

## COCKTAILS

### LUST £14

Bombay Bramble, St. Germain,  
mixed berries, rose liqueur

### WRATH £14

Patron Silver, Cazcabel Honey,  
Orgeat, chili, coriander

### ENVY £14

Grey Goose Essences Watermelon & Basil,  
devine Midori, kiwi

### GREED £17

Bombay Citron Presse, St. Germain,  
Green Chartreuse, gold leaf

### GLUTTONY £14

Aperol, passionfruit, ripe orange,  
prosecco, calamasi

### PRIDE £14

Grey Goose Essences White Peach & Rosemary,  
Myrtille, blueberries, hazelnut

### SLOTH £16

Campari, Martini Rubino,  
Angel's Envy, nutmeg, cherry

## NEW CLASSICS

### "GIMLET" £14

Hendricks gin rose liquor, cucumber,  
rocket, black pepper cordial

### "COSMOPOLITAN" £14

Grey Goose Vodka, Kings Ginger,  
pomegranate, almond syrup

### "OLD FASHIONED" £14

Bacardi 8yr, banana syrup, chocolate bitters

### "AVIATION" £14

Aviation gin, green apple liquor,  
violette liqueur

### "SIDECAR" £14

Martell VSOP, raspberries, lemon

# BOUNDARY

## SNACKS

### E5 BAKEHOUSE

#### BREAD £4

whipped butter

#### MIXED

#### OLIVES £4

#### SMOKED

#### ALMONDS £4

### CHARCUTERIE BOARD £12

pickles, toasted sourdough

### MALDON OYSTERS £3.5

Shallot vinegar

1/2 dozen 18

a dozen 30

### CHEESE BOARD £12

chutney, crackers

### BUTTERMILK FRIED CHICKEN £7

scotch-bonnet mayonnaise

### REUBEN

### SANDWICH £9

### SAUSAGE ROLL £8

pickles

### MOULES MARINIÈRE

E FRITES £11 / 19

## STARTERS

### SOUP DU JOUR £9

ask your server

### FORMAN'S SMOKED SALMON £14

sweet mustard sauce, rye bread

### ORKNEY SCALLOP £12

sweet corn, black pudding

### GOAT CHEESE & RED ONION TART £10

### HERITAGE BEETROOTS £8

Pink Lady apple, watercress

### STEAK TARTARE £12/21

toasted sourdough

## MAINS

### GNOCCHI £17

mushrooms, vegetarian 'nduja,  
pecorino, roasted pumpkin

### ATLANTIC COD £22

tartare hollandaise,  
grilled leek

### SLOW BRAISED BEEF CHEEK £25

mashed potatoes,  
cavolo nero

### CONFIT DUCK LEG £23

smoked bacon,  
sauerkraut

### CHICKEN MILANESE £19

winter slaw

### MARKET FISH

### PIE OF THE DAY

## FROM THE GRILL

### BOUNDARY BURGER £18

Oglesfield cheese, sauteed mushroom, tarragon aioli

### 300g SIRLOIN £35

skin-on fries, green peppercorn sauce

### 35 DAYS AGED 850g CÔTE DE BOEUF £75

skin-on fries, green peppercorn sauce

## SALADS

### TUNA NIÇOISE £17

St. Ewé egg

### GRILLED ROOT VEGETABLES £13

pearl barley, goat cheese,  
hazelnuts

## SIDES

Mashed potatoes £5

Tendersteam broccoli £5

Green salad, house dressing £5

Creamed spinach £5

Skin-on fries £5

## SPARKLING

	125ml	BTL
NV Prosecco Spumante Extra Dry, Ca' di Alte (IT)	9	42
NV Boisset No. 21 JCB Brut Cremant (FR)		49
NV Classic Cuvée Multi Vintage, Nyetimber (EN)		75
NV Devaux Grand Reserve (FR)	14	75
NV Devaux Cuvee Rosée (FR)	16	85
NV Devaux Cuvee D, Aged 5 Years (FR)	17	95
NV Bollinger 'Special Cuvée, Brut (FR)		110
2009 Devaux D Millesime (FR)		135
NV Laurent-Perrier 'Cuvée Rosé' (FR)		149
2011 Devaux 'Stenope', Champagne (FR)		195
NV Devaux Cuvee D, Aged 7 Years (FR)	(magnum 1.5L)	210
2010 Dom Pérignon, Brut (FR)		320

## WHITE

	125ml	BTL
2021 Organic Macabeo, Murcia (ES)	6	29
2021 Viognier Cotes de thau, Languedoc (FR)	7	32
2020 Rioja Verdejo, El Coto, Rioja (ES)	8	35
2021 Alvarinho Reserva, Azevedo (PT)	9	38
2020 Pinot Gris, Versus, Ormoz (SI)	10	40

## ROSÉ

	125ml	BTL
2021 Luberon Rosé, Famille Perrin (FR)	7	34
2021 Studio' Rosé, Miraval (FR)	10	45

## RED

	125ml	BTL
2020 Lisboa Tinto, Evaristo (PT)	6	29
2020 Merlot Monopolio, Cantina di Gambellara (IT)	7	32
2019 Kaiken Malbec Clasico (ARG)	8	35
2018 Rioja Crianza, Bodegas LAN (ES)	9	40
2019 Cotes du Rhone Villages, Rhone (FR)	10	44
2019 Chianti Rufina, Selvapiana, Tuscany (IT)	11	46

## SWEET

	75ml	BTL
2017 Jurançon Moelleux, Domaine Cauhapè (FR)	9	
2018 Mylitta Tokaji Noble Late Harvest, Dobogó, (HU)	10	
2018 Malborough Botrytis Pinot Gris, Greywacke, (NZ)	11	
2021 Mullineux Signature, Swartland, (SA)	16	