

# BOUNDARY

*London*

# ROOFTOP

*Bar & Grill*

## NIBBLES

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<b>Caramelised onion focaccia</b> , balsamic vinegar, oil 4	<b>Manzanilla olives &amp; smoked almonds</b> 7
<b>Cornichons antipasto</b> , rosemary, parsley, olive oil 4.5	<b>Puglia antipasto</b> , artichokes, peppers, courgette 4.5

## TO START

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<b>Pyefleet pure oysters</b> (minimum four) 3 ea.	<b>Charcuterie</b> , cornichons, sliced baguette 19
<b>Spiced monkfish tempura</b> , coconut, lemongrass 10.5	<b>Chargrilled sirloin</b> , parsnip, horseradish 11
<b>Salt &amp; pepper crispy calamari</b> , sriracha aioli 12.5	<b>Roast squash salad</b> , macadamia 'feta', pomegranate 8.5
	<b>Reblochon tartiflette</b> (for two), pickled vegetables 8 pp

## MAIN COURSE

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<b>Garlic &amp; chilli tiger prawns</b> , peri peri dried tomatoes 21	<b>Grilled chicken</b> , 'nduja sausage cassoulet 15
<b>Pan roasted hake</b> , cauliflower, crispy shallots, kale 15	<b>Duck breast</b> , port roasted figs, bunched carrots 19.5
<b>Salt baked celeriac</b> , Jerusalem artichoke, grated truffle 14	<b>Polenta &amp; wild mushroom ragu</b> , chard, hazelnuts 14

## TO SHARE

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<b>Côte de Boeuf</b> (for two) 29.5 pp <i>Robata grilled 35-day aged Irish cote du boeuf, roasted garlic portobello mushroom, porcini cream sauce, fries</i>
<b>Cocotte de fruits de mer</b> (for two) 31 pp <i>Tiger prawns, langoustine, parlourde calms, mussels, monkfish, hake, braised fennel, white wine bisque sauce, baguette</i>
<b>Raclette</b> (for two) 18 pp <i>Raclette Comtoise, saucissons rosette, jesus &amp; sec, jambon du Bayonne, cornichons, pink fir potatoes, butter, chives</i>
<b>Fondue Savoyard</b> (for two or four) 21 pp <i>Comte d'estive, emmental francais, beaufort chalet d'alpage, Hennessy V.S., white wine, garlic, crispy croutons, cornichons</i>

## SIDES

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<b>Fries</b> , aioli 5.5
<b>Roasted forgotten vegetables</b> , tahini, za'atar 7
<b>Raw beetroot, pear &amp; feta salad</b> 7
<b>Avocado, pistachio &amp; pomegranate salad</b> 7

## DESSERTS & CHEESE

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<b>Passion fruit tart</b> , crème fraîche 7
<b>Chocolate delice</b> , crushed amaretti, yoghurt 7
<b>Caramelised brioche</b> , malt ice cream, ginger crunch 7
<b>French cheeses</b> 12

## PREMIUM COCKTAILS

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The very best ingredients curated by our talented mixologists

<b>Veuve Clicquot Rose d'assemblage 1818</b>	16
<i>Veuve Clicquot, Hennessy V.S., Damson liqueur, walnut bitters, lemon</i>	
<b>Madame Ponsardin</b>	15
<i>Veuve Clicquot, Hendrick's gin, Crème d'Abricot, lime, thyme, apricot jam</i>	
<b>French 75</b>	15
<i>Veuve Clicquot, Hendrick's gin, lemon</i>	

## BOUNDARY COCKTAILS

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Refreshing seasonal signature cocktails

