

How it works –

In the **'Bar'** just go up and place your order.

In the **'Gresham Room', 'Brasserie'** and **'Terrace'** –
Full table service just wait to be seated

In the **'Garden'** place your food and drink orders at the bar,
you will be given a table number
(All tab requests must be secured with a bank card)

Nibbles

Sliced Bread & Dipping Oils	3
Mixed Pitted Olives in Herbs	4.5
Garlic Ciabatta	4
Garlic Ciabatta, Mozzarella	4.75
Chilli Beef Nachos, Cheese, Sour Cream, Guacamole	9
Sticky Mini Chorizo (9), Tomato & Balsamic Dip	7
Devilled White Bait, Paprika Mayo	7.5
Caramelised Figs & Parma Ham with Balsamic	7

Salads

Italian –	13.5
Buffalo Mozzarella, leaves, Sunblushed Tomatoes, Roasted Peppers, Pine Nuts, Croutons, Pesto	
Chicken Caesar -	14.5
Cos Lettuce, Parmesan, Bacon, Croutons, Anchovies, Poached Egg, Caesar Dressing	
Meribel -	14.75
Prosciutto, Toasted Goats Cheese on Croutes, Mixed Nuts, Apple, Cherry Tomatoes & Walnut Dressing	

Side Orders

Homemade Coleslaw	2.5
Chunky Chips	3.75
Dauphinoise	3.5
Mixed Local Vegetable Selection	2.5
Sweet Potato Fries	4
Tomato, Red Onion, Mozzarella with Balsamic	3.5

Monday – Thursday (12.00-2.15pm, 6.30-9.30pm)

Friday (12.00-2.30pm, 6.00-9.30pm)

Saturday All Day (12.00-9.30pm)

Sunday – All Day (12.00-9.00pm)

Starters

* Homemade Soup, Crusty Bread – ask for details	5
* Handmade Devon Crab Ravioli, Chervil, Carrot, Fish Cream, Pea Puree	9
* Spanish Platter – Shell on Garlic & Chilli Crevettes, Chorizo, Saucisson Sec, Olives, Focaccia, Deep Fried Paella	9.5
* Chicken Liver Pate, Toasted Sour Dough, Onion Marmalade	8.5
* Goats Cheese & Cobnut Roulade, Damson Jam, Sour Dough Crostini, Grape Salad	8.5
* Crispy Slow Roasted Marinated Pork Belly, Pad Thai Noodle & Peanut Salad with a Hot and Sour Dressing	9
* Truffle Encrusted Buffalo Mozzarella with a Wild Mushroom Fricassee and Toasted Barley	8.75
* Pasta Sfoglia with Piperade Italian Crème del Grappa, Olives and Artichoke Hearts	8.75

Mains

* Corn Fed Chicken Supreme filled with Buffalo Mozzarella & Basil Mousse, Roasted Courgettes and Runner Beans, Dauphinoise Potato and Sundried Tomato Jus	16.5
* Slow Pot Roast Pork Belly with Caramelised Apple Puree, Crackling, Pork Veloute and Vegetable Selection	16.5
* Gressingham Duck Breast, Squash Puree, Yellow Plum & Ginger Sauce and Vegetable Selection	17.5
* Whole Roast Red Partridge, Carrot Puree, Creamed Sprouts, Tenderstem Broccoli, Crispy Herb Pots and a Port & Prune Jus	18
* Fanned Rump of Local Lamb, Shallot Puree, Sautéed Kohlrabi & Mangetout, Dauphinoise Potato with a Thyme Scented Jus	18
* Lambs Liver & Crispy Bacon, Creamed Potato, Onion Gravy	11
* Half Pound Beef Steak Burger, Chunky Chips, topped with... Smoked Applewood or Stilton Cheese 13 add Bacon	14
* Chicken Breast Burger topped with Smoked Applewood Cheese, Side of Chipotle Chilli Mayonnaise, Coleslaw & Sweet Potato Fries 13 add Bacon	14
* Smoked Ham, Two Free Range Eggs, Chunky Chips, Beetroot	10.5
* Traditional Speldhurst Pork Sausages, Creamed Pots, Red Onion Gravy	11.5
* Chicken and Leek Shortcrust Pastry Pie, Vegetables, Gravy	15
* Harveys Ale, Steak & Mushroom Shortcrust Pastry Pie, Veg, Gravy	15

