

BOUNDARY COCKTAILS

Refreshing seasonal signature cocktails

Riviera de Murcia <i>Bombay Premier Cru, Italicus liqueur, pear syrup</i>	15
French 75 <i>Bombay Premier Cru, lemon, gomme, Devaux Grand Reserve</i>	15
70 Years on The Throne <i>Bombay Premier Cru, Maraschino cherry liqueur, ginger syrup, lemon juice</i>	15
The Mexican <i>Patron Silver, Cointreau, pineapple juice, lime juice, cucumber, coriander, agave, chilli bitter</i>	13
Passion Mint <i>Bombay Sapphire, passion fruit syrup, elderflower cordial, lemon juice, fresh mint</i>	13
Shoreditch Bramble <i>Bombay Bramble, Hibiscus syrup, lemon juice</i>	13
Humpty Dumpty <i>Grey Goose essences watermelon & basil, rinomato, watermelon syrup, apple juice, lemon juice</i>	13
Summer Restored <i>Grey Goose essences white peach & rosemary, archers peach liqueur, lychee sirop, calamansi purée, lime juice</i>	13
The Island <i>Bacardi Carta Blanca, Koko Kanu, kiwi syrup, lime juice, coconut Water</i>	13
Boundary Mule <i>Grey Goose, King's Ginger, lime juice, gomme, ginger beer</i>	13
Wisdom of Angel's <i>Angel's Envy, Rinomato, Martini Rubino, angostura bitters</i>	15

GIN & TONIC CUPS

Served with Franklin & Son's tonic, botanicals and herbs from the garden. The ultimate thirst quencher.

Bombay Cup <i>Juniper, Lime, Orange, Tonic Water</i>	13
Bombay Citron Presse Cup <i>Juniper, Lemon, Rosemary, Pink Grapefruit & Bergamot Tonic Water</i>	13
Malfy Rosa Cup <i>Pink Peppercorn, Grapefruit, Rosemary, Rosemary & Black Olive Tonic Water</i>	13

BOUNDARY SPRITZ

Aperol Spritz <i>Aperol, prosecco, soda</i>	12
Rubino Spritz <i>Martini Rubino, Prosecco, Soda</i>	13
Ambra Spritz <i>Martini Ambrato, Prosecco, Soda</i>	13

VIRGIN COCKTAILS

Seedlip & Tonic <i>Seedlip, Franklin & Son's Tonic Water</i>	8
Vibrante <i>Martini Vibrante, apple juice, ginger syrup, lemon juice, ginger ale</i>	8

BEERS & CIDERS

Stiegl Goldbräu (bottle) <i>Salzburg's liquid gold. Brewed from Austrian hops and crystal-clear water from the Alps. Full-bodied with a gentle bitterness and a distinctive golden-yellow hue.</i>	6	Peroni Libera 0.0% (bottle) <i>Crisp and refreshing, brewed to a zero alcohol recipe</i>	5
Peroni Azzurro (draft schooner) <i>A delicate balance of bitterness and citrus aromatic notes with a crisp, dry finish. Served chilled to 4°C</i>	6	Sandford Orchards Supreme Cider <i>Smooth effervescence, full-bodied with apple and leather aroma. The perfect balance of dry and fruity</i>	6
Peroni Azzurro (bottle) <i>Italy's most iconic beer, brewed and bottled since 1963</i>	6		
Gluten Free Peroni Azzurro (bottle) <i>Delivering the trademark refreshing flavour & clean finish of Peroni Azzurro to a gluten-free recipe</i>	6		

BOUNDARY

ROOFTOP

SMALL PLATES

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

STARTERS

Burrata , wild rocket pesto & crisp shallots	£10.5
Smoked salmon , rye bread & pickled cucumber	£10.5
Bresaola , shaved Parmesan & rocket	£9.5
Heirloom tomatoes , focaccia croutons & basil oil salad	£8.5
Purple sprouting broccoli , garlic, chilli, hazelnut, herb oil	£11.5
Grilled lamb köftes , chopped salad, cumin yoghurt	£8

FROM THE GRILL

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

SIDES

Parsley new potatoes	£5.5	Green beans , pickled shallots	£5.5
Skin-on fries	£5.5	Grilled mixed vegetables	£5.5
Mixed leaves salad , house dressing	£5.5		

DESSERTS

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