<b>Passion Mint</b>	12
<i>Plymouth gin, passion fruit, elderflower, lime, fresh mint</i>	
<b>Perfect Storm</b>	12
<i>Gosling's rum, Yaguara cachaça, honey, lemon, ginger</i>	
<b>Sombrero #5</b>	12
<i>Altos plato tequila, Maraschino, lemon, vanilla, cherry</i>	
<b>Regal #12</b>	12
<i>Mixed spice infused Chivas Regal 12 whisky, Mozart chocolate liqueur, chocolate, red chilli pepper</i>	
<b>Juanito</b>	12
<i>Montelobos mezcal, Italicus, Lillet blanc, dill bitter</i>	
<b>Samhain Masala</b>	12
<i>Havana Club Añejo Especial rum, Drambuie, pumpkin purée, maple bitters, condensed milk</i>	
<b>Antique Formula</b> (served hot OR cold)	12
<i>Chivas Regal 12 whisky, Antica Formula, Amaretto, orange, lemon, mixed spiced balsamic vinegar</i>	

Perfectly paired with one of our cigar range

<b>The Edmundo</b>	13
<i>Orange infused Monkey Shoulder whisky, cacao infused Reyka vodka, vanilla, orange, marshmallow</i>	
<b>Churchill</b>	13
<i>Laphroaig scotch, Martell V.S., Veuve Clicquot reduction, cherry bitters, chocolate bitters</i>	

## VIRGIN COCKTAILS

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<b>V&amp;P</b>	8
<i>Æcorn dry, pineapple juice, vanilla, oregeat, lime</i>	
<b>Dark Cherry</b>	8
<i>Cranberry juice, dark cherry purée, vanilla, lemon</i>	
<b>Blackberry Bellini</b>	8
<i>Æcorn aromatic, blackberry purée, lemonade, lime</i>	
<b>Seedlip &amp; Tonic</b>	8
<i>Seedlip, tonic</i>	

## HOT COCKTAILS

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<b>Vin Chaud</b>	10
<i>Le Pionnier Rouge Carignan, orange, lemon, mixed spice</i>	
<b>Snow Queen</b>	11
<i>Havana Club 3 rum, Frangelico hazelnut liqueur, Cointreau orange liqueur, white chocolate</i>	
<b>Boundary Warm Cidre</b>	12
<i>Monkey Shoulder whisky, Pernod anise, Sassy rosé cider, apple juice</i>	
<b>Mozart</b>	12
<i>Cacao infused Wyborowa vodka, Mozart chocolate liqueur, Montelobos mezcal, caramel, cinnamon, cream</i>	

## GIN & TONIC CUPS

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Specialist gins, served with Fever Tree tonic, botanicals and herbs from the garden. The ultimate thirst quencher

<b>Plymouth Cup</b>	12
<i>Lime, orange peel &amp; juniper</i>	
<b>Hendrick's Cup</b>	12
<i>Cucumber, thyme &amp; juniper</i>	
<b>Monkey 47 Cup</b>	14
<i>Blackberry, raspberry, sage</i>	

## BOUNDARY SPRITZ

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<b>Aperol Spritz</b>	11
<i>Aperol, prosecco, soda</i>	
<b>Lillet Spritz</b>	12
<i>Lillet blanc, St-Germain, prosecco, cucumber</i>	
<b>Italicus Spritz</b>	13
<i>Italicus, grapefruit, prosecco, soda, salt</i>	

## BEER & CIDER

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<b>Peroni Azzurro</b> (schooner on tap)	6
<i>A delicate balance of bitterness and citrus aromatic notes with a crisp, dry finish. Served chilled to 4°C</i>	
<b>Peroni Azzurro</b> (bottle)	5.5
<i>Italy's most iconic beer, brewed and bottled since 1963</i>	
<b>Gluten Free Peroni Azzurro</b> (bottle)	6
<i>Delivering the trademark refreshing flavour &amp; clean finish of Peroni Azzurro to a gluten-free recipe</i>	
<b>Peroni Libera 0.0%</b> (bottle)	5
<i>Crisp and refreshing, brewed to a zero alcohol recipe</i>	
<b>Sassy Cidre - Pomme</b> (bottle)	6
<i>Smooth effervescence, full-bodied with apple and leather aroma. The perfect balance of dry and fruity</i>	
<b>Sassy Cidre - Poire</b> (bottle)	6
<i>Bright and clear, pear flavours fill the mouth while the natural sugars leave a smooth finish</i>	

