

BOUNDARY

London

ROOFTOP BREAKFAST MENU – March 2022

Available 8am 'til 11.30am daily

Pastries	£3ea.	
Granola with fresh berries & yoghurt	£6.5	
Smashed avocado on sourdough toast	£8	
Poached eggs	- Benedict	£12.5
	- Florentine	£11
	- Royale	£13.5
Eggs, any style, on toasted sourdough	£7	
Full cooked breakfast	£14.5	<i>(veg' option available)</i>
<i>2 eggs any style, bacon, sausage, tomato, black pudding, mushrooms, beans, toast on the side</i>		
Bacon or Sausage bap	£6	(add fried egg, £1.50)

Breakfast sides

Eggs	£3	Spinach	£3
Sausage	£3.5	Tomato	£3
Bacon	£3.5	Mushrooms	£3
Avocado	£4.5	Beans	£3
Smoked salmon	£5	Toasted sourdough, butter	£3

Our food is freshly prepared on site so we cannot guarantee that dishes will be allergen-free. Please inform us of any allergies or dietary restrictions when ordering. Thanks.

A discretionary 12.5% service charge will be added to your bill

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HOT DRINKS

*we use freshly ground Allpress signature blend coffee
and serve a double shot as standard*

Coffee

Espresso	£3
Macchiato	£3
Americano	£3
Flat White	£3.5
Latte	£3.5
Cappuccino	£3.5

Tea

English Breakfast	£4
Earl Grey	£4
Chamomile	£4
Fresh Mint	£4
Selection of flavoured teas	£4
(ask your server)	

Milk options – whole, skimmed, soya or oat (+£0.5)

FRESH JUICES

Orange, Apple	£4.5	Carrot & ginger	£6
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A discretionary 12.5% service charge will be added to your bill

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ROOFTOP

Bar & Grill

SMALL PLATES

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

STARTERS

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

FROM THE GRILL

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

SIDES

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

DESSERTS

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