

# BOUNDARY

*London*

# ROOFTOP

*Bar & Grill*

## NIBBLES

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<b>Rosemary &amp; sea salt focaccia</b> , balsamic vinegar, oil	5.5	<b>Manzanilla olives &amp; smoked almonds</b>	7
<b>Butternut squash hummus</b> , crispy sage, rye crisps	4.5	<b>Cornichons &amp; silverskin onion antipasto</b>	4

## TO START

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<b>Rock oysters</b> (minimum four)	3 ea.	<b>Salt &amp; pepper tempura calamari</b> , sriracha aioli	12.5
<b>Reblochon tartiflette</b> (for two), pickled vegetables	18	<b>Charcuterie board</b> , cornichons, sliced baguette	19
<b>Celeriac à la crème</b> , parmesan, truffle, kale crisps	10.5	<b>Roasted delicata pumpkin</b> , vegan feta, pomegranate	9

## MAIN COURSE

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<b>Garlic &amp; chilli tiger prawns</b>	21	<b>Lemon sole meuniere</b>	22
<b>Confit duck</b> , pommes sarladaise, fruit molasses	19	<b>Chargrilled bavette steak</b> , endive salad, french fries	18
<b>Herb gnocchi</b> , wild mushroom broth, egg-mi-cuit	18	<b>Roasted spiced cauliflower</b> , dukkah, chermoula	15

## TO SHARE

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<b>Raclette</b> (for two) Raclette Comtoise, saucissons rosette, jesus & sec, jambon du Bayonne, cornichons, pink fir potatoes, butter, chives	19 pp
<b>Fondue Savoyard</b> (for two or four) Comte d'estive, emmental francais, beaufort chalet d'alpage, Hennessy V.S., white wine, garlic, crispy croutons, cornichons	22 pp

## SIDES

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<b>Fries</b> , aioli	5.5
<b>Heritage carrots</b> , vegan olive oil dressing	4.5
<b>Green beans</b> , vegan olive oil dressing	5.5
<b>Endive salad</b>	5
<b>Avocado, pistachio &amp; pomegranate salad</b>	7

## DESSERTS & CHEESE

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<b>Ice cream &amp; sorbet selection</b>	6
<b>Chocolate brownie &amp; ice cream</b>	7
<b>Pastel de Nata &amp; Coffee</b>	6
<b>Caramelised brioche</b> , malt ice cream, ginger crunch	7
<b>French cheese selection</b>	12

## DIGESTIFS

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<b>Amaretto Disaronno</b>	7
<b>Martell VS</b>	9
<b>Espresso Martini</b>	12

## DESSERT WINES

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

## PREMIUM COCKTAILS

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The very best ingredients curated by our talented mixologists

- Veuve Clicquot Rose d'assemblage 1818** 16  
Veuve Clicquot, Hennessy V.S., Damson liqueur, walnut bitters, lemon
- Madame Ponsardin** 15  
Veuve Clicquot, Hendrick's gin, Crème d'Abricot, lime, thyme, apricot jam
- French 75** 15  
Veuve Clicquot, Hendrick's gin, sugar syrup, lemon

## BOUNDARY COCKTAILS

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Refreshing seasonal signature cocktails

- Passion Mint** 12  
Malfi gin, passion fruit, elderflower, lime, fresh mint
- Dig for Victory** 12  
Belvedere Pure Vodka, ginger syrup, carrot juice, lemon juice, agave, lime
- Kerala** 12  
Monkey Shoulder whisky, Havana Club 7 rum, pineapple juice, Angostura bitters, cardamom, lemon
- French Monk** 12  
Hennessy V.S., Crème de Poire liqueur, Bénédictine liqueur, lemon
- Hot Lips** 12  
Altos plato tequila, Montelobos mezcal, pineapple juice, vanilla, chilli, lime
- Xante** 12  
Gosling's rum, Xante pear cognac, Orgeat, double cream, cinnamon, lime
- Flor de Jerez** 12  
Amontillado sherry, Havana Club Añejo Especial rum, apricot liqueur, Angostura bitters, lemon
- Pepper Maple** 13  
Monkey Shoulder whisky, Laphroaig whisky, maple syrup, lemon, maple bitters, egg white

## HOT COCKTAILS

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- Vin Chaud** 11  
Coreto Tinto DFJ Vinhos, orange, lemon, mixed spice
- Snow Queen** 12  
Havana Club 3 rum, Frangelico hazelnut liqueur, Cointreau orange liqueur, milk, white chocolate
- Mozart** 12  
Cacao infused Wyborowa vodka, Mozart chocolate liqueur, Montelobos mezcal, caramel, cinnamon, cream

## BOUNDARY SPRITZ

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- Aperol Spritz** 11  
Aperol, prosecco, soda
- Lillet Spritz** 12  
Lillet blanc, St-Germain, prosecco, cucumber

