OPEN ALL YEAR ROUND

Bar & Grill
ROOFTOP
GROUPS & PRIVATE HIRE

Open come rain or shine, Boundary Rooftop is the perfect destination for group lunch, dinner and drink with canapé receptions. Our heated Glass Orangery dining area is open all year round so you can enjoy the views whatever the weather.

Larger standing parties can book the entirety of Boundary Rooftop, including our outdoor terrace, which transforms whatever the season with parasols and sunhats in the summer to a firepit and blankets in the colder months.

**EXCLUSIVE HIRE MENU**

**£60PP**

**WELCOME APERITIF & APPETIZERS**

- Aubergine caviar crostini
- Fresh homemade focaccia
- Manzanilla olives & smoked almonds

**STARTERS**

- Smoked Chalk stream trout, Cornish crab, avocado
- Beef carpaccio, 36 month Parmesan, cress
- Burrata, black Iberico tomatoes, oregano

**MAINS**

- Marinated lamb rump, roasted pepper, black olives
- Seared sashimi-grade tuna, fennel, gremolata
- Grilled corn-fed poussin, tzatziki, spring onions
- Grilled asparagus, goat’s curd, beetroot, almonds

**DESSERTS**

- Chocolate truffle torte, armaretti, berries
- Apple tarte tatin, cream fraîche

**SET-UPS AVAILABLE**

**Glass Orangery:**
- 12 to 35 pax (seated)
- 25 to 70 pax (standing)

**Glass Orangery & outdoor terrace:**
- 70 to 100 pax (standing)

**SHARING MENU**

**£50PP**

**GRAND APERITIF**

Chef’s selection of crudites, tapenade, aubergine caviar, stuffed mushrooms, passionfruit, fresh mozzarella crostini, fresh homemade focaccia

**SHARING MAINS**

- Beef rump, mushroom, chimichurri sauce
- Grilled halloumi, quinoa taboulleh salad
- Octopus and chorizo skewers, romanesco sauce

**DESSERT**

- Chocolate truffle torte, armaretti, berries
- Apple tarte tatin, cream fraîche

**CANAPÉ MENU**

**£3 PER PIECE**

**HOT**

- Lamb rump, Roman pepper
- Seared beef, chimichurri, sweet potato
- Octopus and chimichurri, sesame sauce
- Halibut, sun-dried tomato, black olive
- Garlic and chilli tiger prawn
- Black olive, goats cheese puff

**COLD**

- Aubergine caviar crostini
- Tomato, marinated, oregano crostini
- Tata Ceviche, lime, avocado
- Crostini, artichoke pesto
- Grilled asparagus, goats cheese, beetroot
- Rock Oysters

**ADDITIONAL CHEESE COURSE**

(ADD £5PP)

**SAMPLE MENU - PLEASE ENQUIRE FOR OUR LATEST SEASONAL OFFERINGS**

- Canapé menu
- Sharing menu
- Exclusive hire menu
- Desserts

**BLACK OLIVE, GOAT’S CURD PUFFS**

(£60PP)

**MIXED GROUPS & PRIVATE HIRE**

**£45PP**

**NEW HIVER MENU**

**£60PP**

**WELCOME APERITIF & APPETIZERS**

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- Fresh homemade focaccia
- Manzanilla olives & smoked almonds

**STARTERS**

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**DESSERTS**

- Chocolate truffle torte, armaretti, berries
- Apple tarte tatin, cream fraîche

**SET-UPS AVAILABLE**

**Glass Orangery:**
- 12 to 35 pax (seated)
- 25 to 70 pax (standing)

**Glass Orangery & outdoor terrace:**
- 70 to 100 pax (standing)
ALBION
All day dining
2 COURSE MENU
(£29PP)

3 COURSE MENU
(£33PP)

Full pre-order required in advance

STARTERS

Hot smoked salmon, crispy hen’s egg, horseradish tartar, winter leaves
Squash soup, wild mushrooms, pumpkin seeds, black truffle
Woods Farm pork, game & pistachio terrine, honey & cinnamon baked quince, grilled sourdough, watercress

MAINS

Slow grilled beef rump, spiced red cabbage & cranberry purée, roast roots & shallots, beef fat potatoes, hispi cabbage, bone marrow sauce
Spiced pollock, salsify, butternut purée, grilled hispi, buttery mash, crispy kale, smoked mussel sauce
Celeriac, savoury cheese & cranberry pie, purple sprouting, butternut purée, toasted walnut, seeded mustard

DESSERTS

Pear & almond tarte, mince pie ice cream
Warm chocolate & orange cake, brandy & condensed milk ice cream
Clementine, blood orange & ginger sponge trifle, toasted almonds, vanilla custard

ALL DAY DINING

ALBION

GROUPS & PRIVATE HIRE

Albion is an all-day restaurant and bar located on the ground floor of Boundary London. Specialising in simple, modestly-priced British food in a stylish and relaxed setting – this is the ideal spot for a smaller, informal lunch or dinner.

