

## Breakfast – 9am – 11am (Wed- Sun)

<b>Middle House Breakfast –</b>	Light 9.50
<i>Free Range Egg, Speldhurst Sausage, Smoked Back Bacon, Grilled Tomato, Toast &amp; Preserves</i>	
<b>Middle House Breakfast –</b>	Full 11.50
<i>Two Free Range Eggs, Speldhurst Sausage, Two Smoked Back Bacon, Grilled Tomato, Sautéed Mushrooms, Hash Browns, Toast &amp; Preserves</i>	
<b>Vegetarian (V) –</b>	11.50
<i>Free Range Eggs, Grilled Tomato, Sautéed Mushrooms, Grilled Haloumi, Baked Beans, Hash Browns, Toast &amp; Preserves</i>	
<b>Scotch Pancakes (V) –</b>	7.00 with Bacon 9.00
<i>Banana, Maple Syrup, Pecan Nuts</i>	
<b>Granola (V) –</b>	5.00
<i>Greek Yoghurt, Fresh Summer Berries</i>	
<b>Eggs Benedict –</b>	9.50
<i>Toasted Muffin, Home-cooked Ham, Poached Egg, Hollandaise</i>	
<b>Eggs Royal –</b>	10.50
<i>Toasted Muffin, Smoked Salmon, Poached Egg, Hollandaise</i>	
<b>Scrambled Eggs(V) –</b>	5.50
<i>Toasted Sourdough - with Bacon 7.50 with Smoked Salmon 9.00</i>	

## Sunday Roast – Available Sundays from 12pm

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

## Nibbles –

Sliced Bread & Dipping Oils	3.50
Mixed Pitted Olives in Herbs	4.50
Garlic Ciabatta	4.00
Garlic Ciabatta with Mozzarella	5.00
Mixed Bean or Beef Chilli, Mozzarella, Nacho Crisps	9.00
Devilled White Bait, Paprika Mayo	7.50
Sticky Mini Chorizo (9), Tomato & Balsamic Dip	7.50

## Baguettes & Wraps \*Lunch Only\* – 7.50

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

- ❖ Tuna & Swiss Cheese Melt
- ❖ Smoked Salmon, Cucumber, Beetroot, Yoghurt, Cracked Black Pepper
- ❖ Coronation Chicken, Mixed Leaves
- ❖ Marinated Feta Cheese, Smashed Avocado, Roasted Pepper (V)

## Starters –

<b>Soup of the Day –</b>	Please ask for today's flavour	5.00
<i>with Crusty Bread</i>		
<b>Chicken Liver Pate –</b>		8.50
<i>Toasted Sour Dough, Onion Marmalade</i>		
<b>Smoked Haddock Bon Bon's –</b>		8.50
<i>Mayfield Swiss Cheese Fondue</i>		
<b>Crispy Sesame Chicken –</b>		8.50
<i>Fried Rice, Roasted Cashew Nuts &amp; Kung Po Sauce</i>		
<b>Roast Goats Cheese (V) –</b>		8.00
<i>Apple, Endive, Sour Raisin &amp; Pickled Sweet Walnuts</i>		
<b>Crab &amp; Prawn Tian –</b>		9.50
<i>Curry Crème Fraiche, Sweet Carrot Salad, Bindu Barji</i>		
<b>Mixed Field Wild Mushroom Tart (V)–</b>		9.00
<i>Rocket Salad &amp; Roasted Hazelnut Mayo</i>		

## Mains –

<b>Smashed Avocado, Poached Egg (V) *Lunch Only* –</b>	9.00
<i>on Toasted Sourdough, Cherry Tomatoes, Feta, Chilli &amp; Coriander</i>	
<b>Creamy Chicken Tagliatelle *Lunch Only* –</b>	11.50
<i>Red Onion, Pesto, Rocket, Grand Padano</i>	
<b>Smoked Haddock Fish Cakes *Lunch Only* –</b>	9.50
<i>Melting Cheddar Centre, Mixed Leaves, Cream &amp; Chive Sauce</i>	
<b>Pad Thai *Lunch Only* –</b>	12.50
<i>Slow Roast Pork Belly, Asian Noodles with Peanuts &amp; Thai Pork Cracker</i>	
<b>Roast Szechuan Duck Breast –</b>	18.50
<i>Compressed Watermelon, Buckwheat &amp; Herb Salad, Tenderstem &amp; Asian Dressing</i>	
<b>Chicken Breast Wrapped in Filo Pastry –</b>	16.50
<i>Filled with Brie &amp; Caramelised Figs with a Chablis Cream Sauce served with Vegetable &amp; Potato Selection</i>	
<b>Chicken Caesar Salad –</b>	14.50
<i>Cos Lettuce, Parmesan, Bacon, Croutons, Anchovies, Poached Egg, Caesar Dressing</i>	
<b>Chicken Breast Burger –</b>	13.00 with Bacon 14.00
<i>Smoked Applewood Cheese, Chipotle Chilli Mayo, Coleslaw, Sweet Potato Fries</i>	
<b>Goan Chicken Masala Curry –</b>	15.50
<i>Rice, Red Onion &amp; Tomato, Raita, Poppadums</i>	
<b>Thai King Prawn &amp; Chicken Curry –</b>	17.00
<i>Rice, Cucumber &amp; Coriander Salad</i>	
<b>Battered Cod –</b>	15.50
<i>Chunky Chips, Mushy Peas, Tartar Sauce</i>	
<b>Roast Bream Fillet –</b>	17.00
<i>Heritage Tomato, Capers, Olive, Quinoa, Battered Courgette and Salsa Criolla</i>	
<b>Roast Large Cornish Lemon Sole –</b>	22.00
<i>Crab &amp; New Potato Succotash with a Cilantro Dressing</i>	
<b>Slow Roast Local Pork Belly –</b>	16.50
<i>Caramelised Apple Puree, Crackling, Sultana and Star Anise Sauce, Veg Selection</i>	
<b>Smoked Ham, Two Free Range Eggs –</b>	11.50
<i>Chunky Chips, Beetroot</i>	

