

BOUNDARY

London

ROOFTOP

Bar & Grill

NIBBLES

Rosemary & sea salt focaccia , balsamic vinegar, oil	6
Manzanilla olives & almonds	7
Black hummus , sumac & pomegranate salsa, crackers	8
Crispy cheese ravioli	7
Salted padron peppers	7

OYSTER BAR

priced each, four minimum per order

Carlingford oyster	3.25
Tobiko oyster , japanese ponzu dressing	3.75

STARTERS

French onion soup , comté croutons	7	Salt & pepper tempura calamari , sriracha aioli	12.5
Burrata , braised leeks, mustard crumb, crispy thyme	14	Scotch beef tataki , blue cheese, crispy garlic	11
		Earl Grey cured trout , citrus kosho, crème fraîche	13

MAINS

Welsh lamb rump , vanilla braised chicory, mint salsa verde	29
Miso aged duck breast , charred tenderstem broccoli, plum sauce	20
Stone bass , steamed samphire, crispy leeks, chervil beurre blanc	18
Roast beetroot gnocchi , walnut & sage butter	12.5
300g Premium rib-eye steak , fries, peppercorn sauce	34

ALPINE SHARERS

Raclette (for two)	20pp	Fondue Savoyard (for two or four)	23pp
<i>Raclette Comtoise, jambon & saucissons, potatoes, pickles</i>		<i>Comté d'estive, emmental, white wine, crispy croutons, pickles</i>	

SIDES

Fries , aioli	5.5	Miso aubergine , toasted sesame seeds	6
Parmesan fries , truffle oil	7	Charred hispi cabbage , sesame goma dressing	6
		Avocado & pomegranate salad	7

DESSERTS

Tiramisu	6	Café Gourmand , your choice of coffee, mini cakes	6
Caramelised lemon tartlette , crème fraîche	7	Nutella mini donuts , dulce de leche	7

BOUNDARY COCKTAILS

Refreshing seasonal signature cocktails

Veuve Clicquot Rose d'assemblage 1818 Veuve Clicquot, Hennessy V.S., damson liqueur, walnut bitters, lemon	16
Passion Mint Plymouth gin, passion fruit, elderflower, lime, fresh mint	13
St. Germain de Pres Hendrick's gin, St. Germain, lime, cucumber, aquafaba, chilli bitters, mint	13
The Guv'nor Monkey Shoulder whisky, Doc Benedictine, Green Chartreuse, cherry bitters, orange blossom	13
Pepper Maple Chivas Regal 12 years whisky, Laphroaig, maple syrup, lemon, maple bitters, egg white	13
Sombrero #5 Altos Plata tequilla, Maraschino, vanilla, lime, maple bitters	13
Arctic Screwdriver Rekya vodka, Amontilado sherry, clementine, lemon, orgeat, cherry tomato	13
Mezcalitus Mezcal, Italicus, salt	13
Salieri's Wyborowa vodka, Mozart chocolate liqueur, crème de cacao, chocolate bitters, double cream, chocolate shavings	13

BEERS & CIDERS

Stiegl Goldbräu (bottle) Salzburg's liquid gold. Brewed from Austrian hops and crystal-clear water from the Alps. Full-bodied with a gentle bitterness and a distinctive golden-yellow hue.	6
Peroni Azzurro (draft schooner) A delicate balance of bitterness and citrus aromatic notes with a crisp, dry finish. Served chilled to 4°C	6
Peroni Azzurro (bottle) Italy's most iconic beer, brewed and bottled since 1963	6
Gluten Free Peroni Azzurro (bottle) Delivering the trademark refreshing flavour & clean finish of Peroni Azzurro to a gluten-free recipe	6
Peroni Libera 0.0% (bottle) Crisp and refreshing, brewed to a zero alcohol recipe	5
Sassy Cidre - Pomme (bottle) Smooth effervescence, full-bodied with apple and leather aroma. The perfect balance of dry and fruity	6
Sassy Cidre - Poire (bottle) Bright and clear, pear flavours fill the mouth while the natural sugars leave a smooth finish	6

