

BOUNDARY

ROOFTOP

SMALL PLATES

Maldon rock oyster, shallot mignonette 1/6/12 – 4/20/38	Focaccia, balsamic & olive oil 6	Smoked almonds 4.5
Chorizo, caramelised red onion, sherry vinegar 9	Truffle & mushroom arancini courgette purée 11	Nocellara olives 4.5

STARTERS

Baked goats cheese millefeuille, toasted walnuts	10
Ruby beetroot carpaccio, citrus	8
Charcuterie plate, sourdough, pickles	13
Gin & juniper berry cured seatrout, crème fraiche, rye	13
Ham hock & pistachio terrine, pickled red onion, sourdough	9
Seafood cocotte, sourdough	15/28

MAINS

Salt aged 10oz sirloin steak, skin-on fries, peppercorn sauce	35
Delica pumpkin risotto, crispy sage	19
Turbot, Palourde clams, Champagne butter sauce	29
Venison haunch, red wine jus, mash potatoes	26
Boundary burger, onion marmalade, Tomme de Savoie, skin-on fries	21
Bacon & potato tartiflette, reblochon cheese	20

SHARING

400g baked Mont d'or, charcuterie selection, mixed leaf	49
Fondue Savoyard, croutons, cornichons add charcuterie selection + 10	24pp
Raclette, charcuterie selection, mixed leafs	22pp
Salt aged 850g T-bone steak, skin-on-fries, peppercorn sauce	93

SIDES

Skin-on fries	6	Bitter leaf salad	6
Truffle & parmesan skin-on-fries	10	Mash potatoes	6
New potatoes	6	Tenderstem broccoli, garlic, chilli	8

DESSERTS

Sherry trifle	8	White chocolate & cinnamon cheesecake	8
Dark chocolate log, spiced vanilla cream	8	Cheese selection	4 each

BOUNDARY

ROOFTOP

COCKTAILS

All at £15

Winter Collins

Bombay Sapphire, Briottet Crème de Châtaigne, Cinnamon, Lemon

Passion Mint

Hoxton dry gin, Elderflower, Passion fruit, lemon

The Mexican

Patron Silver, Cointreau, Pineapple, Lime, Cucumber, Agave, Chilli bitters

Explorer Of the Shoredich

Lost Explorer, Briottet Crème de Pêche & Creme de Cacao Blanc, Lime, Orgeat syrup, Agave

Black Forrest Gateau

Elijah Craig whisky, Pimento, Lemon, Orgeat syrup, Tawny port

Twelve spices and two cubes

Aberfeldy 12yo, Briottet Pain D'Epices & Cacao Blanc, Mr. Black coffee liqueur, Chocolate bitters, Whisky Barrel Bitters

Pink Panther

Patron Anejo, Akashi-Tai Yuzushu, Briottet Catus Piment Figue De barbarie, Lime, Orgeat Foamer

Caribbean Sun

Bacardi Spiced & Caribbean Spiced, Briottet Creme de Banane, Mango, Cinnamon, Whisky Barrel Bitters

The King

Peat Monster whisky, Mozart Dark Chocolate liqueur, Mr. Black coffee liqueur, Salted caramel

Boundary Negroni

Bombay Sapphire, Campari, Myrtil Wild Blueberry

WINTER WARMERS

Vin Chaud £12

Winter spiced red wine

Snow Queen £14

Bacardi Carta Blanca, Cointreau, Frangelico, White chocolate, milk

Mandarin Toddy, (Hot/Cold) £14

Craigellachie 13yo whisky, Briottet Mandarin, Akashi-Tai Yuzushu, Pimento, Pear

Salieri £14

Grey Goose, Mozart chocolate liqueur, Encantato Mezcal, Caramel, Cinnamon, Double cream

BOUNDARY SPRITZ

Aperol Spritz

Aperol, prosecco, soda

£13

Limoncello Spritz

Limoncello, prosecco, soda

£13

Hoxton London Spritz

Hoxton Amaro, prosecco, soda

£13

Boundary Spritz

Select, Mango puree, Briottet Pamplemousse, prosecco, soda

£14

NON ALCOHOLIC

Seedlip & Tonic

Seedlip & Franklin & Sons elderflower & cucumber tonic water

£10

Vibrante

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

£10

Martini-No

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

£10

BEERS & CIDERS

Stiegl Goldbrau £7

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

Sagres bottle £6.5

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

Sandford Cider £8

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

Sagres Schooner £7

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.