<b>Traditional Speldhurst Pork Sausages –</b>	11.50
<i>Creamed Potatoes, Red Onion Gravy</i>	
<b>Lambs Liver &amp; Crispy Bacon –</b>	11.50
<i>Creamed Potato, Onion Gravy</i>	
<b>Roast Rump of Local Lamb –</b>	19.00
<i>Red Cabbage with Red Currants, Crispy Herb Potatoes, Roast Garlic &amp; Rosemary Sauce</i>	
<b>Vegan 'Fish' &amp; Chips – Battered Banana Blossom (Vg) –</b>	13.50
<i>Garden Peas, Chunky Chips, Tartar Sauce</i>	
<b>Middle House Falafel Burger (V) –</b>	14.00
<i>Red Cabbage &amp; Raisin Salad, Sweet Potato Fries, Yoghurt Dip</i>	
<b>Halloumi, Mushroom, Tomato &amp; Onion Stack (V) –</b>	14.50
<i>Brioche Bun with Salad, Fries, Chipotle Mayo</i>	
<b>Asian Vegetable Spring Roll (V) –</b>	14.50
<i>Rice Timble and a Spicy Satay Sauce</i>	
<b>Half Pound Beef Steak Burger –</b>	14.00 with Bacon 15.00
<i>topped with Smoked Applewood or Stilton Cheese, Chunky Chips</i>	
<b>Steak, Ale &amp; Mushroom Shortcrust Pastry Pie –</b>	15.50
<i>Vegetables, Dauphinoise Potato, Gravy</i>	
<b>Peppered 28 Day Matured Ribeye Steak –</b>	29.00
<i>Tomato &amp; Red Onion Salad, Balsamic &amp; Chunky Chips</i>	
<b>Pan-fried, 28-Day Matured Fillet Steak –</b>	31.00
<i>Roast Beetroot &amp; Watercress Salad, Bearnaise Sauce &amp; Chunky Chips</i>	

## Side Orders –

Homemade Coleslaw	3.00
Chunky Chips	3.75
Dauphinoise	3.75
Mixed Local Vegetable (no Potatoes)	3.00
Sweet Potato Fries	4.00
Tomato, Red Onion, Mozzarella with Balsamic	4.00

## Children's Menu –

7.00

**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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## Dessert, Cheese & Coffee –

<b>Homemade Desserts –</b>	7.50
* Crème Brule, Shortbread, Fresh Berries – ask for flavour	
* Cheesecake, Soft Berries, Fruit Coulis – ask for flavour	
* Macondo Chocolate Fondant (60% Dark), Baileys I/Cream	
* Trio of Mini Desserts – (1.00 Supplement)	
Fondant, Cheesecake, Brule	
* Seasonal Crumble - Cream, Crème Anglaise or Ice Cream	
* Warm Vanilla & Coconut Rice Pudding, with Pineapple & Mango Salsa	

## Homemade Ice Creams & Sorbets – 6.50

3 Scoops, Brandy Snap, Fresh Fruit Garnish	
<u>Ice Cream:</u>	<u>Sorbet:</u>
Rum & Raisin;	Passion Fruit;
Vanilla; Chocolate;	Raspberry;
Cappuccino; Strawberry;	Strawberry;
Mint Chocolate Chip	Mango

## Sussex Cheese Selection(v) – 9.50

Toasted Walnuts, Homemade Apple Chutney and Crackers  
Mayfield Swiss, Sussex Brie, Winterdale Shaw,  
Colston Bassett Blue

