

**SHALL WE BEGIN -**

Rustic breads, oil & vinegar, olives, hummus and tomato salsa (v)	£4.50/£6.50
Ham hock terrine served with Greets own piccalilli and fresh bakery bread	£6.50
Homemade soup of the day with fresh bread (v)	£6.00
Herby meatballs with an arrabiata sauce, crostini and rocket salad	£6.50
Homemade scotch egg served with a curried mayonnaise	£7.50
Sweet chilli crayfish salad with a lime and coriander dressing	£6.50
Pan fried Cornish scallops with minted pea puree and black pudding fritter	£9.50
Smoked salmon and scrambled egg with potato blinis	£7.50
Grilled garlic field mushroom filled with red onion marmalade and goats cheese served with mixed leaves (v)	£6.50

**SHARERS -**

Country pub meat platter with fresh bakery bread, Greets Winter coleslaw and a prune and cranberry chutney <b>(Starters 4 Mains 2)</b>	£18.00
Baked whole camembert to share with our famous sticky red onion marmalade with dipping bread (v) <b>(Starter 2)</b>	£11.50
Seafood platter –golden fried whitebait, smoked salmon, crayfish, smoked mackerel ,rollmops with Sussex nutty brown bread and butter <b>(Starters 4 Mains 2)</b>	£19.50

**CREATE YOUR OWN BURGER -**

Hand-made 100% juicy steak burger in a seeded brioche bun	£12.50
The allotment burger (v) - field mushroom and roasted peppers in a seeded brioche bun	£11.50
<b>Both served with salad, gherkin, coleslaw, fries and your choice of two toppings -</b> Bacon, jalapeno, tomato chutney, brie, stilton, cheddar, red onion marmalade, mushroom, red Leicester, halloumi extra toppings for £1.50	

**WINTER WARMERS**

Steak, mushroom and stilton pie served with creamy mash and broccoli <b>(minimum 20 minutes cooking time)</b>	£13.50
Classic fish pie with smoked haddock, salmon fillet, prawns and boiled egg in a dill sauce with cheesy mash and seasonal vegetables	£13.50
Pork, sage and red onion sausages served with creamy mashed potato and a rich red onion gravy	£12.50

**PUB CLASSICS –**

Greets own BBQ sauce baby back ribs served with fries, coleslaw, mixed salad and drunken beans	<b>Half</b> £12.50 <b>Full</b> £17.50
Chargrilled 10oz rib eye steak served with cherry vine tomatoes, hand cut chips and beer battered onion rings	£19.50
<b>Add a peppercorn, béarnaise or blue cheese sauce</b>	£1.75
Sliced cold gammon ham served with fried duck egg and hand cut chips	£11.50
Ale battered hake served with hand cut chips, minted pea puree, Greets own chunky tartare sauce and chip shop pickles	£13.50
Slow baked beef lasagne topped with melted mozzarella served with coleslaw and garlic ciabatta	£12.50
Chargrilled halloumi served on roasted peppers, courgettes and aubergine with mixed leaves and a minted crème fraiche (v)	£11.50
Spinach, cherry tomato and goats cheese risotto (v)	£11.50
Golden fried scampi served with fries, mixed salad and tartare sauce	£12.50
Chicken breast wrapped in bacon served with sautéed onions, melted cheddar, BBQ sauce, dauphinois potatoes and fresh green beans	£14.50

**SIDE DISHES -**

French fries £3.00 Sweet potato fries £3.50 Hand cut chips £3.50
Creamy mash £3.00 Garlic bread £3.00 Cheesy garlic bread £3.50
Mixed leaf salad £3.00 Coleslaw £2.00 Seasonal vegetables £3.00
Beer battered onion rings £3.50

**SOMETHING SPECIAL TO SHARE -**

Grilled whole lobster in lemon and olive oil served with hand cut chips, mixed salad and a lemon and chilli mayonnaise	£49.50
Chateau Briand fillet steak cooked pink with Yorkshire puddings, fondant potatoes, green beans and a béarnaise sauce	£55.00

**BOTH DISHES REQUIRE 48 HOURS NOTICE****FOOD ALLERGIES AND INTOLERANCE**

Please speak to a member of the team about the ingredients in our dishes when making your order

**SWEET TOOTH HEAVEN -**

Rich triple chocolate and hazelnut brownie with honeycomb ice cream	£5.50
Raspberry cranachan with toasted honey oats and whisky cream	£5.50
Sticky toffee pudding with toffee sauce and creamy custard	£5.50
Classic crème brulee served with homemade shortbread	£5.50
Vanilla cheesecake with a ginger biscuit base and a wild berry compote	£5.50
Vanilla, strawberry, chocolate and honeycomb ice cream (3 scoops)	£3.95

**SAVOURY DELIGHT -**

Mature cheddar, Somerset Brie and Stilton with savoury biscuits and quince jelly	£7.95
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**HOT BEVERAGES -**

Americano, latte, cappuccino, single espresso	£2.25
Double espresso, Hot chocolate	£2.75
English Tea Earl Grey Tea	£2.25
Speciality Teas	£2.50

**Available Mon – Fri 12noon – 2.30pm and 6.00pm – 9.00pm**

**Saturday 12noon – 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*

**TRY OUR DELICIOUS GREET'S SUNDAY LUNCH**

**ROAST SIRLOIN OF BEEF £15.00 LEG OF LAMB £14.00**

**LOIN OF PORK £12.50 CHICKEN £12.50**

**PLUS MANY MORE MAIN COURSES FROM £10.50**

**ADD A DESSERT OR STARTER FOR £5.00**

**SERVED 12 NOON TILL 8PM**

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