

BOUNDARY

ROOFTOP

SMALL PLATES

Focaccia , balsamic & olive oil	6	Maldon oyster , shallot mignonette 1/6/12	3.5/18/30
Squash arancini , walnut dressing	6.5	Chorizo , caramelised onions, sherry vinegar	6.5
Ruby beetroot & garlic dip , heritage carrots	6.5	Grilled squid , fennel & tomato stew	10

STARTERS

Gin & juniper cured salmon , mustard sauce, rye bread	12
Hand cut steak tartare , Picoya pepper, sourdough	12
Smoked paprika cauliflower , radicchio, orange segment	7
Curried spiced parsnip soup	9
Grilled lamb köftes , butternut squash purée	9
Charcuterie board , sourdough toast	12

FROM THE GRILL

35 day-aged 300g sirloin steak , skin-on fries, red wine jus	35
Pork fillet , braised red cabbage, wholegrain mustard sauce	22
Puy lentils , cavolo nero pesto, Delica pumpkin	17
Halibut steak on the bone , hasselback potatoes, cavolo nero	28
Boundary burger , onion marmalade, Tome de Savoy cheese, skin-on fries	18

TO SHARE

Raclette cheese & charcuterie , new potatoes, cornichons	42
Boundary Fondue , Savoyard, Emmental, Beaufort, Gruyere, Hennessy V.S.	23pp
35 day-aged 850g T-bone steak , skin-on fries, red wine jus	75

SIDES

Parsley new potatoes	5.5	Roasted heritage carrots	5.5
Skin-on fries	5.5	Braised red cabbage	5.5
Mixed leaves salad	5.5		

DESSERTS

Lime cheesecake , biscuit, raspberry & rose sorbet	8	Yule log , spiced vanilla Bavarian cream	9
Almond financier , poached pears, ice cream	8	Sorbet , ask for flavours	each 3.5

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 allergens. All spirits are served as 50ml servings.

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BOUNDARY COCKTAILS

The Famous <i>Grey Goose, Briottet Cactus Pimento & Fig liqueur, Orgeat syrup, Blood orange</i>	13
Life Is Short <i>Bacardi Ocho, Crème de Châtaigne, Maple, Walnut bitters</i>	13
A Winter Love <i>Bacardi Spiced, Drambuie, D.O.M. Benedictine, Condensed milk, Caramel, White Chocolate bitters</i>	13
The Rider <i>Patron Silver, Briottet Mangué, Agave, Clémentine juice, Lime juice</i>	13
Passion Mint <i>Bombay Shapphire, Passion Fruit syrup, Elderflower cordial, Lemon juice, Fresh Mint</i>	13
Claude-Joseph <i>Grey Goose Essence White Peach & Rosemary, Crème de Apricot, Fig Jam, Devaux Grand Reserve</i>	13
Burning the Old Year <i>Laphroaig Single malt 10 yo, Averna Amaro, Crème de Cacao, Port, Hazelnut, Chocolate bitters</i>	13
It's Not Easy <i>Dewar's 12 yo, Tawny port Orgeat syrup, Whisky Barrel bitters</i>	14
Dream #23 <i>Aberfeldy 12 yo, Amaretto Disaronno, Salted Caramel, Toast bitter, Espresso</i>	14
Analogy of Life <i>Martell V.S., Pear liqueur, Crème de Banana, Caramel, Whisky Barrel bitters</i>	14

HOT COCKTAILS

Vin Chaud <i>Evaristo Lisboa, Orange, Lemon, Mixed Spices</i>	10
Snow Queen <i>Bacardi Carta Blanca, Frangelico, Cointreau, Milk, White Chocolate</i>	13
Salieri <i>Grey Goose, Mozart Chocolate liqueur, Monte Alban mezcal, Caramel, Cinnamon, Cream</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		