

# BOUNDARY

## ROOFTOP

### SMALL PLATES

**Maldon rock oyster,**

shallot mignonette  
1/6/12 – 4/20/38

**Chorizo,**

caramelised red onion, sherry vinegar  
9

**Focaccia,**

balsamic & olive oil  
6

**N'duja arancini,**

courgette purée  
9

**Smoked paprika hummus,**

crudités  
7

**Calamari,**

corriander & aioli  
10

### STARTERS

<b>Burrata,</b> Isle of Wight heritage tomatoes, basil oil	14
<b>Greek salad,</b> fresh oregano, feta cheese	8/16
<b>Charcuterie plate,</b> sourdough, pickles	13
<b>Grilled king prawns,</b> chilli & garlic sauce, coriander	12
<b>Grilled lamb koftes,</b> chopped Fregola salad	12
<b>Broad bean falafel,</b> cauliflower tabouleh, red pepper dressing	8

### FROM THE GRILL

<b>35 day-aged sirloin steak,</b> skin-on fries, béarnaise	35
<b>Roasted &amp; glazed aubergine,</b> crispy onions, harissa & coconut dressing	17
<b>Grilled sea bass fillet,</b> grilled courgette & aubergine, sauce vierge	24
<b>Spatchcock chicken,</b> rocket, aioli	23
<b>Boundary burger,</b> onion marmalade, Tomme de Savoie, skin-on fries	21
<b>35 day-aged 850g T-bone steak,</b> skin-on fries, béarnaise	92

### SIDES

<b>Skin-on fries</b>	6	<b>Fregola salad</b>	7
<b>New potatoes</b>	6	<b>Isle of Wight heritage tomato salad</b>	7
<b>Mixed green salad</b>	7	<b>Grilled vegetables</b>	6

### DESSERTS

<b>Peach pannacotta,</b> shortbread biscuit	9
<b>Dark chocolate brownie,</b> strawberry sorbet	10
<b>Lemon meringue waffles,</b> lemon sorbet	10
<b>Ice cream &amp; sorbet,</b> ask for flavours	4 each

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### COCKTAILS

#### Humpty Dumpty £15

Grey Goose Essences watermelon & basil, Martini Fiero, watermelon syrup, apple, lemon juice

#### The Mexican £15

Patron Silver, Cointreau, pineapple, lime, cucumber, agave, chilli bitters

#### Passion Mint £15

Bombay Sapphire, passion fruit syrup, elderflower cordial, lemon, mint

#### Serendipity £15

Grey Goose Essences peach & rosemary, Italicus, mango puree, passion fruit syrup, lime juice

#### Other Paloma £15

Patron silver, Briotett Pamplemousse, Franklin & Sons pink grapefruit soda, lime, agave

#### Boundary Mule £15

42 Below, Ginjo Yuzushu, Franklin & Sons guava & lime soda, ginger syrup, angostura, lime

#### Powerpuff Girls £15

Hoxton Pink Gin, Briotett lychee, raspberry puree, lime, lychee juice

#### Rosolio £15

Bombay Citron Presse, Italicus, limoncello, raspberry puree & syrup, lemon, foamer

#### The Island £15

Bacardi Carta Blanca, Bacardi coconut, kiwi syrup, lime, coconut water

#### 1789 £15

Elijah Craig whisky, Briotett Peach, Martini Fiero

### GIN & TONIC CUPS

#### Bombay Sapphire Cup £13

Bombay Sapphire, Franklin & Sons tonic water, juniper, lime

#### Bombay Citron Presse Cup £13

Bombay Citron Presse, Franklin & Sons rosemary & black olive tonic water, juniper, lemon, rosemary

#### Hoxton Pink Cup £13

Hoxton Pink, Franklin & Sons grapefruit & bergamot tonic water, pink peppercorn, grapefruit

### BOUNDARY SPRITZ

#### Aperol Spritz £13

Aperol, prosecco, soda

#### Limoncello Spritz £13

Limoncello, prosecco, soda

#### Hoxton London Spritz £13

Hoxton Amaro, prosecco, soda

#### Boundary Spritz £14

Aperol, Mango puree, Briotett Pamplemousse, prosecco, soda

### NON ALCOHOLIC

#### Seedlip & Tonic £10

Seedlip & Franklin & Sons elderflower & cucumber tonic water

#### Vibrante £10

Martini Vibrante, apple juice, ginger syrup, lemon, ginger ale

#### Martini-No £10

Martini Vibrante, hibiscus syrup, apple juice, lemongrass, lime juice

### BEERS & CIDERS

#### Stiegl Goldbrau £7

Brewed from Austrian hops and crystal-clear water from the Alps.

#### Sagres Schooner £7

A thin-bodied Pilsner with a clean and dry mouthfeel flavour

#### Sagres bottle £6.5

A thin-bodied Pilsner with a clean and dry mouthfeel flavour

#### Sagres 0 % £6

A 0,0% alcohol with a fruity taste and hints of banana and grains.

#### Sandford Cider £8

Smooth effervescence, full-bodied with apple and leather aroma.