

# BOUNDARY

*London*

# ROOFTOP

*Bar & Grill*

## SMALL PLATES

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<b>Focaccia</b> , balsamic & olive oil	3pp	<b>Grilled king prawns</b> , chilli oil, garlic, parsley	10
<b>Bandarilla</b> , anchovies, guindillas, olives & artichoke	7	<b>Duck rillettes</b> , cornichons, sourdough	8
<b>Taramasalata</b> , breakfast radishes, seeded rye crackers	6.5	<b>Grass fed, dry-aged Scottish beef burger</b> , onion marmalade, fries	16
<b>Houmous</b> , crudités	6.5		

## STARTERS

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<b>Ribollita</b> , a Tuscan soup of winter greens, bread and aged parmesan	7
<b>Severn &amp; Wye smoked salmon</b> , capers, chopped shallots, grated egg	10.5
<b>Venison carpaccio</b>	12
<b>Mussels in cider</b> , pancetta	9
<b>Tomato tarte tatin</b>	8.5

## FROM THE GRILL

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<b>35 day-aged sirloin steak</b> , fries, red wine jus	27
<b>Spatchcock poussin</b> , garlic, lemon, aioli, green beans	23
<b>Hampshire-Duroc pork chop</b> , lemon, watercress	21
<b>Baked ratatouille</b>	16
<b>Fillet of seabass</b> , anchovy, rosemary, shaved fennel	24
<b>35 day aged Côte de boeuf</b> , chips, watercress, Béarnaise (for two people sharing)	82
<b>Whole fish of the day</b> (for two people sharing)	Market Price

## SIDES

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<b>Parsley new potatoes</b>	5.5	<b>Green beans</b> , pickled shallots	5.5
<b>Fries</b>	5.5	<b>Roast squash</b> , chilli gremolata	5.5
<b>Mixed salad</b> , house dressing	5.5		

## DESSERTS

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<b>Crème caramel</b>	8	<b>Tiramisu</b>	8
<b>Chocolate fondant</b>	9	<b>Cheese selection</b>	3.5 each
<b>Lemon posset</b> , shortbread	7		