

# BOUNDARY

SHOREDITCH

## FEASTING MENU

### WELCOME DRINK

#### **Passion Mint** – *Supplement £5*

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

### ON ARRIVAL

Focaccia, olive oil, sea salt

Nocellara olives

### STARTERS

Tuscan Panzanella salad, heritage tomatoes Vg

Burrata, fig, balsamic, sourdough V

King prawn cocktail

### MAINS

35 days Salt-age 10 oz sirloin steak, béarnaise

Corn-fed spatchcock chicken, Kalamata olives, new potatoes

Mediterranean skewer, chargrilled mushroom, aubergine, courgette, halloumi V (vg avail)

Tuna steak, fresh cut Mediterranean salad

### SIDES

Skin-on-fries

Rocket, parmesan & balsamic

### DESSERTS

Chocolate & hazelnut tart

Raspberry mousse, coulis

Coconut pannacotta, mango gel, shortbread Vg

**£75pp**

Service charge is added to all bills. Our food is freshly made in an open kitchen; therefore, we cannot guarantee that our dishes are allergen free. Please order in accordance with your dietary requirements.