

Sharing 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
Deville White Bait, Paprika Mayo	7.5
Caramelised Figs & Parma Ham with Balsamic	7

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
* Pasta Sfogliata with Piperade Italian Crème del Grappa, Olives and Artichoke Hearts	8.75
* 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
* Chicken Liver Pate, Toasted Sour Dough, Onion Marmalade	8.5
* Goats Cheese & Cobnut Roulade, Damson Jam, Sour Dough Crostini, Grape Salad	8.5

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 Velouté 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 Potatoes and a Port & Prune Jus	18
* Fanned Rump of Local Lamb, Shallot Puree, Sautéed Kohlrabi & Mangetout, Dauphinoise Potato with a Thyme Scented Jus	18
* Field Mushroom, Leek & Mayfield Cheese Puff Pastry Lattice with Veg selection and a White Wine, Cream and Chive Sauce (V)	16
* Falafel Burger, Red Cabbage & Raisin Salad, Sweet Potato Fries, Yoghurt, Cucumber & Dill Dip (V)	14
* Stir Fried Asian Vegetables with Rice Noodles, Miso & Soy Broth, Cashew Nut & Tofu Wantons (Vg)	14.5
* Chicken Caesar Salad – Cos Lettuce, Parmesan, Bacon, Croutons, Anchovies, Poached Egg, Dressing	14.5
* Meribel Salad – Prosciutto, Toasted Goats Cheese on Croutes, Mixed Nuts, Apple, Cherry Tomatoes & Walnut Dressing	14.75
* Lambs Liver & Crispy Bacon, Creamed Potato, Onion Gravy	11
* Traditional Speldhurst Pork Sausages, Creamed Potato, Red Onion Gravy	11.5
* Chicken Breast Burger topped with Smoked Applewood Cheese, Chipotle Chilli Mayonnaise, Coleslaw, Sweet Potato Fries	13 add Bacon 14
* Half Pound Beef Steak Burger, Chunky Chips, Smoked Applewood or Stilton	13 add Bacon 14
* Chicken and Leek Shortcrust Pastry Pie, Vegetable Selection, Gravy	15
* Harveys Ale, Steak & Mushroom Shortcrust Pastry Pie, Vegetable Selection, Gravy	15
* Sirloin – Locally Sourced, 28 Day Dry Aged Steak, Roast Field Mushroom, Plum Tomato & Chips, with Brandy & Black Peppercorn Sauce	23
* 330g Rib Eye – Locally Sourced, 28 Day Dry Aged Steak, Roast 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
* Goan Chicken Masala, Rice, Red Onion & Tomato, Raita, Poppadum's	15
* Thai King Prawn Curry, Rice, Cucumber & Coriander Salad	16
* 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 Tote, Fondant Potatoes and Sauce Gribiche	22.5
* Pan Fried Sea Bass Fillet, Roasted Italian Vegetables, Crispy Herb Potatoes, Balsamic Glaze & Herb Oil	17.5
* Beer Battered Cod, Chunky Chips, Mushy Peas and Tartare Sauce	14.5

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 hr 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 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.



Follow us on Facebook for news, offers and giveaways

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.