

"Nothing brings people together like good food"

FEELING PECKISH (can't wait!) £4.00 each Order 2 to share and get a third free

Rustic breads with homemade houmous, olive oil and balsamic vinegar (v)	Crispy golden fried whitebait with fresh lemon and tartare sauce
Olives and feta (v)	Deep fried calamari with garlic mayonnaise
Homemade Tzatziki and pitta bread (v)	Goats cheese bon bon with beetroot chutney
Herby pork chipolatas in honey and mustard	Smokey bbq chicken wings
Black pudding fritters with sweet chilli sauce	Crispy breaded halloumi with spicy tomato chutney

TO START

Freshly baked camembert with garlic encased in a sour dough bun, with our famous sticky red onion marmalade (v)	£8.00
Sweet chilli crayfish with a refreshing coriander and lime dressing (FP)	£6.50
Confit duck Scotch egg served with a homemade beetroot ketchup	£8.00
Homemade soup of the day, our tried and tested recipes with freshly baked bread (FP)	£6.00
Chicken liver, mushroom and garlic paté served with fresh toast and red onion marmalade (FP)	£7.00
Crispy chilli beef salad with sesame and ginger dressing, sweet and spicy (FP)	£6.50
Sticky calvados pork belly bites with spiced Bramley apple, sour cream and chives (FP)	£6.50
Smoked haddock fishcake with melt in the middle cheddar and spiced tomato chutney	£7.50
Chicken and bacon Caesar salad with crispy croutons, anchovies and parmesan	£7.50/£13.00

(FP) denotes fixed price menu

2 course - £13.50 3 course - £18.50

Choose from a selection of starters, light bites and mini desserts available Mon – Saturday lunch time

*** can not be taken using a discount card

FOOD ALLERGIES AND INTOLERANCE

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

GREET'S CLASSICS

Ale battered fish of the day with hand cut chips, minted pea purée, chip shop pickles and Greet's own chunky tartare sauce	£14.50
Lamb and rosemary pie with creamy mash, green beans and a rich gravy	£15.50
'Bangers Galore' sausages and creamy mash with beer battered onion ring and red onion gravy	£13.50
Greet's own BBQ baby back ribs, with drunken beans, fries, and Caesar salad. ***	£22.00 full rack £15.00 half rack
Locally sourced 10oz rump steak, with hand cut chips, onion rings and grilled tomato. ***	£19.50
Add a traditional creamy peppercorn sauce blue cheese sauce or garlic butter	£1.50 each
Fresh fish crumble (our most popular dish), packed with salmon, smoked haddock, prawns and dill in a creamy sauce topped with a sun blushed tomato and basil crumble served with new potatoes and seasonal vegetables	£13.50
Golden fried breaded scampi and fries with garden salad and Greet's own chunky tartare sauce	£12.50
Greet's home-made steak burger (probably the best burger in Sussex) with salad, gherkin, bacon and cave matured cheddar, served in sour dough bun with fries	£13.50
Add an extra topping or two? Stilton, brie, halloumi, red onion marmalade, tomato chutney, jalapeño, flat mushroom	£1.50 each
Allotment burger, flat mushroom with roasted peppers, topped with melted cheddar cheese with tomato chutney served in a sourdough bun with fries (v)	£11.50
Chicken Jalfrezi with basmati rice, onion salad, minted yoghurt, mango chutney and poppadum	£14.50
Freshly baked beef lasagne with garlic bread and salad	£14.50
Smoked haddock fishcakes with melt in the middle cheddar, spiced tomato chutney and a mixed salad	£13.50
Crispy southern fried chicken served with fries, coleslaw and drunken beans	£13.50
Thai stir fry vegetables in ginger, chilli and lime with boiled rice (v)	£12.50
Mixed vegetable and herb frittata served with mixed salad and new potatoes (v)	£11.50
Crayfish and courgette linguine in white wine and garlic butter topped with parmesan cheese	£12.50
Cold gammon ham and fried duck eggs served with bubble 'n' squeak	£11.50
Sweet chilli salmon fillet served with a oriental style salad	£13.50

The Poet Percy Bysshe Shelley munched gingerbread at Warnham Pond
"Poets food is love and fame" Percy Bysshe Shelley
(An exhortation 1819)

LIGHT BITES (FP)

£9.75

Available Monday – Saturday Lunch Times ***

A selection of our very best in a smaller portion for a lighter lunch or for a smaller appetite

Ale battered fish of the day with hand cut chips, pea purée, chip shop pickles and Greets own chunky tartare sauce

'Bangers Galore' sausages and creamy mash with beer battered onion ring and red onion gravy

Golden fried breaded scampi and fries with garden salad and Greets own chunky tartare sauce

Fresh fish crumble, packed with salmon, smoked haddock, prawns and dill in a creamy sauce topped with a sun blushed tomato and basil crumble served with new potatoes and seasonal vegetables

Mixed vegetable and herb frittata served with mixed salad and new potatoes (V)

Cold gammon ham and fried duck egg served with bubble 'n' squeak

Sweet chilli salmon fillet served with a oriental style salad

Sandwiches served in a choice of fresh breads

Battered fish finger with Greets own chunky tartare sauce

£7.50

Cave matured cheddar cheese and chutney

£5.50

'Bangers Galore' sausage

£6.50

Prawn and marie rose sauce

£6.50

Pastrami, gherkin, mustard mayonnaise, rocket and tomato

£7.50

SIDES

£3.50

Fries

Mixed salad

Cheesy chips

Creamy mash

Hand cut chips

Beer battered onion rings

Seasonal vegetables

Garlic bread

Minted new potatoes

Cheesy garlic bread

Sweet Potato Wedges

Coleslaw £2.00

SWEET TOOTH HEAVEN

£6.50

The best homemade desserts with a taste of the unexpected and a twist, back to the traditional favourites we all love.

*Stressed backwards spells
Desserts... not a coincidence?*

Banoffee pie

Sticky toffee pudding served with your choice of custard, cream or ice cream

Mixed berry Eton Mess

Triple chocolate and hazelnut brownie with honeycomb ice cream

Classic crème brûlée with homemade shortbread

Treacle tart with clotted cream

Mini bite size desserts and a hot drink (FP)

£4.75

Choose from

Crème brûlée

Banoffee pie

Triple chocolate and hazelnut brownie

Treacle tart

Selection of ice cream (FP)

Chocolate, honeycomb, vanilla and strawberry

3 scoops £4.50

2 scoops £3.00

Cave matured cheddar, stilton and Somerset brie with savoury biscuits

£7.50

HOT BEVERAGES

Americano, latte, cappuccino, single espresso

£2.50

Double espresso, hot chocolate

£2.75

English tea, Earl Grey tea

£2.50

Speciality teas

£2.75

COUNTRYSIDE PLOUGHMANS

Choose 2 of the following:

Pork and herb sausage, Chicken liver paté, Mature Cheddar, Stilton, Somerset brie, Gammon ham.

All served with crispy salad, coleslaw, crunchy apple, pickles and freshly baked baguette

£9.75

TRY OUR DELICIOUS GREETS SUNDAY ROASTS

Served 12 noon till 8pm All our roasts are served with Yorkshire Puddings, roast potatoes, seasonal vegetables and delicious gravy.

Roast Sirlion of beef

£16.00

Roast chicken

£14.00

Leg of lamb

£15.00

Plus many more main courses from

£11.50

Pork Belly

£14.00

Add a dessert or starter for

£6.00

ASK ABOUT OUR DELICIOUS SHARING FAMILY ROAST PLATTERS



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

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'Simply a great
country pub'

