

BOUNDARY

Sunday menu available from 12pm

SMALL PLATES

1/2 dozen oysters , shallot vinegar	18
Charcuterie board , pickles, sourdough	12
Reuben sandwich	9
Cheese board , chutney, crackers	12
Buttermilk fried chicken , scotch-bonnet mayonnaise	7
Homemade sausage roll , piccalilli	6

STARTERS

Soup du jour	9
Goats cheese & red onion tart	10
Steak tartare , toasted sourdough	12
Forman ´s smoked salmon , sweet mustard sauce, rye bread	14

SUNDAY ROAST

All our meat comes from HG Walter.
Sourcing from small farmers with big values.

Roast beef , 35 day aged beef rump-cap, homemade horseradish sauce	24
Roast chicken , 1/2 free-range chicken, sage stuffing	22
Roast pork belly , crackling, apple sauce	21
Vegetarian roast , ask server for today´s special	19
Mixed roast , aged beef rump cap, chicken, pork belly	29
Children ´s roast	14

All roasts are served with duck fat roasted potatoes, honey glazed carrots, cauliflower cheese, seasonal greens, Yorkshire pudding and gravy

LE POISSON

Moules marinières e frites	19
Market fish	POA

SIDES

Duck-fat roasted potatoes	5	Mixed salad, house dressing	5
Skin-on fries, ketchup & mayo	5	Cauliflower cheese to share	8
Seasonal vegetables	6	Honey roasted carrots	6

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

Kir Royale <i>Deveaux Grand Reserve, crème de cassis</i>	14	Mimosa <i>Fresh orange juice, Ca Di Alte Prosecco</i>	10
“Cinq pas Jour” <i>Grey Goose, cranberry, grapefruit, strawberries, grenadine</i>	13	Earl Grey Martini <i>Bombay Sapphire Gin, lemon, Earl Grey infusion, egg white</i>	14
Breakfast Martini <i>Bombay Sapphire Gin, Cointreau, marmalade, toast</i>	14	Screwdriver <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 Ca di Alte Prosecco (Italy)	9	42
NV Boisset No. 21 JCB Brut Cremant (France)		49
NV Classic Cuvée Multi Vintage, Nyetimber (England)		75
NV Devaux Grand Reserve (France)	14	75
NV Devaux Cuvee Rosée (France)	16	85
NV Devaux Cuvee D, Aged 5 Years (France)	18	95
NV Bollinger ‘Special Cuvée’, Brut (France)		110
2009 Devaux D Millesime (France)		135
NV Laurent-Perrier ‘Cuvée Rosé’ Rosé (France)		149
2011 Devaux ‘Stenope’, Champagne, France (France)		195
NV Devaux Cuvee D, Aged 7 Years (France)	(magnum 1.5L)	210
2012 Dom Pérignon, Brut (France)		320

FRESH JUICES & SMOOTHIES

Fresh Juices <i>Apple / Grapefruit / Orange</i>	5.5	Evolution Smoothie <i>Apple, kiwi, banana, pineapple, spinach, spirulina, passionfruit</i>	8
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