# CHAMPAGNE

	125 <sub>ML</sub>	BTL
NV <b>Veuve Clicquot Ponsardin, Brut</b>	14	80
NV <b>Veuve Clicquot Ponsardin, Brut Rosé</b>	16	90
NV <b>Veuve Clicquot Ponsardin, Brut</b>	(magnum 1.5L)	200
NV <b>Veuve Clicquot Ponsardin, Brut Rosé</b>	(magnum 1.5L)	220
NV <b>Bollinger 'Special Cuvée', Brut</b>		110
NV <b>Ruinart, Blanc de Blancs, Brut</b>		136
NV <b>Laurent-Perrier 'Cuvée Rosé' Rosé</b>		149
2009 <b>Dom Pérignon, Brut</b>		320
NV <b>Krug, Rosé</b>		400
NV <b>Armand De Brignac 'Ace of Spades', Brut</b>		450

## WHITE

	125 <sub>ML</sub>	500 <sub>ML</sub>	BTL
2018 <b>Colombard, Le Pionnier, IGP Comte Tolosan</b> (France, vegan)	7	23	29
2018 <b>Sauvignon Blanc, Le Potager du Sud, IGP Cotes de Gascogne</b> (France, vegan)	7.5	24	31
2018 <b>Marsanne Viogner, Roches de Belanne, IGP D'Oc</b> (France, vegan)	8	25	33
2017 <b>Pecorino, Tor del Colle, Abruzzo</b> (Italy, vegan)	8	28	38
2017 <b>Louriero, Vinho Verde, AB Valley</b> (Portugal, vegan)			40
2017 <b>Picpoul de Pinet, Domaine A Morin, Languedoc</b> (France, vegan)			43
2018 <b>Chardonnay Sur Lie 'Bon Vallon' De Wetshof, Robertson</b> (South Africa)			43
2017 <b>Albarino, Genio Y Figura, Rias Baixas</b> (Spain)			45
2017 <b>Riesling Reserve, Jean Baptiste Adam, Alsace</b> (France, vegan)			50
2017 <b>Pinot Gris Reserve, Jean Baptiste Adam, Alsace</b> (France, vegan)			55
2017 <b>Sancerre 'les Longues Fins', Domaine Andre Neveu</b> (France)			57
2018 <b>Gavi di Gavi 'Ca da Bosio Single Vineyard', Terradavino</b> (Italy, vegan)			65
2015 <b>Chablis 1er Cru 'Vaillons' Domaine Jean Dauvissat</b> (France)			96

## ROSÉ

	125 <sub>ML</sub>	500 <sub>ML</sub>	BTL
2017 <b>Chateau Paradis Rose, 'Essencial' Coteaux d'AIX en Provence</b> (France)	7.5	29	39
2018 <b>Cotes de Provence Rosé, 'Bain de Soleil', St. Romain d'Esclans</b> (France, organic, vegan)	9.5	37.5	55
2018 <b>Château d'Esclans, 'Whispering Angel', Côtes de Provence</b> (France)			79
2017 <b>Château d'Esclans, 'Rock Angel', Côtes de Provence</b> (France, vegan)			95
2018 <b>Château d'Esclans, 'Whispering Angel', Côtes de Provence</b> (France)	(magnum 1.5L)		129

