

BOUNDARY

London

ROOFTOP

Bar & Grill

NIBBLES

Rock oysters (<i>minimum four</i>)	3 ea.
Rosemary & sea salt focaccia , <i>balsamic vinegar, oil</i>	5
Manzanilla olives & smoked almonds	7

STARTERS

Gazpacho , <i>roasted romano, tomato</i>	8
Hot smoked salmon , <i>avocado, tarragon</i>	12
Salt & pepper tempura calamari , <i>sriracha aioli</i>	12.5
Zucchini fritti , <i>sriracha aioli</i>	9
Charcuterie selection , <i>cornichons, sliced baguette</i>	19

BROCHETTES & MAINS

Chicken & chorizo brochettes , <i>romanesco sauce</i>	14
Halloumi & Mediterranean vegetable brochettes , <i>olive tapenade</i>	12
Ras el hanout spiced cod brochettes , <i>preserved lemon, harissa</i>	16
Garlic & chilli tiger prawns	21
Chargrilled bavette steak , <i>marinated tomatoes, french fries</i>	17
Smoked duck salad , <i>balsamic glaze, nectarine, watercress</i>	14

SIDES

Fries , <i>aioli</i>	5.5
Burratini , <i>summer tomato, oregano</i>	12.5
Summer Salad , <i>cucumber, rocket, pine nuts</i>	6

DESSERTS

Ice cream & sorbet selection	6
Chocolate brownie & ice cream	7
Pastel de Nata & Coffee	6

DIGESTIFS

Amaretto Disaronno	7
Martell VS	9
Glenfiddich (12 years)	11
Espresso Martini	12
Hennessy XO	24

DESSERT WINES

2016 Minervois Muscat, Clos du Gravillas 125ML	7
2016 Sauternes, Petit Guiraud 125ML	12
2007 Malvasia, Vigna del Volta 125ML	15

CIGARS

Roméo y Julieta Petit Julieta	(~10m smoking time) 10
--------------------------------------	------------------------

BOUNDARY COCKTAILS

Refreshing seasonal signature cocktails

Veuve Clicquot Rose d'assemblage 1818 <i>Veuve Clicquot, Hennessy V.S., Damson liqueur, walnut bitters, lemon</i>	14
Passion Mint <i>Plymouth gin, passion fruit, elderflower, lime, fresh mint</i>	12
Icelandic Mule <i>Reyka vodka, ginger beer, lime, ginger, shiso leaf</i>	13
Cuban Gardener <i>Havana Club 3 rum, Koko Kanu, elderflower, lemon, basil</i>	12
Jalisco <i>Altos Plata tequilla, Martini Fiero, agave, lemon, lime</i>	12
Raspberry Collins <i>Wyborowa vodka, Crème de Framboise, lemon, raspberry purée</i>	12
Tom Rob Roy <i>Monkey Shoulder whisky, Noilly Prat vermouth, Angostura bitters, orange blossom</i>	12

GIN & TONIC CUPS

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

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

BOUNDARY SPRITZ

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

VIRGIN COCKTAILS

Sour Basil <i>Æcorn dry, coconut water, elderflower, lemon, basil</i>	8
Raspberry Bellini <i>Raspberry purée, cranberry juice, lemonade</i>	8
Seedlip & Tonic <i>Seedlip, tonic</i>	8

BEERS & CIDERS

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

CHAMPAGNE

	125 _{ML}	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
2008 Dom Pérignon, Brut		320
NV Krug, Rosé		400
NV Armand De Brignac 'Ace of Spades', Brut		450

WHITE

	125 _{ML}	500 _{ML}	BTL
2018 Coreto Blanco, DFJ Vinhos (Portugal, vegan)	7	23	29
2019 Catarrato Contrade Bellusa, Terre Siciliane (Italy, organic, vegan)	8	24	32
2019 Sauvignon Blanc, Le Potager du Sud, IGP Cotes de Gascone (France, vegan)	8.5	26	36
2019 Picpoul de Pinet, Domaine A Morin, Languedoc (France, vegan)			38
2019 Louriero, Vinho Verde, AB Valley (Portugal, vegan)			40
2019 Albarino, Genio Y Figura, Rias Baixas (Spain)			46
2017 Chardonnay, Marquis de Pennautier, Lorigeril IGP d'OC (France, vegan)			48
2018 Riesling Reserve, Jean Baptiste Adam, Alsace (France, vegan)			50
2018 Sancerre 'les Longues Fins', Domaine Andre Neveu (France, vegan)			58
2017 Chablis 1er Cru 'Vaillons' Domaine Jean Dauvissat (France)			96

ROSÉ

	125 _{ML}	500 _{ML}	BTL
2019 La Loupe Carignan Rosé, Languedoc (France, vegan)	8	25	34
2019 Cotes de Provence Rosé, 'Bain de Soleil', St. Romain d'Esclans (France, organic, vegan)	9.5	37.5	55
2019 Château d'Esclans, 'Whispering Angel', Côtes de Provence (France)			79
2017 Château d'Esclans, 'Rock Angel', Côtes de Provence (France, vegan)			95
2019 Château d'Esclans, 'Whispering Angel', Côtes de Provence (France)	(magnum 1.5L)		135

RED

	125 _{ML}	500 _{ML}	BTL
2018 Coreto Tinto, DFJ Vinhos (Portugal, vegan)	7	23	29
2018 Malbec, Le Potager du Sud, IGP D'Oc (France)	8	24	32
2018 Barbera d'Asti Superiore, Tenuta Neirano, Piedmont (Italy, vegan)	8.5	26	36
2019 Pinot Noir, Sensas, IGP d'Oc (France)	9	29	39
2017 Tempranillo, Wine & Roses Volume 1, Labastida Rioja (Spain, vegan)			42
2017 Bourgogne Pinot Noir, Domaine Moirots, Burgundy (France, vegan)			54
2015 Chateau d'Anielle, St Emilion Grand Cru (France, vegan)			74

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
East London Liquor Company - Batch #2	10
Hendrick's	10
Plymouth Navy	10
Gin Mare	11
Monkey 47	13

VODKA

Wyborowa	8
Reyka	9
Grey Goose	10
Belvedere Single Estate	13

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
Yaguara 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
Hennessy XO	24
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