

BOUNDARY

London

ROOFTOP

Bar & Grill

NIBBLES

Fresh homemade focaccia	4	Manzanilla olives & smoked almonds	7
Fried & salted broad beans, chilli	4.5	Fennel & sea salt pork crackling, apple purée	5.5

TO START

Rock oysters (minimum four)	3 ea.	Charcuterie	20
Smoked Chalkstream trout, Cornish crab, avocado	14	Beef carpaccio, 36 month parmesan, cress	14
Fresh crispy calamari, sriracha aioli	12.5	Aubergine caviar crostini, sundried tomato	9
		Burratini, cuore di bue tomatoes, oregano	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, tzatziki, spring onions	19
Seared sashimi-grade tuna, fennel, gremolata	25	Marinated lamb rump, roasted pepper, black olives	25
Grilled lobster, garlic butter, fries, aioli	51	Grilled asparagus, goat's curd, beetroot, almonds	18
Octopus & chorizo skewers, romanesco sauce	18.5		

TO SHARE

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

SIDES

Fries, aioli	5.5
Mediterranean grilled vegetables	7
Spring pea & radish salad	7
Quinoa taboulleh salad	7

DESSERTS & CHEESE

Chocolate truffle torte, amaretti, mixed red berries	7
Rum pineapple, hibiscus, mango sorbet, coconut	7
Apple tart tatin, crème fraîche	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>	
Serendipity	14
<i>Monkey Shoulder whisky, Drambuie, mango purée, lemon, chilli</i>	
The Locale	16
<i>Monkey 47 gin, midori, apple, lime, aquafaba, cucumber</i>	

BOUNDARY COCKTAILS

Refreshing seasonal signature cocktails

Passion Mint	12
<i>Plymouth gin, passion fruit, elderflower, lime, 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>	
Don Papa	12
<i>Don papa rum, caramel, orgeat, pineapple juice, lime</i>	
Wyboété	12
<i>Wyborowa vodka, strawberry purée, goji, lime</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>	
La Frontera	13
<i>Altos plata tequilla, agave, lemon, lime</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, aquafaba</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>	
Midsummer Spritz	14
<i>Hendrick's Midsummer gin, Crème de Mure, prosecco</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

	125ML	BTL
NV Veuve Clicquot Ponsardin, Brut	14	80
NV Veuve Clicquot Ponsardin, Brut Rosé	16	90
NV Veuve Clicquot Ponsardin, Brut	(magnum 1.5L)	200
NV Veuve Clicquot Ponsardin, Brut Rosé	(magnum 1.5L)	220
NV Bollinger 'Special Cuvée', Brut		110
NV Ruinart, Blanc de Blancs, Brut		136
NV Laurent-Perrier 'Cuvée Rosé' Rosé		149
2009 Dom Pérignon, Brut		320
2005 Louis Roederer Cristal, Brut		400

WHITE

	125ML	500ML	BTL
2018 Colombard, Le Pionnier, IGP Comte Tolosan (France, vegan)	7	23	29
2018 Sauvignon Blanc, Le Potager du Sud, IGP Cotes de Gascogne (France, vegan)	7.5	24	31
2018 Marsanne Viogner, Roches de Belanne, IGP D'Oc (France, vegan)	8	25	33
2017 Pecorino, Tor del Colle, Abruzzo (Italy, vegan)	8	28	38
2017 Louriero, Vinho Verde, AB Valley (Portugal, vegan)			40
2017 Picpoul de Pinet, Domaine A Morin, Languedoc (France, vegan)			43
2018 Chardonnay Sur Lie 'Bon Vallon' De Wetshof, Robertson (South Africa)			43
2017 Albarino, Genio Y Figura, Rias Baixas (Spain)			45
2017 Riesling Reserve, Jean Baptiste Adam, Alsace (France, vegan)			50
2017 Pinot Gris Reserve, Jean Baptiste Adam, Alsace (France, vegan)			55
2017 Sancerre 'les Longues Fins', Domaine Andre Neveu (France)			57
2018 Gavi di Gavi 'Ca da Bosio Single Vineyard', Terradavino (Italy, vegan)			65
2015 Chablis 1er Cru 'Vaillons' Domaine Jean Dauvissat (France)			96

ROSÉ

	125ML	500ML	BTL
2017 Chateau Paradis Rose, 'Essencial' Coteaux d'AIX en Provence (France)	7.5	29	39
2018 Cotes de Provence Rosé, 'Bain de Soleil', St. Romain d'Esclans (France, organic, vegan)	9.5	37.5	55
2018 Château d'Esclans, 'Whispering Angel', Côtes de Provence (France)			79
2017 Château d'Esclans, 'Rock Angel', Côtes de Provence (France, vegan)			95
2018 Château d'Esclans, 'Whispering Angel', Côtes de Provence (France)	(magnum 1.5L)		129
2016 Château d'Esclans, 'Whispering Angel', Côtes de Provence (France)	(imperial 6L)		537

RED

	125ML	500ML	BTL
2017 Carignan Grenache, Le Pionnier, IGP L' Herault (France)	7	21	29
2017 Malbec, Le Potager du Sud, IGP D'Oc (France)	8	24	32
2017 Barbera d'Asti Superiore, Tenuta Neirano, Piedmont (Italy, vegan)	8.5	26	36
2017 Pinot Noir, Sensas, IGP d'Oc (France)	9	29	39
2016 Cabernet Franc "1620" Lorgery, IGP d'O (France, vegan)			40
2017 Bardolino, Gorgo di Bricolo, Veneto (Italy, organic, vegan)			40
2016 Beaujolais Villages, 'Vigne de 1940', Domaine J M Dupre (France, vegan)			45
2016 Bourgogne Pinot Noir, Domaine Moirots, Burgundy (France, vegan)			52
2018 Blauburgunder, Kaltern, Alto Adige (Italy, vegan)			55
2015 Chateau d'Anielle, St Emilion Grand Cru (France, vegan)			71
2015 Barolo 'Serralunga Single Vineyard' Rivetto, Piedmont (Italy, biodynamic)			145

APÉRITIF

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

GIN

Plymouth	8
Beefeater	8
Beefeater Pink	8
Plymouth Sloe	9
Beefeater 24	10
Hendrick's	10
Plymouth Navy	10
Gin Mare	11
Hendrick's Midsummer Solstice	12
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
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
Balvenie (21 years)	28

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
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

All spirits are served as 50ml servings