

"Nothing brings people together like good food"

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

Rustic breads with homemade houmous, olive oil and balsamic vinegar (v)

Olives and feta (v)

Tzatziki and pitta bread (v)

Herby pork chipolatas in honey and mustard

Black pudding fritters with sweet chilli sauce

Crispy golden friend whitebait with fresh lemon and tartare sauce

TO START

Freshly baked camembert with garlic encased in a sour dough bun, with our famous sticky red onion marmalade (v) **£7.50**

Sweet chilli crayfish with a refreshing coriander and lime dressing (FP) **£6.50**

Gorgeous soft, crunchy and meaty handmade Scotch egg with curried mayonnaise **£7.50**

Homemade soup of the day, our tried and tested recipes with freshly baked bread (FP) **£6.00**

Greets own duck liver and cointreau pate with fresh toast and sticky red onion marmalade (FP) **£6.50**

Crispy chilli beef salad with sesame and ginger dressing, sweet and spicy (FP) **£6.50**

Fresh garlic grilled sardine fillets with tomato fondue, ciabatta crostini and roasted cherry vine tomatoes **£7.50**

Sticky calvados pork belly bites with spiced Bramley apple, sour cream and chives (FP) **£6.50**

Roasted red pepper and tomato arancini with a smoked garlic aioli (v) (FP) **£6.50**

Handmade fishcake using fresh salmon and roasted red pepper with sautéed spinach and a lemon butter sauce **£7.50**

Mature cheddar cheese rarebit on sour dough bread with red onion marmalade (v) (FP) **£6.00**

(FP) denotes fixed price menu

2 course - £13.50 3 course - £17.50

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 Greets own chunky tartare sauce **£14.50**

Our most popular steak and Guinness pie, creamy mash, broccoli, rich stout and rosemary gravy **£14.50**

'Bangers Galore' sausages and creamy mash with beer battered onion ring and red onion gravy **£13.50**

Greets own BBQ baby back ribs, with drunken beans, fries, coleslaw, and Caesar salad. *** **£18.50 full rack**
£13.50 half rack

Locally sourced 10oz rump steak, with hand cut chips, onion rings and grilled tomato. Add a traditional creamy peppercorn, blue cheese sauce or garlic butter **£17.50**
£1.50 each

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 **£13.50**

Golden fried breaded scampi and fries with garden salad and Greets own chunky tartare sauce **£12.50**

Greets home-made steak burger with salad, gherkin, bacon and cave matured cheddar, served in sour dough bun with fries **£12.50**

Add an extra topping or two? **£1.50 each**
Stilton, brie, halloumi, red onion marmalade, tomato chutney, jalapeño, flat mushroom

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**

Hunters chicken, free range chicken wrapped in bacon with sautéed onion and topped with melted cheese and our BBQ sauce, served with dauphinoise potatoes and green beans **£14.50**

Fragrant free range chicken tikka masala with rice, poppadom and mango chutney **£13.50**

Freshly baked beef lasagne with garlic bread and salad **£13.50**

Wild mushroom tagliatelle in a creamy spinach and garlic sauce topped with freshly grated black truffle and parmesan (v) **£11.50**

Handmade fishcakes using fresh salmon fillet and roasted red pepper served with sautéed spinach, a lemon butter and season vegetables **£13.50**

Slow roasted garlic and rosemary lamb shank served in its own rich gravy with creamy mash and winter greens **£17.50**

Locally sourced venison and winter vegetable casserole topped with homemade cheesy dumpling **£16.50**

Butternut squash and golden beetroot wellington with kale pesto, roasted new potatoes and season vegetables (v) **£11.50**

Baked goats cheese with a roasted root vegetable, pomegranate and cous cous salad (v) **£10.50**

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) £9.50

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

Freshly baked beef lasagne with garlic bread and salad

Bunny chow, is a South African sour dough.

Try it filled with either, free range chicken tikka, or mozzarella, tomato and basil

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

Handmade fishcake using fresh salmon fillet and roasted red pepper served with sautéed spinach, a lemon butter and season vegetables

Locally sourced venison and winter vegetable casserole topped with homemade cheesy dumpling

Sandwiches served in a choice of fresh breads

Battered fish finger sandwich with Greets own chunky tartare sauce (FP) **£7.50**

Open rump steak sandwich with caramelised onion (FP) **£8.50**

Cave matured cheddar cheese and chutney sandwich **£5.50**

'Bangers Galore' sausage sandwich **£6.50**

Prawn and marie rose sauce sandwich **£6.50**

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 £6.00

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?

Lemon meringue pie
Banoffee pie
Sticky toffee pudding served with your choice of custard, cream or ice cream
Lemon and ginger Eton Mess
Triple chocolate and hazelnut brownie with honeycomb ice cream
Classic crème brûlée with homemade shortbread

Mini bite size desserts and a hot drink (FP) **£4.50**

Choose from
Crème brûlée
Banoffee pie
Triple chocolate and hazelnut brownie
Jamaican ginger cake

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 **£2.25**

Double espresso, hot chocolate **£2.75**

English tea, Earl Grey tea **£2.25**

Speciality teas **£2.50**

WARNHAM WINTER WARMER

Available Monday – Saturday Lunch Times ***

Bowl of our delicious steaming hot homemade soup with mature cheddar cheese rarebit on sour dough bread, and a few hand cut chips

£9.50

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 **£15.50** Roast chicken **£13.00**

Leg of lamb **£14.50** Plus many more main courses from **£11.50**

Pork Belly **£13.00** Add a dessert or starter for **£5.00**

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'

