

BOUNDARY

Sunday menu available from 12pm

SMALL PLATES

Maldon Rock oysters , shallot vinegar 1/6/12	4/20/36
House pickles , selection of seasonal vegetables	5
Cheese board , chutney, crackers	12
Cobble Lane charcuterie board , cornichons, toasted sourdough	14
Beef carpaccio , wild rocket, balsamic glaze, truffled olive oil	11
Crispy duck egg , oyster mushrooms, parsley emulsion, fried sage	8
Buttermilk fried chicken , fresh waffle, sriracha mayo, winter slaw	14

BIG PLATES

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
Superfood salad , avocado, beetroot, broccoli, cauliflower, baby spinach, alfalfa	16
Gnocchi , violet artichokes, romesco, winter greens	17

SUNDAY ROAST

All our meat comes from HG Walter.
Sourcing from small farmers with big values.

Roast beef , 35 day aged beef rump-cap, homemade horseradish sauce	24
Roast chicken , 1/2 free-range chicken, sage stuffing	22
Roast pork belly , crackling, apple sauce	21
Vegetarian roast , ask server for today's special	19
Mixed roast , aged beef rump cap, chicken, pork belly	29
Children's roast	14

All roasts are served with duck fat roasted potatoes, honey glazed carrots, cauliflower cheese, seasonal greens, Yorkshire pudding and gravy

SIDES

Duck-fat roasted potatoes	5	Mixed salad, house dressing	5
Skin-on fries	5	Cauliflower cheese to share	8
Seasonal vegetables	6	Crab mac n cheese	8

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>	15	Mimosa <i>Fresh orange juice, Ca Di Alte Prosecco</i>	10
“Cinq pas Jour” <i>Grey Goose, cranberry, grapefruit, strawberries, grenadine</i>	14	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)		135
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
2013 Dom Pérignon, Brut (France)		350

FRESH JUICES

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