

BOUNDARY

ROOFTOP

SMALL PLATES

Focaccia balsamic vinegar, olive oil 6	Maldon oysters shallot vinegar 1-6-12 3/16/30	Calamari coriander, chilli, aioli 10
Nocellara olives 4.5	Chorizo caramelised red onion 9	Smoked almonds 4.5

STARTERS

Delica pumpkin, Beluga lentils, hazelnut	11
Goats cheese & grilled leek tartlet, béchamel	9
Beetroot cured salmon gravadlax, rye crostini, crème fraîche	13
King prawn pil pil, sourdough	11
Butternut squash & sage arancini, lemon ricotta	8
Hand cut beef tartare, egg yolk, crostini	12/22
Charcuterie board, grilled sourdough, pickles	13

MAINS

500g whole John Dory, beurre noisette, capers, parsley	28
35 day salt-aged 10oz sirloin steak, skin-on fries, peppercorn sauce	35
Truffle & wild mushroom orzo, crispy sage	18
Tuna steak, caponata, pine nuts	24
Corn-fed spatchcock chicken, Kalamata olives, baby potatoes	22
Boundary burger, onion marmalade, Tomme de Savoie cheese, skin-on fries	21

SHARING

35 day salt-aged 850g T-bone steak, skin-on fries, peppercorn sauce	85
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SIDES

Skin-on fries 6	add parmesan & truffle 4	Tenderstem broccoli, flaked almonds	8
Roasted autumn vegetables	6	Winter leaf salad	6

DESSERTS

Basque cheesecake	8	Chocolate & Amaretto crème caramel	8
Pear & hazelnut tart, cinnamon ice cream	8	Affogato, espresso, vanilla ice cream, Dewars whiskey	10

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COCKTAILS

All at £15

Passion Mint

Bombay Sapphire gin, passion fruit, elderflower, lemon, mint

The Mexican

Patron silver tequila, Cointreau, pineapple, cucumber, agave, chilli bitters

Powerpuff Girls

Pink gin, Briottet litchi, raspberry, lime, lychee

Cool as a Cucumber

Bombay Premier Cru, St. Germain, Akashi-tai ginjo yuzushu, lime, cucumber, butterscotch

Rhum-Martini

Two Shores Oloroso sherry cask, Bacardi Caribbean, Mr. Black, Briottet cacao blanc, coconut cream, espresso, chocolate bitters

No Shade

Elijah Craig, Briottet cactus, fig de barbarie, Savoia Americano, guava, lime

Sensational

42 Below, Akashi-tai ginjo yuzushu, Kaveri ginger liqueur, mango, lemon

Habanero

Cazcabel Anejo, Savoia Orancio, Akashi-tai ginjo yuzushu, pepper, agave, lime, butterscotch

End of Argument

Lost Explorer mezcal, Teremana tequila, Savoia Orancio, Briottet mandarine, orgeat, lime

Serendipity

Grey Goose essences peach & rosemary, Italicus, mango, passion fruit, lime

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

Amalfi Cup £13

Malfy gin Rosa, Franklin & Sons grapefruit & bergamot tonic water, pink peppercorn, grapefruit

BOUNDARY SPRITZ

Aperol Spritz £13

Aperol, prosecco, soda

Limoncello Spritz £13

Limoncello, prosecco, soda

Hugo Spritz £13

Bombay Sapphire, St Germain, prosecco, soda

Boundary Spritz £13

Select, Mango puree, Briottet 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

Steigl Goldbrau bottle £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.