

# BOUNDARY

*London*

# ROOFTOP

*Bar & Grill*

## STARTERS & SNACKS

<b>Rosemary &amp; sea salt focaccia</b> , balsamic vinegar, oil	6	<b>Salt &amp; pepper tempura calamari</b> , sriracha aioli	12.5
<b>Manzanilla olives &amp; smoked nuts</b>	7	<b>Burrata</b> , heritage tomatoes, oregano	14
<b>Salmon tartare</b> , sliced avocado, rocket, ginger	10	<b>Charcuterie board</b> , bayonne ham, rosette de lyon,	19
<b>Steak tartare</b> , quail egg	9	beret basque, coppa pyrenees, terrine, pickles, baguette	

## FRUITS DU MER

<b>Rock oysters</b> (minimum four)	3 ea.	<b>Plateau de fruits de mer</b> (for two)	55
<b>Chargrilled miso rock oysters</b>	13	<b>King prawns</b> , saffron aioli	15

## ROBATA GRILLED STICKS

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

<b>Spiced chicken</b> , smoked almond, paprika	4.5
<b>Chargrilled bavette steak</b> , garlic butter	4.5
<b>Prosciutto wrapped goats cheese</b> , pesto	3.5
<b>Glazed duck breast</b> , nectarine	4.5
<b>Seared salmon</b> , ginger, basil	5.5
<b>King prawns</b> , chilli, garlic	6.5
<b>Grilled squid</b> , chilli, spring onion	4.5
<b>Swordfish loin</b> , saffron aioli	5.5
<b>Halloumi</b> , aubergine, red pepper	3.5
<b>Grilled asparagus</b> , lemon, olive oil (vegan)	4.5
<b>Isle of Wight plum tomato</b> , basil (vegan)	3.5
<b>Padron peppers</b> , salt, parsley, olive oil (vegan)	3.5
<b>Watermelon</b> , macadamia feta, dukkah (vegan)	3.5
<b>Sweet potato</b> , pomegranate chimichurri (vegan)	3.5
<b>Miso aubergine</b> , sesame, spring onion (vegan)	3.5

**Grande sharing platter** 59  
all of our sticks  
& your choice of two sides

### **Chef's selection** 29

spiced chicken      seared salmon      padron peppers  
chargrilled steak      king prawns      sweet potato  
chef's daily special & your choice of side

### **Vegan platter** 32

two of each vegan stick  
& your choice of side

## MAINS

<b>Chicken cassoulet</b> , 'nduja sausage	16	<b>Salmon tartare</b> , sliced avocado, rocket, ginger	19
<b>Chargrilled bavette steak</b> , tomatoes, fries	20	<b>Seared monkfish</b> , saffron, mussels	25
<b>Balsamic glazed duck breast</b> , nectarine, cress	19	<b>Grilled asparagus</b> , parmesan, pine nuts, soft egg	18
<b>Steak tartare</b> , quail egg, fries	18	<b>Sweet Potato &amp; aubergine mille-feuilles</b> (vegan)	16
		add halloumi	3.5

## SIDES

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

## BOUNDARY COCKTAILS

---

*Refreshing seasonal signature cocktails*

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

## BEERS & CIDERS

---

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

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

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

## BOUNDARY SPRITZ

---

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

## VIRGIN COCKTAILS

---

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

# CHAMPAGNE

	125 <sub>ML</sub>	BTL
NV <b>Veuve Clicquot Ponsardin, Brut</b>	16	90
NV <b>Veuve Clicquot Ponsardin, Brut Rosé</b>	18	105
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)	9	29	39
2019 <b>Picpoul de Pinet, Domaine A Morin, Languedoc</b> (France, vegan)			40
2019 <b>Louriero, Vinho Verde, AB Valley</b> (Portugal, vegan)			42
2020 <b>Albarino, Genio Y Figura, Rias Baixas</b> (Spain)			46
2017 <b>Pinot Gris Reserve, Jean Baptiste Adam, Alsace</b> (France, vegan)			55
2019 <b>Sancerre 'les Longues Fins', Domaine Andre Neveu</b> (France, vegan)			58
2018 <b>Gavi di Gavi 'Ca da Bosio Single Vineyard', Terradavino</b> (Italy, vegan)			65
2018 <b>Chablis 1er Cru 'Vaillons' Domaine Jean Dauvissat</b> (France)			96

# ROSÉ

	125 <sub>ML</sub>	500 <sub>ML</sub>	BTL
2020 <b>La Loupe Carignan Rosé, Languedoc</b> (France, vegan)	8	25	34
2020 <b>Coteaux d'Aix-en-Provence, Château de Fonscolombe Rosé</b> (France)	9.5	37.5	55
2020 <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
2020 <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
2018 <b>Barbera d'Asti Superiore, Tenuta Neirano, Piedmont</b> (Italy, vegan)	8.5	26	36
2018 <b>Pinot Noir, Sensas, IGP d'Oc</b> (France)	9	29	39
2019 <b>Tempranillo, Wine &amp; Roses Volume 1, Labastida Rioja</b> (Spain, vegan)			42
2018 <b>Bourgogne Pinot Noir, Domaine Moirots, Burgundy</b> (France, vegan)			54
2015 <b>Chateau d'Anielle, St Emilion Grand Cru</b> (France, vegan)			74

## DESSERTS & DIGESTIFS

<b>Ice cream &amp; sorbet selection</b>	6
<b>Chocolate brownie &amp; ice cream</b>	7

<b>Café Gourmand</b> , <i>your choice of coffee, mini cakes</i>	6
<b>Strawberry &amp; lemon meringue vacherin</b>	7
<b>Yuzu Crème Brûlée</b>	7

## APÉRITIF

<b>Byrrh</b>	8
<b>Campari</b>	8
<b>Lillet Blanc</b>	8
<b>Italicus</b>	8
<b>Suze</b>	9

## GIN

<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>Malfy Rosa</b>	10
<b>Plymouth Navy</b>	10
<b>Gin Mare</b>	11
<b>Hendrick's Lunar</b>	11
<b>Monkey 47</b>	13
<b>Ki No Bi Dry</b>	14

## SCOTCH WHISKY

<b>Grant's Triple Wood</b>	8
<b>Monkey Shoulder</b>	9
<b>Chivas Regal</b> (12 years)	10
<b>Glenfiddich</b> (12 years)	11
<b>Laphroaig</b> (10 years)	11
<b>Talisker</b> (10 years)	11
<b>Balvenie</b> (12 years)	12
<b>Chivas Regal Mizunara</b>	14
<b>Chivas Regal</b> (18 years)	15
<b>Lagavulin</b> (16 years)	15
<b>Glenlivet</b> (18 years)	16
<b>Balvenie</b> (21 years)	28

## VODKA

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

## IRISH WHISKY

<b>Jameson Triple Distilled</b>	8
<b>Tullamore Dew</b>	8
<b>Redbreast</b> (12 years)	10

## TEQUILA

<b>Olmeca Altos Plata</b>	8
<b>Avion Espresso</b>	9
<b>Olmeca Altos Reposado</b>	10
<b>Del Maguey Vida Mezcal</b>	13
<b>Patron Reposado</b>	13.5

## AMERICAN WHISKEY

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

## RUM

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

## COGNAC & ARMAGNAC

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

## CIGARS

<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

## LIQUEURS

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