

# BOUNDARY

## ROOFTOP

### SNACKS

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<b>Focaccia</b> , balsamic & olive oil	6	<b>Cod bites</b> , tartare sauce	11
<b>Tzatziki</b> , chickpea fries	7	<b>Chorizo</b> , caramelised onions, sherry vinegar	9
<b>Maldon rock oyster</b> , mignonette 1/6/12	4/20/38	<b>Spinach &amp; lemon arancini</b> , creamed ricotta	9

### SMALL PLATES

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<b>Baked St Marcellin cheese</b> , heritage beetroot, walnuts	12
<b>Smoked paprika cauliflower</b> , radicchio, orange segment	9
<b>Duck liver parfait</b> , cornichons, sourdough toast	12
<b>Gin &amp; juniper cured salmon</b> , mustard sauce, rye bread	14
<b>Large Orkney scallop</b> , Alsace bacon, creamed leeks	15
<b>Grilled lamb köftes</b> , roasted cauliflower, honey, harissa	9

### BIG PLATES

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<b>35 day-aged rib-eye</b> , skin-on fries, shallots, parsley & red wine butter	42
<b>Ossobuco</b> , creamed polenta, pecorino gremolata	26
<b>Delica pumpkin</b> , puy lentils, cavolo nero pistou, carrot crisps	19
<b>Halibut on the bone</b> , saffron sauce, mussels	29
<b>Boundary burger</b> , onion marmalade, Tomme de Savoie cheese, skin-on fries	21

### TO SHARE

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<b>Baked Mont D'Or cheese</b> , new potato, charcuterie	55
<b>Raclette cheese</b> , charcuterie, potatoes, cornichons	44
<b>Fondue Savoyarde</b> , croutons	minimum of two 26 pp
<b>45 day aged 850g T-bone steak</b> , skin-on fries, parsley & red wine butter	92
<b>Charcuterie plate</b> , crostini, pickles	14

### SIDES

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<b>Parsley new potatoes</b>	6	<b>Braised red cabbage</b>	6
<b>Skin-on fries</b>	6	<b>Roasted carrots</b>	6
<b>Mixed green salad</b>	6	<b>Truffled &amp; parmesan fries</b>	10

### DESSERTS

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<b>Clementine cake</b> , citrus candied zest	11	<b>Dark chocolate delice</b> , sugar coated cranberrys	10
<b>Vanilla waffle</b> , praline cream, cinnamon ice cream	11	<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.

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## BOUNDARY COCKTAILS

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<b>Claude - Joseph</b>	15
<i>Grey Goose Essence Peach vodka, apricot liqueur, fig jam, thyme, lime, Devaux Grande Reserve champagne</i>	
<b>The Mexican's Brother</b>	15
<i>Patron Silver, Cazcabel honey tequila, mango liqueur, lime, agave, chilli bitters</i>	
<b>No. 125</b>	15
<i>Aberfeldy 12yo whisky, Tawny port, almond, walnut bitters</i>	
<b>Passion Mint</b>	15
<i>Hoxton Dry Gin, passion fruit syrup, elderflower cordial, lemon juice, fresh mint</i>	
<b>Winter in the Caribbean</b>	15
<i>Bacardi Caribbean Spiced Rum, Frangelico liqueur, caramel liqueur, condensed milk</i>	
<b>Can you handle it?</b>	15
<i>Elijah Craig whiskey, Craigellachie whisky, Crème de Châtaigne, Mr Black liqueur, aromatic bitters</i>	
<b>Lost in Shoreditch</b>	15
<i>Lost Explorer Mezcal, fig liqueur, Averna, chocolate bitters</i>	
<b>Two Boundaries</b>	15
<i>Bacardi 4 yo Rum, Two Drifters, Licor 43, vanilla syrup, cinnamon bitters, black pepper, double cream</i>	
<b>Big Smoke</b>	15
<i>Peat Monster whisky, Tawny Port, Pain D'épices, Amaretto, walnut bitters</i>	
<b>Pimiento</b>	15
<i>Grey Goose vodka, Pimiento Dram, apricot liqueur, lemon juice, foamer bitters</i>	

## HOT COCKTAILS

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<b>Vin Chaud</b>	12
<i>Red wine, winter spiced mix</i>	
<b>Snow Queen</b>	14
<i>Bacardi Carta Blanca Rum, Frangelico liqueur, Cointreau, white chocolate, milk</i>	
<b>Salieri</b>	14
<i>Grey Goose Vodka, Mozart liqueur, Goldshlager cinnamon liqueur, double cream</i>	

## BOUNDARY SPRITZ

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<b>Aperol Spritz</b>	12
<i>Aperol, prosecco, soda</i>	
<b>Rubino Spritz</b>	13
<i>Martini Rubino, prosecco, soda</i>	
<b>Ambra Spritz</b>	13
<i>Martini Ambrato, prosecco, soda</i>	
<b>Hoxton London Spritz</b>	13
<i>Amaro, prosecco, soda</i>	

## VIRGIN COCKTAILS

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<b>Seedlip &amp; Tonic</b>	9
<i>Seedlip, Franklin &amp; Son's Tonic Water</i>	
<b>Vibrante</b>	9
<i>Martini Vibrante, apple juice, ginger syrup, lemon juice, ginger ale</i>	
<b>Marti-No</b>	9
<i>Martini Vibrante, hibiscus syrup, apple juice, lemongrass, lime juice</i>	

## BEERS & CIDERS

<b>Stiegl Goldbräu</b> (bottle)	6	<b>Sagres 0.0%</b> (bottle)	6
<i>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.</i>		<i>A 0,0% alcohol beer with a fruity taste and hints of banana and grains. The combination of malts along with the manufacturing process, help to reduce the warty flavour normally found in non-alcoholic beer.</i>	
<b>Sagres</b> (draft scooner)	6.5	<b>Sandford Orchards Supreme Cider</b>	6
<i>A thin-bodied Pilsner with a clean and dry mouthfeel and a slightly bitter flavour, accompanied by subtle aromatic notes. Tastes better on draft.</i>		<i>Smooth effervescence, full-bodied with apple and leather aroma. The perfect balance of dry and fruity</i>	
<b>Sagres</b> (bottle)	6		
<i>A thin-bodied Pilsner with a clean and dry mouthfeel and a slightly bitter flavour, accompanied by subtle aromatic notes.</i>			