

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

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	46
35 day-aged 850g T-bone steak , skin-on fries, shallots, 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.