

# BOUNDARY

Monday to Saturday 11am - 4pm

## SNACKS

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

## BRUNCH

|  |     |
|--|-----|
| <b>Eggs Benedict</b> , cured ham, hollandaise                              | 13  |
| <b>Eggs Florentine</b> , spinach, hollandaise                              | 12  |
| <b>Eggs Royale</b> , smoked salmon, hollandaise                            | 15  |
| <b>Smoked salmon &amp; scrambled eggs</b> , toast                          | 15  |
| <b>Reuben sandwich</b> , pastrami, emmental, sauerkraut, russian dressing  | 14  |
| <b>Buttermilk fried chicken</b> , fresh waffle, sriracha mayo, winter slaw | 14  |
| <b>Smashed avocado on toast</b> , pickled chilli (add poached eggs +3)     | 12  |
| <b>Haddock goujons</b> , tartare sauce                                     | 11  |
| <b>Soup of the day</b>   | POV |

## MAINS

|  |    |
|--|----|
| <b>Boundary burger</b> , tomato, mature cheddar, lettuce, pickle, burger sauce, skin-on fries  | 18 |
| <b>Gnocchi</b> , violet artichokes, romesco, winter greens                                     | 17 |
| <b>Crab linguine</b> , chilli, rocket  | 19 |
| <b>Steak &amp; eggs</b> , fries  | 24 |
| <b>Whole grilled bream</b> , chimichurri, watercress, scorched lemon                           | 25 |
| <b>Tuna niçoise salad</b> , new potatoes, green beans, soft herbs, rich yolk egg               | 19 |
| <b>Caesar salad</b> , crispy bacon, romaine lettuce, croutons, aged parmesan, classic dressing | 12 |
| add chicken  | 6  |
| <b>Superfood salad</b> , avocado, beetroot, broccoli, cauliflower, baby spinach, alfalfa       | 16 |

## SIDES

|                                     |   |                                       |   |
|-------------------------------------|---|---------------------------------------|---|
| Skin-on fries                       | 5 | Green salad, blue cheese              | 6 |
| Buttered new potatoes, fresh chives | 5 | Steamed spinach, lemon, olive oil     | 7 |
| Grilled baby gem, Caesar dressing   | 6 | Grilled Hispi cabbage, anchovy butter | 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

|   |    |  |    |
|---|----|--|----|
| <b>Kir Royale</b><br><i>Deveaux Grand Reserve, crème de cassis</i>                          | 15 | <b>Mimosa</b><br><i>Fresh orange juice, Ca Di Alte Prosecco</i>                              | 10 |
| <b>“Cinq pas Jour”</b><br><i>Grey Goose, cranberry, grapefruit, strawberries, grenadine</i> | 14 | <b>Earl Grey Martini</b><br><i>Bombay Sapphire Gin, lemon, Earl Grey infusion, egg white</i> | 14 |
| <b>Breakfast Martini</b><br><i>Bombay Sapphire Gin, Cointreau, marmalade, toast</i>         | 14 | <b>Screwdriver</b><br><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 <sub>ML</sub> | BTL |
|--|-------------------|-----|
| NV <b>Ca di Alte Prosecco</b> (Italy)                      | 9                 | 44  |
| NV <b>Boisset No. 21 JCB Brut Cremant</b> (France)         |                   | 53  |
| NV <b>Classic Cuvée Multi Vintage, Nyetimber</b> (England) |                   | 78  |
| NV <b>Devaux Grand Reserve</b> (France)                    | 15                | 82  |
| NV <b>Devaux Cuvee Rosée</b> (France)                      | 17                | 92  |
| NV <b>Devaux Cuvee D, Aged 5 Years</b> (France)            | 19                | 105 |
| NV <b>Bollinger ‘Special Cuvée’, Brut</b> (France)         |                   | 135 |
| 2009 <b>Devaux D Millesime</b> (France)                    |                   | 145 |
| NV <b>Laurent-Perrier ‘Cuvée Rosé’ Rosé</b> (France)       |                   | 165 |
| 2011 <b>Devaux ‘Stenope’, Champagne, France</b> (France)   |                   | 195 |
| NV <b>Devaux Cuvee D, Aged 7 Years</b> (France)            | (magnum 1.5L)     | 220 |
| 2013 <b>Dom Pérignon, Brut</b> (France)                    |                   | 350 |

# FRESH JUICES

|  |     |  |     |
|--|-----|--|-----|
| <b>Fresh Juices</b><br><i>Orange / Apple / Grapefruit</i>      | 5.5 | <b>Evergreen</b><br><i>Apple, cucumber, celery, kale, spinach, lemon, ginger</i> | 5.5 |
| <b>Golden Ratio</b><br><i>Apple, orange, tumeric, beetroot</i> | 5.5 | <b>Rise Up</b><br><i>Apple, carrot, ginger, lemon, beetroot</i>                  | 5.5 |