

# BOUNDARY COCKTAILS

<b>Kir Royale</b> <i>Deveaux Grand Reserve, crème de cassis</i>	14	<b>Mimosa</b> <i>Fresh orange juice, Ca Di Alte Prosecco</i>	10
<b>“Canq pas Jour”</b> <i>Grey Goose, cranberry, grapefruit, strawberries, grenadine</i>	13	<b>Earl Grey Martini</b> <i>Bombay Sapphire Gin, lemon, Earl Grey infusion, egg white</i>	14
<b>Breakfast Martini</b> <i>Bombay Sapphire Gin, Cointreau, marmalade, toast</i>	14	<b>Screwdriver</b> <i>Grey Goose Vodka, fresh orange juice, angostura</i>	13

**Mary & her wayward sisters** 13  
*the perfect 3 way of sisters*

**Mary**  
*Grey Goose Vodka*

**Margaret**  
*Bombay Sapphire Gin*

**Teresa**  
*Patron Tequila*

*All served with our secret bloody house mix*

# CHAMPAGNE & SPARKLING

	125ML	BTL
NV <b>Ca di Alte Prosecco</b>	9	42
NV <b>Devaux Grand Reserve</b>	14	75
NV <b>Devaux Cuvee Rosée</b>	16	85
NV <b>Devaux Cuvee D, Aged 5 Years</b>	18	95
NV <b>Bollinger ‘Special Cuvée’, Brut</b>		110
2009 <b>Devaux D Millesime</b>		135
NV <b>Laurent-Perrier ‘Cuvée Rosé’ Rosé</b>		149
2011 <b>Devaux ‘Stenope’, Champagne, France</b>		195
NV <b>Devaux Cuvee D, Aged 7 Years</b>	(magnum 1.5L)	210
2010 <b>Dom Pérignon, Brut</b>		320

# FRESH JUICES & SMOOTHIES

<b>Fresh Juices</b> <i>Apple / Grapefruit / Orange</i>	5.5	<b>Evolution Smoothie</b> <i>Apple, kiwi, banana, pineapple, spinach, spirulina, passionfruit</i>	8
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# BOUNDARY

Saturday 8am - 4pm Sundays 8am - 5pm

## BRUNCH

Eggs - any style, toasted sourdough	9
Baked Eggs shakshuka, toasted sourdough	12
Full English breakfast	14
Full vegetarian breakfast - vegan option available	14
Eggs Benedict, toasted English muffin	11.5
Eggs Royale, toasted English muffin	13
Eggs Florentine, toasted English muffin	11
Smoked salmon, scrambled eggs	15
Smashed avocado on toast, poached eggs, pickled chilli	10.5
Pastrami hash, fried egg	13
Brioche French toast	
Berries & vanilla crème fraiche	11
Bacon & maple syrup	12
Burrata, Isle of Wight tomatoes, pangrattato	10
Pea & mint salad, jersey royals & goat curd	12
Gazpacho, crispbread	8.5
Reuben sandwich	9
Hanger steak, skin-on fries, béarnaise	19
Spinach & nettle risotto, summer vegetables, pecorino	16
Smoked anchovy Niçoise, St. Ewes egg	13
Whole roasted Label Rouge chicken, garlic butter, roast vegetables (for two people sharing)	55

## SIDES all at 5 each

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

## EXTRA

Bacon	3.5
Avocado	4.5
Smoked salmon	6
Egg	3

Thank you for dinning 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