<b>Americano</b>	2.50	<b>Cappuccino</b>	3.00
<b>Latte</b>	3.00	<b>Flat White</b>	3.00
<b>Espresso</b>	2.50	<b>DbI Espresso</b>	2.75

**Hot Chocolate**, Marshmallows, Cream 3.00

**English Breakfast Tea** 2.50

**Speciality Tea** (Earl Grey, Assam, Darjeeling) 2.50

**Herbal Tea** 2.50

(Peppermint, Camomile, Lemon & Ginger, Cranberry &  
Raspberry, Blackberry & Elderflower, Green Tea, Red Berries)

**Liquor Coffee**, Cream 6.00

(Russian, Irish, Calypso, French)

## From the Bar –

<b>Draught / Ale –</b>	Half / Pint
Estrella	2.45 / 4.90
Beck's	2.25 / 4.50
Kirin	2.40 / 4.80
<b>Appleshed Cider</b>	2.30 / 4.60
Guinness	2.45 / 4.90
Long Man Best	2.20 / 4.40
Guest Ale	2.25 / 4.50

## Cider (By the Bottle) –

Curious Apple (330ml)	3.80
Magners Cider (500ml)	Original or Pear 4.50
Old Mout (500ml)	4.70
Cherries & Berries	Raspberry/Pineapple
Kiwi/ Lime	Strawberry/Pomegranate

## By the Bottle – (330ml)

Curious Brew	3.80	Peroni	3.80
Asahi	3.80	Mean Time London	3.80
Budweiser	3.80	Curious IPA	3.80
Beck's Blue (0%)	3.80	Corona	3.80
Budvar (0%)	3.80	Crabbie's Ginger Beer	4.50

Long Man Long Blond (500ml) 4.50 Harveys Best (0%)

Long Man Best Bitter (500ml) 4.50 (275ml) 3.50

## 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

J²O – Apple/Rasp Apple/Mango 2.50

Peach/Apricot Spritz Orange/Passion Fruit

Coca Cola (200ml) 2.30 Diet Coca Cola (200ml) 2.20

Coke Zero (200ml) 2.20 Appletiser (275ml) 2.50

Fevertree Tonic (200ml) 2.30 Slim Fevertree Tonic 2.30

Elderflower Fevertree 2.30 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

<b>White –</b>		<b>Red –</b>	
Chenin Blanc	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

Moët - Bottle (375ml) 40.00

Lanson - Bottle (750ml) 60.00

Bollinger -Bottle (750ml) 78.00

## Spirits (25ml unless stated) –

<b>Gin –</b>		Hendricks	4.20
Gordon's	3.50	Longtooth	4.50
Mayfield	4.20	Tanqueray	4.00
Bombay	4.00	Gordon's Sicilian	3.80
Beefeater Strawberry	3.80	Beefeater Blackberry	3.80
Whitney Neil Raspberry	4.00	Whitney Neil Rhub/Ginger	4.00

## Mayfield Gin Liquor (50ml) –

Peach & Elderflower 5.00 Rhubarb & Ginger 5.00

## Seedlip (Non Alcoholic Gin) –

Herbal Garden 3.50

**Vodka –** Smirnoff 3.50 Bison 4.00

Grey Goose 4.50

**Rum –** Bacardi 3.20 Havana Club 3.50

Malibu 3.20 Captain Morgan - Spiced 3.50

Captain Morgan - Dark 3.50

## 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

Stones Ginger Wine (50ml) 2.50

**Cognac/–** Courvoisier 4.00 Remy Martin 4.50

**Scotch/** Bells 3.50 Famous Grouse 3.50

**Bourbon** Jameson 4.00 Glenmorangie 4.50

Glenlivet 4.50 McCallum 4.50

Talisker 4.50 Highland Park 4.50

Haig 5.20 Jack Daniels 3.80

## Cocktails –

**Gin, Elderflower & Prosecco Fizz** 9.00

**Aperol Spritz** - Aperol, Prosecco, Soda 9.00

**Pimm's O'Clock** - Pimm's, Lemonade, Fruit 8.50

**Classic Espresso Martini** - Vodka, Kahlua, Espresso, Coffee Beans 9.50

**Baileys Espresso Martini** - Vodka, Baileys, Espresso, Chocolate 9.50

**English Garden** – Gin, Cloudy Apple Juice, Elderflower, Cucumber, Mint 9.00

**Cosmopolitan** - Vodka, Cranberry Juice, Cointreau, Lime Juice 8.50

**Lemontini** – Sicilian Gin, Bitter Lemon, Fresh Mint 8.50

## Mocktails –

**Orange, Elderflower & Cranberry Spritz** 5.00

**Virgin Mary** - Tomato Juice, Celery Stick, Spices 5.00

**Strawberry & Ginger Lemonade** - Ginger Ale, Lemonade, Strawberries 5.00