From the East

* Goan Chicken Masala, Rice, Red Onion & Tomato, Raita, Poppadums	15
* Thai King Prawn Curry, Rice, Cucumber & Coriander Salad	16

Steaks – Locally Sourced, 28 Day Matured Beef

* Sirloin, Roast Field Mushroom, Plum Tomato & Chips, with Brandy & Black Peppercorn Sauce	23
* 330g Ribeye, Field Mushroom, Plum Tomato & Chips, with Brandy & Black Peppercorn Sauce	28
* Pan Fried Fillet Steak with Brandy & Peppercorn Sauce, Mushrooms, Plum Tomatoes and Chunky Chips	29

From the Sea

* Roast Chalk Stream Trout Steak, Crushed New Potatoes, Heritage Carrots, Tenderstem Broccoli, Cream Horseradish and Chive Veloute	16.5
* Wild Halibut Loin, Pea and Mint Puree, Tenderstem Broccoli & Mange Toute, Fondant Potatoes and Sauce Gribiche	22.5
* Pan Fried Sea Bass Fillet, Roasted Italian Veg, Crispy Herb Potatoes, Balsamic Glaze & Herb Oil	17.5
* Beer Battered Cod, Chunky Chips, Mushy Peas	14.5
* Scampi, Chunky Chips, Salad, Homemade Tartar	12

Vegetarian

* Stir Fried Asian Vegetables with Rice Noodles, Miso & Soy Broth, Cashew Nut & Tofu Wantons (vg)	14.5
* Field Mushroom, Leek & Mayfield Cheese Puff Pastry Lattice with Veg selection and a White Wine, Cream and Chive Sauce	16
* Middle House Falafel Burger, Red Cabbage & Raisin Salad, Sweet Potato Fries, Yoghurt Dip	14

We Source, Where Possible all our Meat, Poultry and Game from
Local Farms and Producers. We use the Highest Quality Ingredients
Available. Every Dish on our Menu is Hand Made and Prepared to
Order; Your Patience is Appreciated
Especially when we are Busy.

Most dishes can be adapted for gluten and
dairy free diets. Some of our dishes contain
fish bones, nuts and nut derivatives and our
menu descriptions do not list all ingredients.
If you have any concerns about the presence
of allergens, please speak to a member of
staff.



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Our WiFi is free .. password 'highstreet'

much fine work within St. Paul's Cathedral, carved it. Records show that the fireplace originally came from the Royal College of Physicians in London.

The Middle House

High Street, Mayfield, East Sussex, TN20 6AB
01435 872146

Mayfield can trace its history to before St Dunstan, Archbishop of Canterbury (959-988) who built a wooden church at Magavelda (Mayfield) The Saxons knew the village as Maegthe (Chamomile). The Domesday Book of the Norman conqueror King William also mentions Mayfield, listing it as one of the six Sussex Manors that belonged to the See of Canterbury. In the 14th Century, the Archbishops were frequently in residence in Mayfield. In 1545 the manor passed to the Crown then into the ownership of Sir Thomas Gresham. At this time Mayfield was Central to the Iron Industry, with the surrounding woodlands used by 'Charcoal Burners'.

Mayfield is a beautiful village with buildings of nearly every period and every material. The Victorian poet Patmore called it "The sweetest village in England". Much of Mayfield is classed as a conservation area and the High Street alone contains 40 buildings officially listed as being of special historical or architectural importance. The parish as a whole contains nearly 180 such buildings.

Mayfield finds it easy to mix folklore and history and The Middle House has numerous tales of its own – from secret priest holes and prison cells to murders and suicides.

In the 18th century, a notorious group of smugglers and felons were in Mayfield. The gang probably used a number of tunnels that run under the village. One of these tunnels terminates in the wine cellar of The Middle House.

The Middle House, which dominates the High Street is listed as Grade 1. It is a wonderful specimen of Elizabethan architecture, with wattle and daub infill which dates back to 1575. The house was originally built for the financier, Sir Thomas Gresham, Keeper of the Privy Purse to her Majesty Queen Elizabeth 1st.



