

The Greet's Inn Sample Menu

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

Greet's 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

Greets 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, £18.50 full rack and caesar salad. ***
£13.50 half rack*

Locally sourced 10oz rump steak, with hand cut chips, onion rings and grilled tomato. Add a traditional £17.50

*Creamy peppercorn, blue cheese sauce or garlic butter
£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

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

**Feeling peckish (can't wait!) £4 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

Sides £3.50

Fries

Cheesy chips

Hand cut chips

Seasonal vegetables

Minted new potatoes

Sweet potato wedges

Mixed salad

Creamy mash

Beer battered onion rings

Garlic bread

Cheesy garlic bread

Coleslaw £2

Sweet tooth heaven £6

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 £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

2 Scoops £3

3 Scoops £4.50

*Cave matured cheddar, stilton and Somerset brie with
savoury biscuits £7.50*

(fp) - denotes fixed price menu