberry Bellini	8
<i>Blackberry, cranberry juice, lemonade</i>	

HENDRICK'S SIGNATURES

No other gin tastes like Hendrick's because no other gin is made like Hendrick's - infused with rose and cucumber

St.Germain De Pres	12
<i>Hendrick's gin, St-Germain, lime, chilli, egg white</i>	
Hendrick's Rose	12
<i>Hendrick's gin, Crème De Rose, Damson liqueur, lime</i>	
Tom's Last Word	12
<i>Hendrick's gin, Chatreuse, Maraschino, nettle, lime</i>	

GIN & TONIC CUPS

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

Plymouth Cup	12
<i>Lime, orange peel & juniper</i>	
Hendrick's Cup	12
<i>Cucumber, thyme & juniper</i>	
Monkey 47 Cup	14
<i>Blackberry, raspberry, sage</i>	

BOUNDARY SPRITZ

Aperol Spritz	11
<i>Aperol, prosecco, soda</i>	
Lillet Spritz	12
<i>Lillet blanc, St-Germain, prosecco, cucumber</i>	
Italicus Spritz	13
<i>Italicus, grapefruit, prosecco, soda, salt</i>	

BEER & CIDER

Peroni Azzurro (schooner on tap)	6
<i>A delicate balance of bitterness and citrus aromatic notes with a crisp, dry finish. Served chilled to 4°C</i>	
Peroni Azzurro (bottle)	5.5
<i>Italy's most iconic beer, brewed and bottled since 1963</i>	
Gluten Free Peroni Azzurro (bottle)	6
<i>Delivering the trademark refreshing flavour & clean finish of Peroni Azzurro to a gluten-free recipe</i>	
Peroni Libera 0.0% (bottle)	5
<i>Crisp and refreshing, brewed to a zero alcohol recipe</i>	
Sassy Cidre - Pomme (bottle)	6
<i>Smooth effervescence, full-bodied with apple and leather aroma. The perfect balance of dry and fruity</i>	
Sassy Cidre - Poire (bottle)	6
<i>Bright and clear, pear flavours fill the mouth while the natural sugars leave a smooth finish</i>	

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 Loius Roederer Cristal, 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-Viogner, 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 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

Byrrh	8
Campari	8
Lillet	8
Antica Formula	9
Aperol	9
Suze	9

GIN

Beefeater	8
Plymouth	8
Plymouth Sloe	9
Beefeater 24	10
Hendrick's	10
Plymouth Navy	10
Gin Mare	11
Monkey 47	13

VODKA

Wyborowa	8
Reyka	9
Grey Goose	10

TEQUILA

Altos Plata	8
Avion Espresso	9
Altos Reposado	10
Montelobos Mezcal	12.5
Patron Reposado	13.5

RUM

Havana Club 3	8
Havana Club Especial	9
Leblon Cachaça	9
Goslings	10
Havana Club 7	10
Bacardi Gran Reserva	11
Ron Zacapa (23 years)	13
Havana Club Seleccion De Maestros	14

SCOTCH WHISKY

Grant's Triple Wood	8
Monkey Shoulder	9
Chivas Regal (12 years)	10
Glenfiddich (12 years)	11
Laphroaig (10 years)	11
Talisker (10 years)	11
Chivas Regal (18 years)	15
Lagavulin (16 years)	15
Glenlivet (18 years)	16

IRISH WHISKY

Jameson Triple Distilled	8
Redbreast (12 years)	8

AMERICAN WHISKEY

Jack Daniels	8
Rittenhouse Straight Rye	8.5
Woodford Reserve	9

COGNAC & ARMAGNAC

Martell VS	9
Sigognac (10 years)	11
Martell XO	28

LIQUEURS

Amaretto Disaronno	7
Baileys	7
Drambuie	8
Jagermeister	8

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