

BOUNDARY

Monday to Saturday 11am - 4pm

SNACKS

Focaccia	4
Maldon oysters , shallot vinegar 1/6/12	4/20/36
Cobble Lane charcuterie board , cornichons, sourdough	13
Comté cheese cigars , chilli jam	5

BRUNCH

Eggs Benedict , cured ham, hollandaise	13
Eggs Florentine , spinach, hollandaise	12
Eggs Royale , smoked salmon, hollandaise	15
Smoked salmon & scrambled eggs , sourdough	15
Reuben sandwich , pastrami, emmental, sauerkraut, russian dressing	14
Buttermilk fried chicken , fresh waffle, sriracha mayo, winter slaw	14
Smashed avocado on toast , pickled chilli (add poached eggs +3)	12
Cream of tomato soup	6
add cheese toastie	4

MAINS

Boundary burger , mature cheddar, tomato, lettuce, pickle, burger sauce, skin-on fries	18
Delica pumpkin , braised lentils, cavolo nero, mustard	16
Toulouse sausage & mash , onion gravy	18
Steak & eggs , fries	24
Sashimi grade tuna tartare , avocado, sesame	14
Tuna niçoise salad , new potatoes, green beans, soft herbs, rich yolk egg	19
Caesar salad , crispy bacon, romaine lettuce, croutons, aged parmesan, classic dressing	12
add chicken	6
Superfood salad , avocado, beetroot, broccoli, cauliflower, baby spinach, alfalfa	16
add chicken	6
add tuna steak	8

SIDES

Skin-on fries	6	Broccoli, garlic, chili	8
Bitter leaf salad	7	Green beans, almond, lemon	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
Boundary Garibaldi <i>Campari, Akashi-Tai, Yuzushu, Blood orange syrup, orange juice</i>	14	Start of the day <i>Bombay Citron, Yuzushu, Briottet Peche, Licor 43</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 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