



# WATER'S EDGE

## *Fresh Tipples*

### **Venetian Spritz**

Select Aperitivo, Prosecco, soda, green olive **13**

### **Greenbank Ultimate Spritz**

Connie Glaze Lemon Sherbet, elderflower, lemon, Prosecco, soda, cucumber, mint **14**

### **Classic Spritz**

Choice of Aperol or Campari served with Prosecco, soda, orange, green olive **12**

### **Bergamot Spritz**

Lillet Rosé, Italicus Rosolio di Bergamotto, Prosecco, soda, green olive **13**

### **Chandon Garden Spritz**

Valencia oranges, herbs, spices (11.5%) **12** | **Bottle 50**

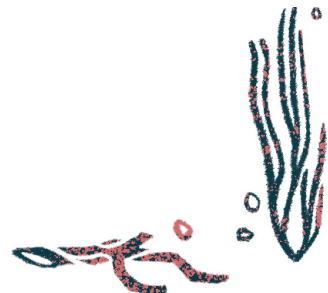
## *Non-alcoholic*

### **Botivo Spritz**

Sea Change 0%, Botivo aperitif, soda, bay leaf **8**

### **Ginger and tonic**

Mother Root Ginger aperitif, Franklin's tonic, lemon, rosemary **7**





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## Bar Snacks

Mediterranean olives and chargrilled Stone's Bakery sourdough,  
sea salt butter **10 VG**

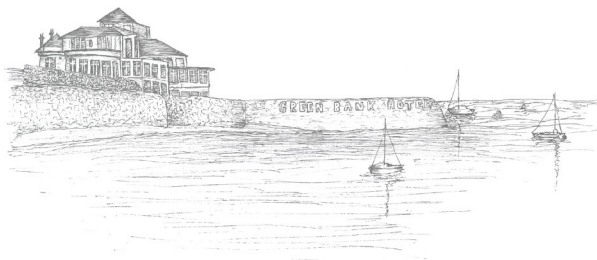
Asparagus tempura, spiced aioli **8 VVgor**

Smoked mackerel crab pâté, crispbreads **10**

Beetroot, feta, orange fennel salad, hazelnut dressing **8 VG**

Grilled scallops, miso lemon butter, charred lemon **three 14 | five 19**

Dirty mash, creamed potato, lamb burnt ends, artichoke crisps, lamb jus **10**



For food allergens or dietary requests, please ask a member of the team. A full allergen menu is always available on request. Please scan the QR code for online allergen info.

**V = Vegetarian VG = Vegan Vgor = Vegan On Request**

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