

TO START -

Rustic breads, olive oil, balsamic vinegar, kalamata and manzanilla olives.	for one £3.95 for two £5.95
Greets own chicken liver pate served with apple and sultana chutney	£5.95
Baked whole Camembert to share with our famous sticky red onion marmalade with dipping bread	£8.95
Homemade soup of the day with rustic bread	£4.95
Garlic and parsley buttered tiger prawns served with rustic bread	£7.95
Creamy goats cheese brulee with pecan nuts, maple syrup and leafy salad	£5.95
Classic Greek salad, with feta cheese, sun blushed tomatoes, kalamata and manzanilla olives topped with pesto	£4.95/£9.95

FROM THE OCEAN -

Seafood stew with king prawn, mussels, clams, salmon fillet and potatoes in a tomato, garlic and white wine sauce	£13.95
Golden fried whole tail scampi served with chips, leafy salad and Greets own chunky tartare sauce	£10.95
Harvey's Sussex ale battered cod and chunky chips with chip shop pickles and Greets own chunky tartare sauce	£10.95

GREETS STEAK FOR TWO -

A one kilo rib of beef, served with peppery watercress, hand-cut chips and a choice of sauces – peppercorn, béarnaise or blue cheese	£39.95
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FROM THE FARM -

Hand-made 100% beef burger with salad leaves, sliced tomato and cheddar cheese, served with chunky chips	£9.95
Chargrilled sirloin steak topped with a Greets Inn chicken egg, served with hand cut chips	£15.95
Steak, ale and mushroom pie with chips and gravy	£10.95
Cumberland sausage ring, served with creamy mash and red onion gravy	£9.95
Sliced gammon ham, Warnham duck egg and hand-cut chips (sourced from a Warnham flock – Bertha, Abbie, Hazel, Matilda, Pippa, Amber, Marigold, Mattie, Gordon & George)	£9.95
Warnham farmers lunch – mature cheddar cheese, sliced honey roast ham, pickles, leafy salad, orchard fruit and crusty bread	£9.95

FROM THE GARDEN -

Asparagus, artichoke and tomato flatbread with melted cheddar, pesto oil served with a baby leaf salad	£9.95
Wild mushroom, baby spinach and tarragon linguine with cherry tomatoes, with melted mozzarella	£8.95
Linguine in a rich tomato sauce with melted mozzarella	£7.95

A BIT ON THE SIDE -

Hand cut chips Cheesy chips Creamy mash Seasonal vegetables Mixed leaf salad Rustic garlic bread Rustic bread and butter	£3.00
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SWEET TOOTH HEAVEN -

Greets Inn banoffee tart, made with fresh banana slices	£4.95
Zesty lemon and raspberry crème brulee with a homemade almond shortbread biscuit	£4.95
Belgian chocolate truffle cup, with clotted cream and summer berries	£4.95
Homemade pudding of the day – see our blackboard	£4.95
Ice cream sundae of the day	£3.95

SAVOURY DELIGHT -

Creamy goats cheese brulee with pecan nuts, maple syrup and a leafy salad	£5.95
Daily selection of British cheeses, with savoury biscuits and quince jelly	£6.25

HOT BEVERAGES -

Americano Latte Cappuccino Espresso	£2.25
Double Espresso Hot Chocolate	£2.75
English Tea Earl Grey Tea	£2.25
Speciality Teas	£2.50

KOOL KIDS STUFF -

Local butchers sausage, mash, peas & gravy	£5.95
Sliced gammon ham, Greets Inn chicken egg and chips	£5.95
Golden fried whole tail scampi, chips and garden peas	£5.95
Steak, ale and mushroom pie with seasonal vegetables and potatoes	£5.95
Ham, cheese and tomato thin crust pizza	£5.95
Linguine in a rich tomato sauce with melted mozzarella	£5.95
Ice cream sundae of the day	£2.95
Vanilla, strawberry and chocolate ice cream	£1.95
Strawberry cornetto	£1.40
Fruit pastille lolly	£1.00
Smartie push up	£1.40

TRY OUR DELICIOUS GREETS SUNDAY LUNCH

TWO FRESHLY COOKED ROASTS AND MUCH MUCH MORE

1 COURSE £10.95 2 COURSE £14.95 3 COURSE £17.95

SERVED 12 NOON TILL 8PM

Available Mon – Sat 12 – 2.30pm and 6.00pm – 9.00pm

Service charge is not included. For parties of 6 or more an optional service charge of 10% will be added to your bill.

WHITE

Sierra Grande Sauvignon Blanc, 2011 (Chile)

Bottle £16.50 250ml £5.50 175ml £3.95 125ml £2.75

A soft, buttery medium dry wine to suit most palates

Jarra Ridge Chardonnay, 2011 (Australia)

Bottle £16.50 250ml £5.50 175ml £3.95 125ml £2.75

Very crisp, best suited to our seafood and white meat dishes

“Operetto”, Garganega-Pinot Grigio, 2010 (Italy)

Bottle £18.00 250ml £6.00 175ml £4.40 125ml £3.00

A great favourite – light, dry and ideal as an aperitif or throughout the meal

Macon-Charnay, Cuvee A L’Angienne, 2011 (France)

Bottle £20.50 250ml £6.95 175ml £4.95 125ml £3.50

A classic Burgundy – full of buttery, biscuity flavours

ROSÉ

Ancora Pinot Grigio Rose, 2011 (Italy)

Bottle £18.00 250ml £6.00 175ml £4.40 125ml £3.00

Fresh, dry and crammed with summer fruit flavours. A classic Italian wine with a twist of pink

Castillo Perelada Brut Rosada NV (Spain)

Bottle £20.95 125ml £3.95

Ideal for most celebrations and occasions with lovely summer fruit flavour

Vintages may vary on occasions

RED

Sierra Grande, Merlot 2011 (Chile)

Bottle £16.50 250ml £5.50 175ml £3.95 125ml £2.75

Lovely soft plum flavours on the palate. Great with our lighter meat dishes

Jarra Ridge, Shiraz 2011 (Australia)

Bottle £18.00 250ml £6.00 175ml £4.40 125ml £3.00

Rich, robust and spicy with a hint of blackcurrant

Altas Cumbres, Malbec 2010 (Argentina)

Bottle £20.50 250ml £6.95 175ml £4.95 125ml £3.50

A deep, rich red wine with a velvety texture. Best suited to our dark meat dishes

Artesa, Tempranillo, Rioja 2010 DO (Spain)

Bottle £20.50 250ml £6.95 175ml £4.95 125ml £3.50

Soft red fruit flavours with a hint of vanilla. A classic Rioja

BUBBLY

Prosecco Spagorosso, Domenico de Bertiol (Italy)

Bottle £20.95 125ml £3.95

Light and refreshing Italian sparkling wine and very trendy!

Gremillet, Brut NV AC (France)

Bottle £30.95

An elegant Champagne from a small independent grower in the south of the Champagne district

All prices include VAT

