

BOUNDARY

Saturday 11am - 4pm

SNACKS

1/2 a dozen Maldon oyster , shallot vinegar	20
Cobble Lane charcuterie board , cornichons, toasted sourdough	14
Cheese board , chutney, crackers	12
Beef brisket & smoked cheese croquettes , housemade brown sauce	6

BRUNCH

Eggs Benedict , cured ham, hollandaise	11
Eggs Florentine , spinach, hollandaise	10
Eggs Royale , smoked salmon, hollandaise	13
Full English breakfast , bacon, sausage, 2 eggs, black pudding, beans, hash brown	14
Full vegetarian , vegan sausages, 2 eggs, tomatoes, mushrooms, beans, spinach, hash brown	14
Full vegan , vegan sausages, tomatoes, mushrooms, beans, spinach, hash brown	14
Baked eggs shakshuka , toasted sourdough	12
Smoked salmon & scrambled eggs , toast	15
Reuben sandwich , pastrami, emmental, sauerkraut, russian dressing	11
Pastrami hash , poached egg	13
Brioche French toast , berries & vanilla crème fraiche	11
crispy bacon & maple syrup	12
Smashed avocado on toast , poached eggs, pickled chilli	11

MAINS

Steak tartare , bone marrow toast	21
Gnocchi , violet artichokes, romesco, summer greens	17
Boundary burger , tomato, mature cheddar, lettuce, pickle, burger sauce, skin-on fries	18
Chicken escalope , summer slaw	19
Tuna niçoise salad , new potatoes, green beans, soft herbs, rich yolk egg	19
Caesar salad , crispy bacon, romaine lettuce, croutons, classic dressing	12
add chicken	6
Chilli & fennel pork sausages , mash, gravy, onions	16
Market fish	POA

SIDES

Skin-on fries	5	Crab mac n cheese	8
Spring greens	6	Buttered new potatoes	5
Grilled baby gem, Caesar dressing	5	Heritage tomato salad, sherry vinegar	6

We are a cashless venue. A discretionary 13.5% 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

	125 _{ML}	BTL
NV Ca di Alte Prosecco (Italy)	9	44
NV Boisset No. 21 JCB Brut Cremant (France)		53
NV Classic Cuvée Multi Vintage, Nyetimber (England)		78
NV Devaux Grand Reserve (France)	15	82
NV Devaux Cuvee Rosée (France)	17	92
NV Devaux Cuvee D, Aged 5 Years (France)	19	105
NV Bollinger ‘Special Cuvée’, Brut (France)		120
2009 Devaux D Millesime (France)		145
NV Laurent-Perrier ‘Cuvée Rosé’ Rosé (France)		165
2011 Devaux ‘Stenope’, Champagne, France (France)		195
NV Devaux Cuvee D, Aged 7 Years (France)	(magnum 1.5L)	220
2012 Dom Pérignon, Brut (France)		350

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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