BOUNDARY

SNACKS

Maldon oyster, shallot vinegar 1/6/12	4/20/36
Cobble Lane charcuterie board, cornichons, grilled sourdough	14
Cheese board, Bromley chutney, crackers	12

STARTERS

Salt & pepper squid, chimichurri, chipotle chilli sauce, crispy garlic, scorched lime	10
Crispy duck egg, oyster mushrooms, parsley emulsion, fried sage	8
Treacle cured salmon, crème fraîche, dill, rye bread	14
Beef carpaccio, wild rocket, balsamic glaze, truffled olive oil	11
Soup of the day, stilton scone	7
Corn-fed chicken & Guinea fowl terrine, green pistachio	12

MAINS

Spiced cauliflower schnitzel, corn & coconut bisque, black garlic emulsion,	18
Pan roasted halibut, clam & leek chowder, seashore greens	29
Cornfed chicken, tarragon polenta, mixed wild mushrooms, parmesan	24
Boundary cottage pie, beef ragu, mashed potatoes, tender-stem broccoli	19
Venison loin, artichoke and potato gratin, black garlic emulsion, cavolo nero	30
Whole grilled bream, chimichurri, watercress, scorched lemon	25
Sirloin steak, fries, béarnaise sauce	35

SIDES

Skin-on fries	5
Bitter leaf salad, blue cheese, pomegranate, olive oil	6
Grilled Hispi cabbage, garlic, chilli & anchovy butter	6
Buttered new potatoes, fresh chives	5
Steamed spinach, preserved lemon, olive oil	7
Grilled baby gem, Caesar dressing	6