## GIN & TONIC CUPS

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

- Malfi Cup** 12  
Lime, orange peel & juniper
- Hendrick's Cup** 12  
Cucumber, thyme & juniper
- Monkey 47 Cup** 14  
Blackberry, raspberry, sage

## VIRGIN COCKTAILS

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- V&P** 8  
Æcorn dry, Orgeat, pineapple juice, vanilla,, lime
- Dark Cherry** 8  
Æcorn aromatic, dark cherry purée, vanilla, lemon
- Seedlip & Tonic** 8  
Seedlip, tonic

## BEERS & CIDERS

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- Peroni Azzurro** (schooner 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) 6  
Italy's most iconic beer, brewed and bottled since 1963
- Gluten Free Peroni Azzurro** (bottle) 6  
Delivering the trademark refreshing flavour & clean finish of Peroni Azzurro to a gluten-free recipe
- Peroni Libera 0.0%** (bottle) 5  
Crisp and refreshing, brewed to a zero alcohol recipe
- Sassy Cidre - Pomme** (bottle) 6  
Smooth effervescence, full-bodied with apple and leather aroma. The perfect balance of dry and fruity
- Sassy Cidre - Poire** (bottle) 6  
Bright and clear, pear flavours fill the mouth while the natural sugars leave a smooth finish

# CHAMPAGNE

	125 <sub>ML</sub>	BTL
NV <b>Veuve Clicquot Ponsardin, Brut</b>	14	80
NV <b>Veuve Clicquot Ponsardin, Brut Rosé</b>	16	90
NV <b>Veuve Clicquot Ponsardin, Brut</b>	(magnum 1.5L)	200
NV <b>Veuve Clicquot Ponsardin, Brut Rosé</b>	(magnum 1.5L)	220
NV <b>Bollinger 'Special Cuvée', Brut</b>		110
NV <b>Ruinart, 'R de Ruinart', Brut</b>		120
NV <b>Ruinart, Blanc de Blancs, Brut</b>		136
NV <b>Laurent-Perrier 'Cuvée Rosé' Rosé</b>		149
2008 <b>Dom Pérignon, Brut</b>		320
NV <b>Krug, Rosé</b>		400
NV <b>Armand De Brignac 'Ace of Spades', Brut</b>		450

# WHITE

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

# ROSÉ

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

# RED

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

## APÉRITIF

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<b>Byrrh</b>	8
<b>Campari</b>	8
<b>Lillet</b>	8
<b>Antica Formula</b>	9
<b>Aperol</b>	9
<b>Suze</b>	9

## GIN

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<b>Plymouth</b>	8
<b>Beefeater</b>	8
<b>Beefeater Pink</b>	8
<b>Plymouth Sloe</b>	9
<b>Beefeater 24</b>	10
<b>East London Liquor Company - Batch #2</b>	10
<b>Hendrick's</b>	10
<b>Malfi</b>	10
<b>Plymouth Navy</b>	10
<b>Gin Mare</b>	11
<b>Monkey 47</b>	13

## VODKA

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<b>Wyborowa</b>	8
<b>Reyka</b>	9
<b>Elyx</b>	10
<b>Grey Goose</b>	10
<b>Belvedere Single Estate</b>	13

## TEQUILA

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<b>Altos Plata</b>	8
<b>Avion Espresso</b>	9
<b>Altos Reposado</b>	10
<b>Montelobos Mezcal</b>	12.5
<b>Patron Reposado</b>	13.5

## RUM

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<b>Havana Club 3</b>	8
<b>Havana Club Especial</b>	9
<b>Yaguara Cachaça</b>	9
<b>Goslings</b>	10
<b>Havana Club 7</b>	10
<b>Ron Zacapa (23 years)</b>	13
<b>Havana Club Seleccion De Maestros</b>	14

## SCOTCH WHISKY

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<b>Grant's Triple Wood</b>	8
<b>Monkey Shoulder</b>	9
<b>Chivas Regal (12 years)</b>	10
<b>Glenfiddich (12 years)</b>	11
<b>Laphroaig (10 years)</b>	11
<b>Talisker (10 years)</b>	11
<b>Chivas Regal (18 years)</b>	15
<b>Lagavulin (16 years)</b>	15
<b>Glenlivet (18 years)</b>	16
<b>Balvenie (21 years)</b>	28

## IRISH WHISKY

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<b>Jameson Triple Distilled</b>	8
<b>Redbreast (12 years)</b>	8

## AMERICAN WHISKEY

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<b>Jack Daniels</b>	8
<b>Rittenhouse Straight Rye</b>	8.5
<b>Woodford Reserve</b>	9

## COGNAC & ARMAGNAC

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<b>Martell VS</b>	9
<b>Sigognac (10 years)</b>	11
<b>Hennessy XO</b>	24
<b>Martell XO</b>	28

## LIQUEURS

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<b>Amaretto Disaronno</b>	7
<b>Drambuie</b>	8
<b>Jagermeister</b>	8

## CIGARS

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

All spirits are served as 50ml servings