

Minerva Bar

Light bites menu

After our host has shown you to your seat, take note of your table number and order at the bar. Your food will be prepared and brought out to you.

Menu items are subject to availability. Please inform us of any food allergies or intolerances when ordering.

All Pizzas and Salads can be made gluten free upon request. **GF** = gluten free *but we do prepare gluten in the same kitchen. **V** = suitable for vegetarians. **Ve** = vegan. Vegan (cheese-less) Pizza can be made to order - please talk to a member of staff. Please note that requests for Gluten Free or Vegan menu amends may take the kitchen a little longer to prepare.



Snacks

Sea Salt & Rosemary Focaccia
with Flavoured Butters **£6.50 V**
Allergens: Gluten, Milk

Marinated Olives £5.50 Ve GF*
Confit Garlic, Fine Herbs
Allergens: N/A

Stuffed Peppers £6.50 V GF* 🌶️
Green & Red Peppers, Feta, Herbs
Allergens: Milk

Leek Velouté £11.50 V
Mascarpone Cream,
Burnt Leek Powder, Thyme
Served with Focaccia Bread
Vegan Version Available

Small Plates

Mushroom Bruschetta £11.50 V
Woodland Mushrooms, Porcini Sauce,
Twineham Grange, Truffle Oil
Allergens: Gluten, Milk, Sulphites

Roasted Pumpkin £11.50 V GF*
Stracciatella, Toasted Pumpkin Seeds,
Sage, South Downs Honey Dressing
Allergens: Milk, Mustard, Sulphites

Pizza

Margherita Classica £13.50 V
Pomodoro, Fior di Latte, Basil
Allergens: Gluten, Milk

Pizza Con La Carne £16 🌶️
Pomodoro, Fior di Latte, Prosciutto,
Calabrian Hot Honey
Allergens: Gluten, Milk

Pizza Vegetarina £16 V
Pomodoro, Taleggio,
Caramelised Onion, Balsamic Glaze
Allergens: Gluten, Milk, Sulphites

Large Plates

Chicken Milanese £21 GF*
Classic Caesar Salad,
Aged Parmesan, Lemon Wedge
Allergens: Egg, Fish, Milk

Balsamic Beetroot Insalata
£16.50 V GF*
Roasted Walnuts, Crumbled Feta,
Radicchio, Balsamic Dressing
Allergens: Milk, Walnuts, Sulphites
Vegan Version Available

Pasta

Rigatoni alla Vodka Pomodoro £17 V
Vodka Tomato Sauce,
Twineham Grange, Rocket, Chilli Oil
Allergens: Gluten, Egg, Milk, Sulphites
Vegan Version Available (Gnocchi)

Roasted Butternut Squash Tagliatelle
£16.50 V
Pumpkin Seeds, Sage, White Wine
Sauce, Twineham Grange, Rocket
Allergens: Gluten, Egg, Milk, Sulphites
Gluten Free Option Available

Sides

Wild Rocket Insalata £6.50
V GF*
Rocket, Twineham Grange
Confit Garlic & Lemon Dressing
Allergens: Milk

Rustic Fries £6 Ve

Add Parmesan **£1**
Allergens: Milk

Add Truffle Oil **£1**

Garlic Aioli £2.00 V

Desserts

Mousse al Cioccolato
£9.50 V GF*
Amarena Cherries
Allergens: Milk, Egg, Soya, Sulphites

Hedgerow Berry Cheesecake
£8.50 V GF*
Amaretti, Blackberry Compôte
Allergens: Almonds,
Eggs, Milk, Sulphites
Vegan Without The Amaretti

