

Breakfast – 9am – 11am (Wed- Sun)

Middle House Breakfast –	Light 8.50
Free Range Egg, Speldhurst Sausage, Smoked Back Bacon, Grilled Tomato, Toast & Preserves	
Middle House Breakfast –	Full 11.50
Two Free Range Eggs, Speldhurst Sausage, Two Smoked Back Bacon, Grilled Tomato, Sautéed Mushrooms, Hash Browns, Toast & Preserves	
Vegetarian (V) –	11.50
Free Range Eggs, Grilled Tomato, Sautéed Mushrooms, Grilled Haloumi, Baked Beans, Hash Browns, Toast & Preserves	
Scotch Pancakes (V) –	7.00 with Bacon 9.00
Banana, Maple Syrup, Pecan Nuts	
Granola (V) –	5.00
Greek Yoghurt, Fresh Summer Berries	
Eggs Benedict –	8.50
Toasted Muffin, Home-cooked Ham, Poached Egg, Hollandaise	
Eggs Royal –	9.50
Toasted Muffin, Smoked Salmon, Poached Egg, Hollandaise	
Scrambled Eggs(V) –	5.50
Toasted Sourdough - with Bacon 7.50 with Smoked Salmon 9.00	

Baguettes & Wraps *Lunch Only* – 7.50

White or Brown Seeded Demi Baguette or Flour Tortilla Wrap, Salad Garnish

- ❖ Tuna & Swiss Cheese Melt with Apple Chutney
- ❖ Smoked Salmon, Cucumber, Beetroot, Yoghurt, Cracked Black Pepper
- ❖ Coronation Chicken, Mixed Leaves
- ❖ Pan Fried Halloumi, Italian Vegetable & Pesto (V)

Children's Menu – 7.50

Chicken (100%) Fillet Goujons, Fries, Cucumber, Peppers
Penne Pasta, Homemade Tomato Sauce, Cheese
Tomato and Cheese Pizza, Cucumber, Peppers
Battered Cod Fillet, French Fries, Cucumber, Peppers
Two Speldhurst Sausages, Mash Potatoes, Gravy
Homemade 100% Beef Burger, Fries, Cucumber, Peppers

Children's Desserts – 4.00

Three small Scoops of Ice Cream, Chocolate Garnish
(Vanilla, Chocolate, Strawberry, Mint Choc)

Mini Chocolate Fondant, Vanilla Ice Cream

Fruit Salad, Vanilla Ice Cream

The Middle House

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Sunday Roast – Available Sundays from 12pm

**Roast Sirloin of Beef- 18.00 / Roast Loin of Pork- 15.00 /
Roast Turkey- £14.00 / Mixed Roast- 19.00 /
Nut Roast (V)- 14.00**
**All served with Roast Potatoes, Dauphinoise Potato, Seasonal
Vegetables, Gravy & Yorkshire Pudding**
Children's Roasts - Turkey or Pork 8.00 Beef 9.00
Two Meat Mix 9.50

Nibbles –

Sliced Bread & Dipping Oils	4
Mixed Pitted Olives in Herbs	4.75
Garlic Ciabatta	4.25
Add Mozzarella	5.00
Baked Camembert studded with Garlic & Rosemary	8.75
Orange & Cranberry Compote, Toasted Baguette Flutes	
Charcuterie Board , Cured Meats, Rosemary Crackers	
Pickled Carrots & Cauliflower, Olives & Bread	12.00
Deep Fried Breaded King Prawns	
with Mango & Chilli Sauce	9.50
Devilled White Bait , Paprika Mayo	7.75
Sticky Mini Chorizo (9) , Tomato & Balsamic Dip	7.75

