

# Pleased to Greet you



The Greets Inn has long been part of the village of Warnham and could serve as a template for an archetypal public house in rural England.

The original cottage was built back in 1350, and an original flagstone floor and inglenook fireplace remains. Locals enjoy ale from dimpled pint glasses which hang above the bar and the walls and the oak beams are decorated with horse brass.

But The Greets Inn has not always played to its strengths. Duncan and

Natalie Entwistle took over the pub two years ago and have had to work hard to bring the customers back.

Prior to that, the pub had been run by an Italian couple serving up dishes from their homeland. Unfortunately though, the Italian menu didn't suit the traditional English village public house setting and The Greets failed to drag sufficient numbers away from East Street's numerous Italian restaurants. The Entwistles quickly set about getting back to what the Greets had

always done best. They started serving 'quintessentially English' dishes and sourcing food locally, to the extent that they use duck eggs from a village resident for the ham, egg and chips, whilst the crumble is made with cooking apples from a Friday Street garden. They started growing vegetables in a small allotment in the pub garden, set up a partnership with M&J Seafood in order to offer fresh fish daily on the specials board and linked up with Horsham based wine supplier Deakin

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### Fine Wines.

Duncan said: "When we took over at The Greets we wanted to go back to serving good quality English pub food. We've worked hard to get a reputation back, but I still get people coming in that haven't been to the Greets for years, as they came before we arrived, had a bad experience and hadn't been back.

"So it's been a big challenge to get that reputation back in uncertain times.

"People want value for money these days and if they don't get it then they will go somewhere else. In Horsham alone you have far too many restaurants and more are opening all the time.

"For me, as someone running a pub or restaurant, it's frustrating when more are opening all of the time and at some stage it's going to have an effect."

But if some pubs owners are battling for survival, Duncan and Natalie are certainly equipped for the fight. They've built up their VIP club, offering promotions and offers for its customers, and the food on the menu has widespread appeal.

One of the signature dishes is the Warnham Venison. The Greets is fortunate enough to be situated next to a Deer Park and the game keeper drinks in the pub! Duncan said: "We also have duck eggs from a couple in the village, which we serve with the ham, egg and chips (£8.95). There is an initial on each egg with the date it was laid so we can even tell you which duck laid your eggs!"

Another favourite is the huge Ribeye Beef for Two (a one kilo rib of beef, served with hand cut chips, peppery watercress and a choice of sauces – peppercorn, béarnaise or blue



'We can even tell you which duck laid your eggs'



cheese, £39.95). A small chalkboard by the fireplace keeps a tab of how many have been sold.

Duncan said: "It's a bit of theatre, a bit different, and that's what people like. It's about serving food with a twist, so the fish and chips comes with chip shop pickles, and we hope that people go away and talk about their experience here."

The head chef at The Greets is Paul Lowe, although he was off on the night of our visit, with assistant chef Michael Zavkovski taking over. But Duncan says this is not a problem: "If Paul isn't here you don't notice. That's the skill of the head chef – to create a menu that will please all of the customers but is also within the



‘The Parma ham helped keep the gamier tasting flesh fresh’



capabilities of everyone else in the kitchen.”

For starters, we went for the grilled mackerel fillet served with melted onions and lemon oil (£4.95) and the baked whole camembert to share with onion marmalade and rustic bread (£7.95). The fish was light and fresh and the melted onions -with a tingling touch of lemon - worked excellently. The camembert was served with a good

amount of bread and if you’re going to go for the ribeye for two this would make an ideal start to a night of sharing. For the main course, Toby went for the breast of guinea fowl with sage and Parma ham (£12.95) served with potato and mash and a wild mushroom fricassee. I went for the venison casserole, served with potato, vegetables and thick gravy. I’m not sure how my children would feel about me eating venison, as we have

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walked around Warnham and the deer park is their favourite sight on the route, but it was excellent, and what with it being sourced in the village I could be sure the meat hadn't been hung for too long.