Affogato £7.50 V
Vanilla Gelato, Espresso
Allergens: Gluten, Milk

White Wine

Patterson's Chardonnay, Australia

175ml **£7.75** | 250ml **£ 10.15** | Bottle **£30.00**

Trebbiano/Pinot Grigio Bella Modella, Italy

175ml **£8.15** | 250ml **£11.00** | Bottle **£31.50**

Grillo, Italy

175ml **£8.50** | 250ml **£11.50** | Bottle **£35.00**

Santa Lucia Sauvignon Blanc, Chile

175ml **£9.00** | 250ml **£11.50** | Bottle **£32.50**

Lobster Reef Sauvignon Blanc, New Zealand

175ml **£11.00** | 250ml **£14.00** | Bottle **£41.00**

Red Wine

Cal y Canto Red Blend, Spain

175ml **£7.75** | 250ml **£10.15** | Bottle **£30.00**

Cette Nuit Merlot, France

175ml **£8.30** | 250ml **£11.50** | Bottle **£33.00**

La Trochita Malbec, Argentina

175ml **£9.00** | 250ml **£11.50** | Bottle **£34.00**

Neropasso Mabis Biscardo, Italy

175ml **£10.50** | 250ml | **£13.65** Bottle **£39.00**

Rosé

Cette Nuit Rosé, France

175ml **£8.25** | 250ml **£10.95** | Bottle **£32.00**

Piquepoul Rosé, France

175ml **£9.45** | 250ml **£ 12.50** | Bottle **£36.00**

Beer & Cider

Peroni Nastro Azzuro 5% 330ml | **£6.40**

Peroni Libera 0% 330ml | **£6.00**

Guinness 0% 440ml | **£6.50**

Hepworth Blonde Lager 5.0% 500ml | **£7.50**

Hepworth Pullman Ale 4.2% 500ml | **£7.50**

Hepworth Prospect IPA 4.5% 500ml | **£7.50**

Silly Moo Cider 4.8% 500ml | **£8.00**

Old Mout Berries & Cherries Cider 4% 500ml | **£8.00**

Spirits & Liquor

Caper & Berry Single Estate Vodka 40 % 25ml | **£6.35**

Cinnabar Spiced Rum 41% 25ml | **£6.30**

“Mutiny” Coconut Rum 40% 25ml | **£6.30**

1812 - 3 Y.O. Aged Rum 43% 25ml | **£6.75**

Jose Cuervo Especial Silver Tequila 38% 25ml | **£5.90**

J&B Rare Scotch Whisky 40% 25ml | **£6.50**

Jameson Whisky 40% 25ml | **£7.00**

Jim Beam Bourbon Whiskey 40% 25ml | **£6.50**

Singleton 12 Year Single Malt 40% 25ml | **£8.35**

Ardbeg 10 Year Single Malt 46% 25ml | **£8.35**

Laphroaig 10 Year Single Malt 40% 25ml | **£8.35**

Courvoisier VS Cognac 40% 25ml | **£7.00**

Disaronno Amaretto 28% 25ml | **£6.45**

Baileys Irish Cream 15% 50ml | **£6.45**

Campari 25% 50ml | **£6.50**

Martini - Dry, Bianco, Rosso 15% 50ml | **£6.40**

English Bubbles

Gusbourne Brut Reserve Sparkling, Kent

12.4% 125ml **£13.95** | 750ml **£69.50**

Gusbourne Sparkling Rosé, Kent 12% 750ml | **£71.00**

Soft Drinks

Fever-Tree Soft Drinks Selection 200ml | **£4.15**

Coca Cola /Diet 200ml | **£3.90/ £3.75**

Folkingtons Mango, Apple, Orange Juice 250ml | **£4.00**

South Downs Still/Sparkling Water 500ml **£2.65**

750ml **£5.00**

Cordials – Lime, Blackcurrant, Orange 25ml | **£0.90**

Elderflower Presse 275ml | **£4.45**

Appletiser 275ml | **£4.45**

Hot Drinks

Americano | **£3.85**

Cappuccino | **£4.00**

Latte | **£4.00**

Flat White | **£3.85**

Single Espresso | **£3.50**

Double Espresso | **£3.75**

Hot Chocolate | **£4.25**

Mocha | **£4.70**

Filter Coffee | **£3.15**

A Selection of Teas | **£3.50**

Top Tip

Check the bar and table menus for chef's specials, seasonal cocktails and our local gin selection.

In accordance with the weights and measures Act 1985, unless supplied pre-packaged, all of our Gin, Vodka, Whiskey, Rum are served in measures of 25ml or multiples thereof and our Sherry, Port, Vermouth and Fortified Wines in measures of 50ml or multiples thereof. All our Wines are available in 125ml measures upon request.