Starters –

Soup of the Day – with Crusty Bread	5.50
Chicken Liver Pate –	8.50
Toasted Sour Dough, Red Onion Marmalade	
Crab & Prawn Tian –	9.50
Compressed Melon, Avocado & Lemon Curd	
Trio Of Pork –	9.50
Blade Spring Roll, Tenderloin and Crispy Pork Crackling; with Kohlrabi Rémooulade, Compressed Apple and Redcurrant Jus	
Beetroot Tartare (V) –	9.00
Goats Cheese Mousse, Green Apple Oil & Hazelnuts	
Teriyaki Glazed Salmon –	9.50
Baby Gem, Yuzu Gel, Cauliflower Puree, Herb Crumb	
Saltado Fillet Steak –	9.50
Crispy Potatoes, Cauliflower Puree, Saltado Sauce (Coriander, Chilli, Shallots & Tomato)	

Side Orders –

Homemade Coleslaw	3.00
Chunky Chips	3.75
Dauphinoise	3.75
Mixed Local Vegetable (no Potatoes)	3.50
Sweet Potato Fries	4.00

Mains –

Slow Roast Pork Belly –	17.00
Celeriac Purée, Toffee Apple Compote, Crackling & Pork Veloute,, Vegetable Selection	
Slow Roast Shoulder of Lamb –	20.00
Seasonal Vegetables, Dauphinoise Potato & Red Wine, Shallot & Garlic Sauce	
Chicken Caesar Salad –	15.00
Cos Lettuce, Parmesan, Bacon, Croutons, Anchovies, Poached Egg, Caesar Dressing	
Chicken Breast Burger –	13.50 with Bacon 14.50
Smoked Applewood Cheese, Chipotle Chilli Mayo, Coleslaw, Sweet Potato Fries	
Goan Chicken Masala Curry –	15.50
Rice, Red Onion & Tomato, Raita, Poppadums	
Thai King Prawn & Chicken Curry – Med/Hot	17.00
Rice, Cucumber Ribbons with Chilli & Coriander Dressing	
Battered Cod – Chunky Chips, Mushy Peas, Tartar Sauce	15.50
Roast Wild Halibut Loin –	21.00
Spiced Celeriac Puree, Herb Mash, Tenderstem Broccoli, Pickled Shimeji Mushrooms and Toasted Hazelnuts	
Blonde Skate Wing –	19.00
Crushed New Potatoes, Fine Beans and Summer Black Truffle & Pink Peppercorn Butter	
Fanned Barbary Duck Breast –	20.00
Parsnip Puree, Red Cabbage, Mange Tout, Fondant Potatoes and a Red Wine, Shallot, Bacon and Wild Mushroom Sauce	
Roast Gammon, Two Free Range Eggs –	12.50
Chunky Chips, Beetroot	
Lambs Liver & Crispy Bacon – Creamed Potato, Onion Gravy	12.00
Half Pound Beef Steak Burger –	14.50 with Bacon 15.50
with Smoked Applewood or Stilton Cheese, Chunky Chips	
Chicken & Leek Shortcrust Pastry Pie –	16.00
Dauphinoise Potato, Seasonal Vegetables, Creamy Leek Sauce	
28 Day Matured Ribeye Steak –	30.00
Comte Cheese & Leek Stuffed Portabella Mushroom, Balsamic Glaze & Chunky Chips	
28-Day Matured Fillet Steak –	31.50
Honey & Orange Glazed Carrots, Fine Beans, Dauphinoise Potato & Star Anise Jus	
Middle House Falafel Burger (V) (Vg upon Request) –	14.50
Red Cabbage & Raisin Salad, Sweet Potato Fries, Yoghurt Dip	
Halloumi, Mushroom, Tomato & Onion Stack (V) (Vg upon Request) –	14.50
Brioche Bun with Salad, Fries, Chipotle Mayo	
Summer Vegetable Risotto (V) (Vg upon Request)–	15.50
Roasted Acorn Squash, Sauteed King Oyster Mushroom, Sunblushed Tomato & Herb Mascarpone	

