

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 for one £5.95 for two £8.95

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
Tartiflette - a creamy gratin of potato, cured pancetta, caramelised baby onion and Sussex brie £6.95

Vodka, lemon and dill cured gravadlax with a wild garlic, caper and potato salad £5.95

Pan roasted pigeon breast served with our Greets piccalilli £5.95

THE SAINT CATHERINE'S HOT SPICE CHALLENGE –

Four super spicy chicken wings marinated in ghost, habanero and birds eye chilli's with tabasco sauce and iced water £5.95

Simply order this to guarantee a £2 donation by The Greets Inn

FROM THE OCEAN –

Thai seafood curry with mussels, clams and tiger prawns in lime, coconut and coriander sauce with basmati and wild rice £13.95
Golden fried whole tail scampi served with chips, leafy salad and Greets own chunky tartare sauce

£10.95 Ale battered haddock, chunky chips with chip shop pickles and Greets own chunky tartare sauce

£10.95 Classic fish pie, with salmon fillet, smoked pollack,

prawns and a Greets Inn chicken egg, dill béchamel and cheesy mash £10.95

GREETS STEAK FOR TWO -

one kilo rib of British beef, served pink with peppery watercress, hand-cut chips and a choice of sauces – peppercorn, béarnaise or blue cheese (20 minutes cooking time) £44.95

FROM THE FARM –

Hand-made 100% beef burger with tomato chutney, leafy salad and cheddar cheese served with chunky chips £10.95

Chargrilled sirloin steak served with roasted field mushroom, cherry tomatoes and hand cut chips

£17.95 Steak, ale and mushroom pie served with hand cut chips £10.95

Award winning Cumberland sausages served with creamy mash and a rich red onion gravy

£10.95 Sliced gammon ham, Warnham duck egg and hand-cut chips (sourced from a Warnham flock – Bertha, Abbie, Hazel, Pippa, Amber, Marigold, George)

£9.95 Chicken breast and tagliatelle, pesto, roasted cherry tomatoes, parmesan and cream

£10.95

FROM THE GARDEN -

Artichoke, sun blushed tomato and olive flatbread with melted cheddar and pesto oil, served with a baby leaf salad

£9.95 Tagliatelle with pesto, roasted cherry tomatoes, parmesan and cream

£8.95 The allotment burger – roasted field mushroom, chargrilled courgette, tomato chutney, melted cheddar served with chunky chips and a seasonal leaf salad
£9.95

A BIT ON THE SIDE -Hand cut chips, Cheesy chips, Creamy mash, Fresh vegetables, Mixed salad, Rustic bread, Garlic bread
£3.00

SWEET TOOTH HEAVEN -

Warm chocolate and pecan nut brownie with honeycomb and caramel ice cream £5.50

Greets Inn banoffee tart, made with fresh banana slices £5.25

Rhubarb and stem ginger crème brulee with homemade almond shortbread
£4.95

Double chocolate cheesecake served with clotted cream and a red berry syrup
£5.25

Homemade pudding of the day – see our blackboard from
£5.25

Vanilla, strawberry and chocolate ice cream £3.95

SAVOURY DELIGHT -

Goats cheese brulee served on rustic bread with toasted pecans and maple syrup £6.25

Old Sussex cheddar, Sussex Brie and Sussex Blue with savoury biscuits and an apple and fig chutney £7.95

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

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.

SMALLER APPETITES -

Mini steak and mushroom pie with creamy mash £6.95

Sliced gammon ham, Greets Inn chicken egg and chunky chips £6.95

Golden fried whole tail scampi, chunky chips and peas £6.95

Battered haddock fillet, chunky chips and peas £6.95

Tagliatelle with pesto, roasted cherry tomatoes, parmesan and cream £6.95

Homemade pudding of the day £2.95

Vanilla, strawberry and chocolate ice cream
£1.95

Strawberry cornetto £1.50

Fruit pastille lolly	£1.50
Smartie push up	£1.50

TRY OUR DELICIOUS GREET'S SUNDAY LUNCH
THREE FRESHLY COOKED ROASTS AND MUCH MUCH MORE
1 COURSE £10.95 2 COURSE £14.95 3 COURSE £17.95
SERVED 12 NOON TILL 8PM

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

Jarrah 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, 2011 (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, biscuit 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 Sparkling 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

Jarrah Ridge, Shiraz 2012 (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 2011 (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 2011 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