

# BOUNDARY

Weekends 11am - 4pm

## SNACKS

<b>1/2 dozen Maldon oyster</b> , shallot vinegar	18
<b>Charcuterie board</b> , pickles, sourdough	12
<b>Cheese board</b> , chutney, crackers	12
<b>Buttermilk fried chicken</b> , scotch-bonnet mayonnaise	7

## BRUNCH

<b>Eggs Benedict</b>	11
<b>Eggs Florentine</b>	10
<b>Eggs Royale</b>	13
<b>Full English breakfast</b> , bacon, sausages, 2 eggs, black pudding, beans, hash brown	14
<b>Full vegetarian</b> , vegan sausages, 2 eggs, tomatoes, mushrooms, beans, spinach, hash brown	14
<b>Full vegan</b> , vegan sausages, tomatoes, mushrooms, beans, spinach, hash brown, halloumi	14
<b>Baked eggs shakshuka</b> , toasted sourdough	12
<b>Smoked salmon &amp; scrambled eggs</b>	15
<b>Reuben sandwich</b>	9
<b>Pastrami hash</b>	13
<b>Brioche French toast</b> , berries & vanilla crème fraiche	11
crispy bacon & maple syrup	12
<b>Smashed avocado on toast</b> , poached eggs, pickled chili	11

## STARTERS

<b>Soup du jour</b>	9
<b>Orkney scallop</b> , sweetcorn, black pudding crumb	12
<b>Goat cheese &amp; red onion tart</b>	10
<b>Steak tartare</b> , toasted sourdough	12/21

## MAINS

<b>Moules Marinière e frites</b>	11/19
<b>Gnocchi</b> , wild mushrooms, vegan 'nduja, pecorino, roasted pumpkin	17
<b>Boundary burger</b> , skin-on fries, green peppercorn	18
<b>300g sirloin</b> , skin-on fries, green peppercorn	35
<b>Chicken Milanese</b> , winter slaw	19
<b>Market fish</b>	POA

### SIDES all at 5 each

Skin-on fries
Creamed spinach
Green salad, house dressing
Tenderstem broccoli

### EXTRA

Bacon	3.5
Avocado	4.5
Smoked salmon	6
Egg	3

We are a cashless venue. A discretionary 12.5% service charge is added to all bills. Service charge goes to staff not the business.  
Please notify us in advance of any dietary requirements or allergies. All spirits are served as 50ml servings.

# 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>“Cinq 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

**Maria**  
Patron Tequila

*All served with our secret bloody house mix*

# CHAMPAGNE & SPARKLING

	125ML	BTL
NV <b>Ca di Alte Prosecco</b> (Italy)	9	42
NV <b>Boisset No. 21 JCB Brut Cremant</b> (France)		49
NV <b>Classic Cuvée Multi Vintage, Nyetimber</b> (England)		75
NV <b>Devaux Grand Reserve</b> (France)	14	75
NV <b>Devaux Cuvee Rosée</b> (France)	16	85
NV <b>Devaux Cuvee D, Aged 5 Years</b> (France)	18	95
NV <b>Bollinger ‘Special Cuvée’, Brut</b> (France)		110
2009 <b>Devaux D Millesime</b> (France)		135
NV <b>Laurent-Perrier ‘Cuvée Rosé’ Rosé</b> (France)		149
2011 <b>Devaux ‘Stenope’, Champagne, France</b> (France)		195
NV <b>Devaux Cuvee D, Aged 7 Years</b> (France)	(magnum 1.5L)	210
2010 <b>Dom Pérignon, Brut</b> (France)		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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