

BOUNDARY

London

ROOFTOP

Bar & Grill

STARTERS & SNACKS

Rosemary & sea salt focaccia , balsamic vinegar, oil	6	Salt & pepper tempura calamari , sriracha aioli	12.5
Manzanilla olives & smoked almonds	7	Burrata , tomato coulis, oregano	14
Salmon tartare , sliced avocado, rocket, ginger	13	Charcuterie board , cornichons, sliced baguette	19

FRUITS DU MER

Rock oysters (minimum four)	3 ea.	Handpicked Cromer crab , saffron aioli, lemon	21
King prawns , saffron aioli	15	Plateau de fruits de mer (for two)	55

ROBATA GRILLED STICKS

Mediterranean inspired brochettes, flame grilled over our robata, priced per stick

Spiced chicken , smoked almond, paprika	4.5
Chargrilled bavette steak , garlic butter	4.5
Prosciutto wrapped goats cheese , pesto	3.5
Glazed duck breast , nectarine	4.5
Seared salmon , ginger, basil	5.5
King prawns , chilli, garlic	7.5
Grilled squid , chilli, spring onion	4.5
Seared monkfish , saffron aioli	5.5
Halloumi , aubergine, red pepper	3.5
Grilled asparagus , lemon, olive oil (vegan)	4.5
Charred cherry tomato , basil (vegan)	3.5
Padron peppers , salt, parsley, olive oil (vegan)	3.5
Watermelon , macadamia feta, dukkah (vegan)	3.5
Sweet potato , pomegranate chimichurri (vegan)	3.5

Grande sharing platter 58
all of our sticks
& your choice of two sides

Chef's selection 28

spiced chicken seared salmon padron peppers
chargrilled steak king prawns sweet potato
& your choice of side

Vegan platter 29

two of each vegan stick
& your choice of side

MAINS

Chicken cassoulet , 'nduja sausage	17	Seared monkfish , saffron, mussels	25
Chargrilled bavette steak , tomatoes, fries	20	Grilled asparagus , parmesan, pine nut, soft egg	18
Balsamic glazed duck breast , nectarine, cress	21	Sweet Potato , smoked aubergine, pomegranate (vegan)	16
		add halloumi	3.5

SIDES

Fries , aioli	5.5
Mixed beans & carrots , vegan olive oil dressing	5
Tomato, cucumber & oregano salad	7
Summer pea, radish & fennel salad	7
Avocado, pistachio & pomegranate salad	7

DESSERTS

Ice cream & sorbet selection	6
Chocolate brownie & ice cream	7
Pastel de Nata & coffee	6
Strawberry & lemon meringue vacherin	7

BOUNDARY COCKTAILS

Refreshing seasonal signature cocktails

Veuve Clicquot Rose d'assemblage 1818 <i>Veuve Clicquot, Hennessy V.S., damson liqueur, walnut bitters, lemon</i>	16
Passion Mint <i>Plymouth gin, passion fruit, elderflower, lime, fresh mint</i>	13
Old Nichol Kanu <i>Havana Club 3 year rum, Koko Kanu, passion fruit, mango, lemon</i>	13
Serendipity <i>Monkey Shoulder whisky, Drambuie, mango, lime, chilli</i>	13
The Hive <i>Altos Plata tequila, agave, lemon, lime</i>	13
One Perfect Rose <i>Hendrick's gin, crème de rose, damson liqueur, raspberry, lime, soda</i>	13
Fleur Savage <i>Wyborowa vodka, Lillet blanc, St-Germain, lemon, elderflower, crème de violette</i>	13
Icelandic Mule <i>Reyka vodka, ginger beer, lime, ginger, shiso leaf</i>	13
Rosolio <i>Italicus, Rinomato, St-Germain, lemon sorbet, lime</i>	13

BEERS & CIDERS

Peroni Azzurro (draft schooner) <i>A delicate balance of bitterness and citrus aromatic notes with a crisp, dry finish. Served chilled to 4°C</i>	6
Peroni Azzurro (bottle) <i>Italy's most iconic beer, brewed and bottled since 1963</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
Sassy Cidre - Pomme (bottle) <i>Smooth effervescence, full-bodied with apple and leather aroma. The perfect balance of dry and fruity</i>	6
Sassy Cidre - Poire (bottle) <i>Bright and clear, pear flavours fill the mouth while the natural sugars leave a smooth finish</i>	6

BELVEDERE COCKTAILS

Upgrade to Belvedere Single Estate Rye Vodka - add 3

Dig for Victory <i>Belvedere Pure Vodka, carrot juice, ginger syrup, lemon juice, agave, lime</i>	13
Lavender Sour <i>Belvedere Pure Vodka, Veuve Clicquot, lavender, aquafaba, Peychaud's bitters</i>	13
Belweder <i>Belvedere Citrus Vodka, Licor 43 vanilla liqueur, aquafaba, lemon</i>	13

GIN & TONIC CUPS

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

Plymouth Cup <i>Lime, orange peel & juniper</i>	13
Hendrick's Cup <i>Cucumber, thyme & juniper</i>	13
Malfy Rosa Cup <i>grapefruit, rosemary & pink peppercorns</i>	15

BOUNDARY SPRITZ

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

VIRGIN COCKTAILS

Sour Basil <i>Æcorn dry, coconut water, elderflower, lemon, basil</i>	8
Strawberry Breeze <i>strawberry purée, apple, vanilla, lemongrass, lime</i>	8
Seedlip & Tonic <i>Seedlip, tonic</i>	8

CHAMPAGNE

	125 _{ML}	BTL
NV Veuve Clicquot Ponsardin, Brut	16	90
NV Veuve Clicquot Ponsardin, Brut Rosé	18	105
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, 'R de Ruinart', Brut		120
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
2019 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)	9	29	39
2019 Picpoul de Pinet, Domaine A Morin, Languedoc (France, vegan)			40
2019 Louriero, Vinho Verde, AB Valley (Portugal, vegan)			42
2019 Albarino, Genio Y Figura, Rias Baixas (Spain)			46
2016 Chardonnay, Marquis de Pennautier, Lorgery IGP d'OC (France, vegan)			48
2018 Riesling Reserve, Jean Baptiste Adam, Alsace (France, vegan)			50
2019 Sancerre 'les Longues Fins', Domaine Andre Neveu (France, vegan)			58
2018 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
2020 Coteaux d'Aix-en-Provence, Château de Fonscolombe Rosé (France)	9.5	37.5	55
2020 Château d'Esclans, 'Whispering Angel', Côtes de Provence (France)			79
2019 Château d'Esclans, 'Rock Angel', Côtes de Provence (France, vegan)			95
2020 Château d'Esclans, 'Whispering Angel', Côtes de Provence (France)	(magnum 1.5L)		135

RED

	125 _{ML}	500 _{ML}	BTL
2019 Coreto Tinto, DFJ Vinhos (Portugal, vegan)	7	23	29
2019 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
2018 Pinot Noir, Sensas, IGP d'Oc (France)	9	29	39
2018 Tempranillo, Wine & Roses Volume 1, Labastida Rioja (Spain, vegan)			42
2018 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
Malfi	10
Plymouth Navy	10
Gin Mare	11
Monkey 47	13

VODKA

Wyborowa	8
Reyka	9
Elyx	10
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