## RED

	125 <sub>ML</sub>	500 <sub>ML</sub>	BTL
2017 <b>Carignan Grenache, Le Pionnier, IGP L' Herault</b> (France)	7	21	29
2017 <b>Malbec, Le Potager du Sud, IGP D'Oc</b> (France)	8	24	32
2017 <b>Barbera d'Asti Superiore, Tenuta Neirano, Piedmont</b> (Italy, vegan)	8.5	26	36
2017 <b>Pinot Noir, Sensas, IGP d'Oc</b> (France)	9	29	39
2016 <b>Cabernet Franc "1620" Lorgery, IGP d'O</b> (France, vegan)			40
2017 <b>Bardolino, Gorgo di Bricolo, Veneto</b> (Italy, organic, vegan)			40
2016 <b>Beaujolais Villages, 'Vigne de 1940', Domaine J M Dupre</b> (France, vegan)			45
2016 <b>Bourgogne Pinot Noir, Domaine Moirots, Burgundy</b> (France, vegan)			52
2018 <b>Blauburgunder, Kaltern, Alto Adige</b> (Italy, vegan)			55
2015 <b>Chateau d'Anielle, St Emilion Grand Cru</b> (France, vegan)			71
2015 <b>Barolo 'Serralunga Single Vineyard' Rivetto, Piedmont</b> (Italy, biodynamic)			145

## APÉRITIF

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<b>Byrrh</b>	8
<b>Campari</b>	8
<b>Lillet</b>	8
<b>Antica Formula</b>	9
<b>Aperol</b>	9
<b>Suze</b>	9

## GIN

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<b>Plymouth</b>	8
<b>Beefeater</b>	8
<b>Beefeater Pink</b>	8
<b>Plymouth Sloe</b>	9
<b>Beefeater 24</b>	10
<b>East London Liquor Company - Batch #2</b>	10
<b>Hendrick's</b>	10
<b>Plymouth Navy</b>	10
<b>Gin Mare</b>	11
<b>Monkey 47</b>	13

## VODKA

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<b>Wyborowa</b>	8
<b>Reyka</b>	9
<b>Grey Goose</b>	10
<b>Belvedere Single Estate</b>	13

## TEQUILA

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<b>Altos Plata</b>	8
<b>Avion Espresso</b>	9
<b>Altos Reposado</b>	10
<b>Montelobos Mezcal</b>	12.5
<b>Patron Reposado</b>	13.5

## RUM

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<b>Havana Club 3</b>	8
<b>Havana Club Especial</b>	9
<b>Yaguara cachaça</b>	9
<b>Goslings</b>	10
<b>Havana Club 7</b>	10
<b>Ron Zacapa (23 years)</b>	13
<b>Havana Club Seleccion De Maestros</b>	14

## SCOTCH WHISKY

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<b>Grant's Triple Wood</b>	8
<b>Monkey Shoulder</b>	9
<b>Chivas Regal (12 years)</b>	10
<b>Glenfiddich (12 years)</b>	11
<b>Laphroaig (10 years)</b>	11
<b>Talisker (10 years)</b>	11
<b>Chivas Regal (18 years)</b>	15
<b>Lagavulin (16 years)</b>	15
<b>Glenlivet (18 years)</b>	16
<b>Balvenie (21 years)</b>	28

## IRISH WHISKY

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<b>Jameson Triple Distilled</b>	8
<b>Redbreast (12 years)</b>	8

## AMERICAN WHISKEY

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<b>Jack Daniels</b>	8
<b>Rittenhouse Straight Rye</b>	8.5
<b>Woodford Reserve</b>	9

## COGNAC & ARMAGNAC

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<b>Martell VS</b>	9
<b>Sigognac (10 years)</b>	11
<b>Hennessy XO</b>	24
<b>Martell XO</b>	28

## LIQUEURS

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<b>Amaretto Disaronno</b>	7
<b>Drambuie</b>	8
<b>Jagermeister</b>	8

## CIGARS

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<b>Roméo y Julieta Petit Julieta</b>	(~10m smoking time)	10
<b>Partagas series D#5</b>	(~20m smoking time)	24
<b>Partagas series D#4</b>	(~30m smoking time)	26
<b>Montecristo Petit Edmundo</b>	(~25m smoking time)	28
<b>Hoyo de Monterrey Epicure No.2</b>	(~30m smoking time)	29
<b>Cohiba Siglo IV La Linea 1492</b>	(~35m smoking time)	36