Dessert, Cheese & Coffee – 7.75

- * Warm Sticky Date Pudding, Toffee Sauce, Vanilla I/C
- * Pecan & Maple Arctic Roll, Late Summer Strawberries & Candied Pecans
- * Wild Strawberry & Mascarpone Cheesecake, Glazed White Chocolate, Clotted Cream Ice Cream
- * Caramelised Passion Fruit Tart, Hazelnut Praline & Mango Sorbet
- * Espresso Panna Cotta, Walnut & Cocoa Foam, Walnut Cookies, Kahlua Sauce and Chocolate Crumble
- * Warm Chocolate Fondant, Vanilla Ice Cream
- * ‘Not So Messy’ Eton Mess – Vegan or Dairy Available

Homemade Ice Creams & Sorbets – 6.75
3 Scoops with Homemade Brandy Snap

<u>Ice Cream:</u>	<u>Sorbet:</u>
Rum & Raisin;	Passion Fruit;
Vanilla; Chocolate;	Mango;
Strawberry; Cappuccino;	Grapefruit;
Bread & Baileys	Raspberry

Sussex Cheese Selection(v) – 9.50
Toasted Walnuts, Homemade Apple & Cranberry Chutney, & Crackers
Winterdale Shaw Cheddar, Sussex Camembert, Golden Cross Goats Cheese, Brighton Blue

Americano	2.50	Cappuccino	3.00
Latte	3.00	Flat White	3.00
Espresso	2.50	DbI Espresso	2.75
Hot Chocolate , Marshmallows, Cream	3.00		
English Breakfast Tea	2.50		
Speciality Tea (Earl Grey, Assam)	3.00		
Herbal Tea	3.00		
(Peppermint, Camomile, Lemon & Ginger, Cranberry & Raspberry, Blackcurrant & Blueberry, Green Tea, Red Berries)			
Liquor Coffee , Cream (Russian, Irish, Calypso, French)	6.00		

From the Bar –

Draught / Ale – Half / Pint

<i>Estrella</i>	2.60 / 5.20	<i>Appleshed Cider</i>	2.40 / 4.80
<i>Beck’s</i>	2.40 / 4.80	<i>Long Man Best</i>	2.30 / 4.60
<i>Kirin</i>	2.55 / 5.10	<i>Guest Ale</i>	2.35 / 4.70
<i>Guinness</i>	2.55 / 5.10		

Cider (By the Bottle) –

Curious Apple (330ml)	3.90
Magners Cider (500ml) Original	4.90
Old Mout (500ml)	4.90

(Cherries & Berries, Kiwi/ Lime, Strawberry/Pomegranate)

By the Bottle – (330ml)

Curious Brew	3.90	Peroni	3.90
Asahi	3.90	Corona	3.90
Budweiser	3.90	Curious IPA	3.90
Beck’s Blue (0%)	3.90	Budvar (0%)	3.90
		Crabbie’s Ginger Beer	4.50

Soft Drinks –

Fentimans - Rose Lemonade	Ginger Beer	2.50
	Fizzy Elderflower	Victorian Lemonade
Folkington’s Juices - Pineapple/ Cranberry		2.50
	Orange / Tomato / Elderflower / English Apple	
J’O – Apple/Rasp	Apple/Mango	2.50
	Orange/Passion Fruit	
Coca Cola (200ml)	Diet Coca Cola (200ml)	2.20
Coke Zero (200ml)	Appletiser (275ml)	2.50
Fevertree Tonic (200ml)	Slim Fevertree Tonic	2.30
Elderflower Fevertree	Mediterranean Fevertree	2.30
Simply Fruity Child Juice - (330ml)		2.00
	(Orange / Apple / Apple & Blackcurrant)	
Mineral Water - Still / Fizz	2.00 (330ml) / 4.00 (750ml)	

Post Mix – Half / Pint

Pepsi	1.75 / 2.75	Lime & Soda	1.40 / 2.00
Diet Pepsi	1.50 / 2.50	Lemonade & Lime	1.75 / 2.75
Lemonade	1.75 / 2.75	OJ & Lemonade	2.00 / 3.00