A private residence until the late 1920's, The Middle House is now the home of a traditional pub and small but cosy hotel.

Amongst many fine features of The Middle House is the large ornate wooden carved fireplace in the lounge area. Grinling Gibbons, the master Craftsman who is responsible for so

Dessert and Cheese

Homemade Desserts 6.75

- * Sticky Toffee Pudding, Toffee Sauce, Banana & Maple Ice Cream
- * Assiette of Chocolate - Mini Black Forest, Plum & Almond Cake with Choc Sauce, Duo of White & Dark Choc Fondant, Caramelised Nut & Chocolate Tuille
- * Warm Chocolate Fondant, Fresh Berries, Vanilla Ice Cream
- * Italian Cheesecake with Soft Berries and Double Cream – ask for flavour
- * Trio of Mini Desserts– Fondant, Lemon Tart, Cheesecake
- * Deconstructed Lemon Meringue Tart with Strawberry Sorbet
- * Chefs Crème Brulee, Almond Biscotti– ask for flavour
- * Seasonal Crumble, with Cream, Crème Anglaise or Ice Cream

Homemade Ice Creams & Sorbets 6.5

- 3 Scoops, Brandy Snap and Fresh Fruit Garnish
- | | |
|-------------------------|----------------|
| Ice Cream: | Sorbet: |
| Rum & Raisin, | Passion Fruit, |
| Vanilla, Chocolate, | Raspberry, |
| Cappuccino, Strawberry, | Strawberry, |
| Mint Choc Chip | Mango, |

Sussex Cheese Selection (v) 8.5

Toasted Walnuts, Homemade Apple Chutney and Crackers

Smoked Ashdown	<i>with a Port or Brandy ...</i>		
Cashel Blue			
Golden Cross Goats Cheese	Cockburns	3	Courvoisier 3
Lancashire Bomb	Taylors	4	Remy 4

.... **Cheeses Available from our Deli**

Hot Drinks

Americano	2.5
Cappuccino	2.5
Latte Macchiato	2.5
Espresso	2.5
Double Espresso	3
Hot Chocolate, Marshmallows, Cream	3
English Breakfast Tea	2.5
Speciality Tea	2.5
(Earl Grey, Assam, Darjeeling)	
Herbal Tea	2.5
(Peppermint, Camomile, Lemon & Orange, Lemon & Ginger Cranberry & Raspberry, Blackberry & Elderflower, Green Tea, Red Berries)	

Liquor Coffee, Cream

6

(Russian, Irish,

Calypso, French)

Snacks

Ploughmans (Lunch Only) 8.75

Apple, Celery, Grapes, Tomato, Homemade Crusty Bread, Chutney, Piccalilli

Choose from....

Home Cooked Ham

Chicken Liver Pate

Winterdale Shaw Cheddar

Colston Bassett Stilton

Sussex Brie **Mix of Two** 9.75

Baguettes & Wraps (Lunch Only) 7.5

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

Mediterranean – Roast Chicken, Smashed Avocado, Roasted Peppers, Tarragon Mayo

Cuban – Pastrami, Mayfield Cheese, Beetroot, Gherkin, Mild Dill Mustard

Oslo - Smoked Salmon, Cucumber, Beetroot, Yoghurt, Cracked Black Pepper

Windsor - Coronation Chicken, Mixed Leaves

Santorini – Marinated Feta Cheese, Smashed Avocado, Roasted Pepper

Children

Mains 7

Chicken (100%) Fillet Goujons,

New Potatoes, Cucumber, Cherry Tomatoes

Penne Pasta, Homemade Tomato Sauce, Cheese

Tomato and Cheese Pizza, Cucumber, Cherry Tomatoes

Battered Cod Fillet, French Fries, Cucumber, Cherry Tomatoes

Two Speldhurst Sausages, Mash Potatoes, Gravy

Homemade 100% Beef Burger, Fries, Cucumber, Cherry Tomatoes

Children's Desserts 4

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

Mini Chocolate Fondant, Vanilla Ice Cream

Fruit Salad, Vanilla Ice Cream

Chocolate Brownie, Vanilla Ice Cream, Chocolate Sauce