HOT COCKTAILS

Winter warmers

Vin Chaud Coreto Tinto DFJ Vinhos, lillet rouge, orange, lemon, winter spices	12
Snow Queen Havana Club 3 rum, Frangelico hazelnut liqueur, Cointreau orange liqueur, milk, white chocolate	13
Confucius Wyborowa vodka, ginger, vanilla, green tea, winter spices	13
Warmed Arctic Screwdriver Rekya vodka, Amontilado sherry, clementine, lemon, orgeat, ginger beer	13

GIN & TONIC CUPS

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

Plymouth Cup Lime, orange peel & juniper	13
Hendrick's Cup Cucumber, thyme & juniper	13
Malfy Rosa Cup Grapefruit, rosemary & pink peppercorns	13

BOUNDARY SPRITZ

Aperol Spritz Aperol, prosecco, soda	12
Lillet Spritz Lillet blanc, St-Germain, prosecco, cucumber	13
Italicus Spritz Italicus, prosecco, olive	13

VIRGIN COCKTAILS

V&P Seedlip, orgeat, pineapple juice, vanilla, lime	8
Dark Cherry Dark cherry purée, cranberry juice, vanilla, lemon	8
Seedlip & Tonic Seedlip, tonic	8

CHAMPAGNE

	125ML	BTL
NV AR Lenoble, Extra Brut	14	80
NV AR Lenoble, Terroirs, Brut Rosé	16	90
NV Veuve Clicquot Ponsardin, Brut		95
NV Veuve Clicquot Ponsardin, Brut Rosé		110
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 Armand De Brignac 'Ace of Spades', Brut		450

WHITE

	125ML	500ML	BTL
2020 Coreto Blanco, DFJ Vinhos (Portugal, vegan)	7	23	29
2020 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
2020 Picpoul de Pinet, Domaine A Morin, Languedoc (France, vegan)			40
2020 Louriero, Vinho Verde, AB Valley (Portugal, vegan)			42
2020 Albarino, Genio Y Figura, Rias Baixas (Spain)			46
2020 Pinot Gris Reserve, Jean Baptiste Adam, Alsace (France, vegan)			55
2020 Sancerre 'les Longues Fins', Domaine Andre Neveu (France, vegan)			58
2020 Gavi di Gavi 'Ca da Bosio Single Vineyard', Terradavino (Italy, vegan)			65
2018 Chablis 1er Cru 'Vaillons' Domaine Jean Dauvissat (France)			96

ROSÉ

	125ML	500ML	BTL
2020 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
2017 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

	125ML	500ML	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
2019 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 Blanc	8
Italicus	8
Suze	9

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
Balvenie (12 years)	12
Chivas Regal Mizunara	14
Chivas Regal (18 years)	15
Lagavulin (16 years)	15
Glenlivet (18 years)	16
Balvenie (21 years)	28

IRISH WHISKY

Jameson Triple Distilled	8
Tullamore Dew	8
Redbreast (12 years)	10

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

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

GIN

Plymouth	8
Beefeater	8
Beefeater Pink	8
Plymouth Sloe	9
Beefeater 24	10
East London Liquor Company - Batch #2	10
Hendrick's	10
Malfy Rosa	10
Plymouth Navy	10
Gin Mare	11
Hendrick's Lunar	11
Monkey 47	13
Ki No Bi Dry	14

VODKA

Wyborowa	8
Reyka	9
Elyx	10
Grey Goose	10
Belvedere Single Estate	13

TEQUILA

Olmecca Altos Plata	8
Avion Espresso	9
Olmecca Altos Reposado	10
Del Maguey Vida Mezcal	13
Patron Reposado	13.5

RUM

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

LIQUEURS

Amaretto Disaronno	7
Amaretto Disaronno Velvet	8
Drambuie	8
Jagermeister	8