

# BOUNDARY

## STARTERS

E5 Bakehouse bread, whipped butter	4
Burrata, Isle of Wight tomatoes, pangrattato	10
Devon diver scallops, anchovy & lemon butter	16
Gazpacho, crispbread	8
Purple sprouting broccoli, chilli, garlic, toasted almonds	8
Smoked salmon, mustard sauce, rye bread	13
Steak tartare, toasted sourdough	12

## SALADS

Smoked anchovy Niçoise, St. Ewés egg	13
Pea & mint salad, Jersey royals, goat's curd	12

## MAINS

Chalk stream trout, Brixham crab, spinach	20
Grilled Cornish cod, sea vegetables, roe beurre blanc	25
Hanger steak, skin-on fries, smoked béarnaise	19
Pork loin, judión beans, sage butter	21
Whole roasted Label Rouge chicken, garlic & herb butter, roast vegetables (for two people sharing)	52
Spinach & nettle risotto, summer vegetables, pecorino	16
35 days aged 850g T-bone, skin-on fries, salad, smoked béarnaise (for two people sharing)	82
Market fish (please ask server)	

## SIDES all at 5 each

Buttered Norfolk new potatoes
Green salad, house dressing
Grilled hispi cabbage, citrus & juniper butter, dill
Skin-on fries

## SAUCES all at 3.5 each

Herb aioli
Scotch-bonnet & tomato relish
Smoked béarnaise

Thank you for dining with us today!

A discretionary 12.5% service charge is added to all bills to support staff.  
Please notify us in advance of any dietary requirements or allergies. All spirits are served as 50ml servings.