Wines Full wine list available

By the Glass – 175ml / 250ml / 750ml

White –		Red –	
Pedro Blanco	5.20 / 7.20 / 18.95	Malbec	5.20 / 7.20 / 18.95
Pinot Grigio	5.20 / 7.20 / 18.95	Rioja	5.20 / 7.20 / 18.95
Chardonnay	5.20 / 7.20 / 18.95	Shiraz	5.20 / 7.20 / 18.95
Sauvignon	5.20 / 7.20 / 18.95	Merlot	5.20 / 7.20 / 18.95
Piesporter	5.20 / 7.20 / 18.95		
NZ Sav	6.00 / 8.00 / 23.50		

Rose -

Zinfandel	5.20 / 7.20 / 18.95
French Dry	5.20 / 7.20 / 18.95

Champagne

Esterlin – Glass (150ml)	11.00	Bottle (750ml)	40.00
Moët - Bottle (375ml)	40.00	Bottle (750ml)	72.00
Lanson - Bottle (750ml)	60.00		
Bollinger -Bottle (750ml)	78.00		

Spirits (25ml unless stated) –

Gin –		Hendricks	4.30
Gordon’s	3.70	Longtooth	4.50
Mayfield	4.30	Tanqueray	4.10
Bombay	4.10	Gordon’s Sicilian	3.90
Beefeater Strawberry	3.90	Beefeater Blackberry	3.90
Whitney Neil Raspberry	4.00	Whitney Neil Rhub/Ginger	4.00

Mayfield Gin Liqueur (50ml) –

Peach & Elderflower	5.00	Rhubarb & Ginger	5.00
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Seedlip (Non Alcoholic Gin) –

Aromatic	3.50
Bison	4.00

Vodka –

Smirnoff	3.70		
Grey Goose	4.60		

Rum –

Bacardi	3.30	Havana Club	3.60
Malibu	3.30	Captain Morgan - Spiced	3.60

Miscellaneous –

Dry Martini (50ml)	3.20	Calvados	4.00
Cinzano (50ml)	3.20	Martini Rosso (50ml)	3.20
Tia Maria	3.50	Amaretto	3.50
Tequilla	3.50	Cointreau	3.50
Armagnac	4.00	Grand Marnier	4.00
Baileys (50ml)	3.50	Archers (50ml)	3.50
Lemoncello (50ml)	3.50	Drambuie	4.00
Sambuca	3.50	Midori (50ml)	3.50
Kahlua	3.50	Cockburn’s Port (50ml)	4.00
Campari (50ml)	3.50	Taylors (2013) Port	4.50
Cognac/– Courvoisier	4.00	Stones Ginger Wine (50ml)	2.50
Scotch/ Bells	3.60	Remy Martin	4.50
Bourbon Jameson	4.00	Famous Grouse	3.60
		Glenmorangie	4.50
		McCallum	4.50
		Highland Park	4.50
		Jack Daniels	3.90

Cocktails –

Passion Fruit Martini – Vanilla Vodka, Passion Fruit Liqueur, Prosecco	10.50
Aperol Spritz - Aperol, Prosecco, Soda	9.50
Pimm’s O’Clock - Pimm’s, Lemonade, Fruit	8.50
Classic Espresso Martini - Vodka, Kahlua, Coffee Beans	9.50
Hazelnut Espresso Martini - Vodka, Hazelnut Liqueur, Chocolate	9.50
English Garden – Gin, Cloudy Apple Juice, Elderflower, Cucumber, Mint	9.00
Peach & Elderflower Bellini – Prosecco, Elderflower, Peach Puree	8.50
Strawberry Daiquiri – Crushed ice, Bacardi, Strawberry Puree	9.00
Cherry Bakewell – Amaretto, Bacardi, Caramel & Cherry Juice	9.00

Mocktails –

Apple, Elderflower & Mint Spritz	5.00
Virgin Mary - Tomato Juice, Celery Stick, Spices	5.00
Strawberry & Ginger Lemonade - Ginger Ale, Lemonade, Strawberries	5.00