

# BOUNDARY

## ROOFTOP

### SMALL PLATES

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<b>Focaccia</b> , balsamic & olive oil	£6	<b>Houmous</b> , crudités	£6.5
<b>Arancini</b> , peas, mint & pecorino cheese	£6	<b>Tiger prawns</b> , dill mayonnaise salad, little gem	£10
<b>Taramasalata</b> , breakfast radishes, pitta bread	£6.5	<b>Chorizo</b> , caramelised onions, Pedro Ximénez	£6

### STARTERS

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<b>Burrata</b> , wild rocket pesto & crisp shallots	£10.5
<b>Smoked salmon</b> , rye bread & pickled cucumber	£10.5
<b>Bresaola</b> , shaved Parmesan & rocket	£9.5
<b>Heirloom tomatoes</b> , focaccia croutons & basil oil salad	£8.5
<b>Grilled Norfolk asparagus</b> , cured egg yolk, caper dressing	£11.5
<b>Grilled lamb köftes</b> , chopped salad, cumin yoghurt	£8

### FROM THE GRILL

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<b>35 day-aged sirloin steak</b> , skin on fries, béarnaise	£35
<b>Spatchcock poussin</b> , new potatoes & green beans	£23
<b>Corn-fed chicken</b> , black olives, anchovies & tomato salad	£21
<b>Grilled harissa mushroom &amp; aubergine skewers</b> , fregola tabbouleh, baba ghanoush, garlic & cumin yoghurt	£16.5
<b>Fillet of seabass</b> , grilled aubergine & courgette, sauce viérge	£24
<b>Boundary burger</b> , onion marmalade, Tomme de Savoie cheese, fries	£17
<b>35 day aged Côte de boeuf</b> , chips, béarnaise (for two people sharing)	£82

### 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>Grilled mixed vegetables</b>	£5.5
<b>Mixed leaves salad</b> , house dressing	£5.5		

### DESSERTS

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<b>Mango pavlova</b> , whipped cream & fresh mango	£8	<b>Strawberry parfait</b> , Kentish strawberry	£7.5
<b>Dark chocolate crèmeux tart</b> , fresh raspberry	£9	<b>Sorbet</b> , ask for flavours	each £3.5