

# BOUNDARY

## ROOFTOP

### SMALL PLATES

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<b>Focaccia</b> , balsamic & olive oil	6	<b>Maldon oysters</b> , shallot mignonette	4/22/40
<b>N'duja arancini</b> , mushroom sauce	9	<b>Grilled calçots</b> , romesco sauce, crudités	7
<b>Grilled chermoula prawns</b> , sesame mayonnaise	13	<b>Chorizo</b> , caramelised onions, sherry vinegar	9

### STARTERS

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<b>Roasted scallop</b> , parsnip remoulade, black mustard	14
<b>Charcuterie plate</b> , crostini, pickles	13
<b>Grezzina courgettes</b> , chestnut mushrooms, caraway & carrot purée	10
<b>Brown &amp; white crab tartlet</b> , herb salad	15
<b>Burrata</b> , broad bean purée, grilled artichoke, pecoya pepper	13
<b>Grilled lamb köftes</b> , new potatoes, lime yoghurt, coriander & chilli	12

### FROM THE GRILL

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<b>35 day-aged sirloin steak</b> , skin-on fries, shallots, herb butter	38
<b>Roasted duck breast</b> , broad beans, chicken sauce	28
<b>Beetroot gnocchi</b> , sorrel, Swiss chard pesto	20
<b>Grilled monkfish</b> , hispi cabbage, creamed bacon sauce	28
<b>Boundary burger</b> , onion marmalade, Tomme de Savoie cheese, skin-on fries	21
<b>35 day aged 850g T-bone steak</b> , skin-on fries, shallots, herb butter (for two people)	95

### SIDES

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<b>Parsley new potatoes</b>	6.5	<b>Roasted caraway carrots</b>	6.5
<b>Skin-on fries</b>	6.5	<b>Purple sprouting broccoli</b>	6.5
<b>Mixed leaf salad</b> , house dressing	6.5		

### DESSERTS

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<b>Madagascar vanilla pannacotta</b> , poached rhubarb	9	<b>Dark chocolate mousse éclair</b> , salted caramel	12
<b>Baba amaretto</b> , coffee cream, toasted almond	10	<b>Ice cream &amp; sorbet</b> , ask for flavours	each 4

We are a cashless venue. A discretionary 15% 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

## BOUNDARY COCKTAILS

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<b>The Famous</b> Grey Goose, Briottet Cactus Pimento & Fig liqueur, Orgeat syrup, Blood orange	13
<b>Life Is Short</b> Bacardi Ocho, Crème de Châtaigne, Maple, Walnut bitters	13
<b>The Island</b> Bacardi Carta Blanca, Koko Kanu, kiwi syrup, lime juice, coconut Water	13
<b>The Rider</b> Patron Silver, Briottet Mangue, Agave, Clémentine juice, Lime juice	13
<b>Passion Mint</b> Bombay Shapphire, Passion Fruit syrup, Elderflower cordial, Lemon juice, Fresh Mint	13
<b>Claude-Joseph</b> Grey Goose Essence White Peach & Rosemary, Crème de Apricot, Fig Jam, Devaux Grand Reserve	13
<b>Burning the Old Year</b> Laphroaig Single malt 10 yo, Averna Amaro, Crème de Cacao, Port, Hazelnut, Chocolate bitters	13
<b>It's Not Easy</b> Dewar's 12 yo, Tawny port Orgeat syrup, Whisky Barrel bitters	14
<b>Dream #23</b> Aberfeldy 12 yo, Amaretto Disarone, Salted Caramel, Toast bitter, Espresso	14
<b>Analogy of Life</b> Martell V.S., Pear liqueur, Crème de Banana, Caramel, Whisky Barrel bitters	14

## GIN & TONIC CUPS

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<b>Bombay Cup</b> Juniper, Lime, Orange, Tonic Water	13
<b>Bombay Citron Presse Cup</b> Juniper, Lemon, Rosemary, Pink Grapefruit & Bergamot Tonic Water	13
<b>Malfy Rosa Cup</b> Pink Peppercorn, Grapefruit, Rosemary, Rosemary & Black Olive Tonic Water	13

## BOUNDARY SPRITZ

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<b>Aperol Spritz</b> Aperol, prosecco, soda	12
<b>Rubino Spritz</b> Martini Rubino, prosecco, soda	13
<b>Ambra Spritz</b> Martini Ambrato, prosecco, soda	13

## VIRGIN COCKTAILS

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<b>Seedlip &amp; Tonic</b> Seedlip, Franklin & Son's Tonic Water	8
<b>Vibrante</b> Martini Vibrante, apple juice, ginger syrup, lemon juice, ginger ale	8

## BEERS & CIDERS

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<b>Stiegl Goldbräu</b> (bottle) 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.	6	<b>Peroni Libera 0.0%</b> (bottle) Crisp and refreshing, brewed to a zero alcohol recipe	5
<b>Peroni Azzurro</b> (draft schooner) A delicate balance of bitterness and citrus aromatic notes with a crisp, dry finish. Served chilled to 4°C	6	<b>Sandford Orchards Supreme Cider</b> Smooth effervescence, full-bodied with apple and leather aroma. The perfect balance of dry and fruity	6
<b>Peroni Azzurro</b> (bottle) Italy's most iconic beer, brewed and bottled since 1963	6		
<b>Gluten Free Peroni Azzurro</b> (bottle) Delivering the trademark refreshing flavour & clean finish of Peroni Azzurro to a gluten-free recipe	6		