Toby enjoyed his guinea fowl too. It wasn't overcooked and the Parma ham helped to keep the gamier tasting flesh tasting fresh. There is a good amount of mash and mushrooms to help ensure that it is a filling dish, but as is often the case with guinea fowl, it can leave you wishing for seconds. If you are one with a big appetite, then perhaps this isn't the best option, good though it is. Other favourites include autumn Warnham lunch, award winning local butcher's Olde English sausages, and wild mushroom, baby spinach and hazelnut bread and butter pudding. I had visited The Greets Inn a little over a year ago, and whilst I enjoyed my previous visit, I do feel it has stepped up a level since Paul took over. There's nothing on the menu that's aiming at fine dining, but the dishes being served appeared to be of a consistently good standard.



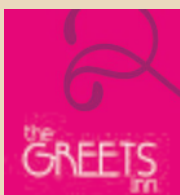
## Relax & Unwind

*Come in from the cold this winter and enjoy a little of the magic on offer at the Greets Inn, Warnham.*

*Open log fires, roasted chestnuts, real ales, fabulous wines and a scrumptious seasonal menu featuring the very best, locally sourced Sussex produce, all awaits.*

*Treat yourself and spend some time with friends and family at Warnham's beautiful village pub.*

*You won't want to leave!*



## The Greets Inn,

47 Friday Street, Warnham,  
West Sussex RH12 4ET  
01403 265047  
[www.thegreetsinn.co.uk](http://www.thegreetsinn.co.uk)

Seeing as Duncan had raved about the desserts, we couldn't really miss that out, and I plumped for the Raspberry and lemon brulee with butter biscuits. Toby went for the apple and cinnamon crumble served with custard. Made with apples from a local resident's garden, it is one of several delicious, traditional puddings at The Greets Inn. The pub is now geared towards food, as many now are, but they have managed to maintain part of the spirit of an ale drinker's pub, thanks in part to a bar area separate to

the restaurant area. Duncan said: "You can't survive on the beer alone so you have got to have that food element. The rules have changed on drinking now - the drink driving laws, the smoking ban - all have had an effect. "When we first got here, we recognised that The Greets had fallen off the list of pubs that most people like to go to, sadly. The challenge for us is to get it back on that list."

The autumn and festive menus can be viewed at [www.thegreetsinn.co.uk](http://www.thegreetsinn.co.uk)



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**On the Menu**

Duncan Entwistle, landlord of The Greets Inn in Warnham, makes some recommendations...



**Starters**

"I would go with the grilled mackerel fillet (served with melted onions and lemon oil, £4.95) This was a dish that Paul introduced. I think it's a very nice fish, and there is nothing too complicated about the dish. There are some great flavours in there with the melted onions."

**Pictured: The grilled mackerel, Michael preparing a steak in the kitchen, the raspberry and lemon brulee, and Simon Deakin of Deakin Fine Wines**



**Main Course**

"If you are coming as a couple you might try the huge Ribeye Beef for Two (a one kilo rib of beef, served with hand cut chips, peppery watercress and a choice of sauces – peppercorn, béarnaise or blue cheese, £39.95). It's just a lot of fun to share. We've had a few people tempted to try one for themselves, - I think you could do it if you were hungry enough!"



**Dessert**

"On the specials board at the moment we have apple and cinnamon crumble with custard, which is a great, traditional dessert and is absolutely delicious. We get the apples from a garden in Friday Street. The owner brought a lot in and in return we made a big crumble for her and took it over. I think it's important to build up links with the community and we enjoy doing things like that."



**Drinks**

"We have Harveys, London Pride, Timothy Taylor (ale from Yorkshire) as well as a few guest ales. We've had Brighton Blonde on from King's in Horsham before. Simon Deakin (Deakin Fine Wines) came in about a week after we arrived and we work with them. The wines are high quality and they are not ones you will find in the supermarket. Also, I can give him a call after a busy night if we run out of a certain wine and he can be up here very quickly, which is great for us."

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**GREETS**  
Inn



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