For larger gatherings Albion can transform into a fun and lively standing event space complemented with modern English canapés, bowl food, mini’s or buffet.

SET-UPS AVAILABLE

up to 20 pax
(seated)

Any groups above 10 persons will be served over 2 tables with a break in service between each table

SET-UPS AVAILABLE

up to 70 pax
(standing)

SAMPLE MENU - PLEASE ENQUIRE FOR OUR LATEST SEASONAL OFFERINGS

BOWL FOOD

Smoked haddock kedgeree
Sausage & Mash
Spiced butterbean & tomato stew
Sweet potato & macadamia feta
Chicken & mushroom pie

MINI’S

Fish & chips
Buttermilk fried chicken burger
Boomakers steak bap
Steak skewers with béarnaise

BUFFET

A seasonal selection of our mains, salads and desserts served buffet style for guests.

CANAPÉ MENU

Mini Scotch eggs
Medalook on toast
Cheese & chive potato skins
Avocado on toast
Welsh rarebit
Park belly & apple sauce
Pork & cheese sausage

MINI’S

Smoked tabbouleh falafel
Sausage & Mash
Spiced & khebabs & tomato slate
Sweet potato & marinated bee
Chicken & mushroom pie

We offer a variety of packages and prices for standing events to meet your requirements.
We are excited to introduce you to Wilder Restaurant & Bar, an opportunity to let your guests experience the best in British ingredients, in a modern and refined setting.

At Wilder we celebrate the incredible bounty this country has to offer throughout the seasons, focusing on sourcing only the best produce from across the British Isles.

**Wilder Snacks**
- Seeded cracker, celeriac, burnt wheatgerm
- Salsify, potato, yeast cream, garlic mustard leaf
- Barbequed scallop, turnip, celtuce, kelp broth
- Smoked pork jowl, carrots, nettles, eldercapers
- Jerusalem artichoke parfait, chocolate, chicory

**5 COURSE MENU**
- Smoked oyster, razor, sea purslane
- Kohlrabi, salted cod, yolk
- Jerusalem artichoke shell, hazelnuts, barley
- Mutton scrumpets, sand carrots, mustard flowers
- Razor clam, celery vinegar, spiced flowers
- Nettle leaf, kelp, scallop roe
- Sprouting broccoli, kelp emulsion
- Cornish kern puff
- Raw venison, coal, fennel
- Potato crisp, cods roe

**WITH WINE PARING** (£55PP)
(vegetarian & vegan options available)

**7 COURSE MENU**
- Smoked oyster, razor, sea purslane
- Kohlrabi, salted cod, yolk
- Jerusalem artichoke shell, hazelnuts, barley
- Mutton scrumpets, sand carrots, mustard flowers
- Razor clam, celery vinegar, spiced flowers
- Nettle leaf, kelp, scallop roe
- Sprouting broccoli, kelp emulsion
- Cornish kern puff
- Raw venison, coal, fennel
- Potato crisp, cods roe

**WITH WINE PARING** (£75PP)
(vegetarian & vegan options available)

**SAMPLE MENU - PLEASE ENQUIRE FOR OUR LATEST SEASONAL OFFERINGS**

**SPRING CANAPÉS** (£3.5 PER PIECE)
- (Mini order of 5 pieces per guest. Please select up to 6 options)
- Oyster leaf, oyster, sea purslane
- Kohlrabi, salted cod, yolk
- Jerusalem artichoke shell, hazelnuts, barley
- Mutton scrumpets, sand carrots, mustard flowers
- Razor clam, celery vinegar, spiced flowers
- Nettle leaf, baby, scallop roe
- Sprouting broccoli, kelp emulsion
- Cornish kern puff
- Raw venison, coal, fennel
- Potato crisp, cods roe
Planners and guests attending an event or party at any of our restaurants are invited to an exclusive discount when staying at the award-winning Boundary London rooms in Shoreditch. This offer is applicable for a maximum of two nights with a night on the same day as the event – discount is applicable to best available rate only.

Lovers of art, admirers of design: Boundary London welcomes you. Its elegant, contemporary guestrooms are each inspired by a legendary designer or design movement, from Le Corbusier and Eames to Shaker and Bauhaus. There are also five individually designed suites, including four loft duplexes.
We invite you to Boundary to experience our event spaces for yourself and to discuss how we can meet your requirements.

While awaiting your visit, please feel free to take an interactive tour of our key spaces to allow you to visualise and conceptualise the space in advance.

ROOFTOP
Bar & Grill

ALBION
All day dining

PLEASE CLICK THE PICTURES TO BE IMMERSED INTO A VIRTUAL BOUNDARY LONDON