

### Breakfast – 9am – 11am (Wed- Sun)

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

**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**

**High Street, Mayfield, East Sussex, TN20 6AB**

**01435 872146**

[www.mhmayfield.co.uk](http://www.mhmayfield.co.uk) [info@mhmayfield.co.uk](mailto:info@mhmayfield.co.uk)

### 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 –

<b>Sliced Bread &amp; Dipping Oils</b>	3.50
<b>Mixed Pitted Olives in Herbs</b>	4.50
<b>Garlic Ciabatta</b>	4.00
Add Mozzarella	5.00
<b>Baked Camembert</b> studded with Garlic & Rosemary	8.00
Orange & Cranberry Compote, Toasted Baguette Flutes	
<b>Sticky Slow Roast Pork Blade</b> , BBQ Sauce & Kimchi	6.50
<b>Deep Fried Breaded Mango &amp; Chilli King Prawns</b>	
with Thai Coconut Sauce	9.50
<b>Devilled White Bait</b> , Paprika Mayo	7.50
<b>Sticky Mini Chorizo</b> (9), Tomato & Balsamic Dip	7.50

### Starters –

<b>Soup of the Day –</b> Please ask for today's flavour	5.50
with Crusty Bread	
<b>Chicken Liver Pate –</b>	8.50
Toasted Sour Dough, Red Onion Marmalade	
<b>Sauteed Garlic &amp; Chili King Prawns –</b>	9.50
Sweet Potato Rosti, Avocado, Mango Salsa, Crispy Noodles	
<b>Crispy Duck and Pomegranate Spring Salad –</b>	8.50
Soy Ginger & Honey Glaze	
<b>Salt Baked Heritage Beetroot (V) –</b>	8.50
Whipped Goats Cheese with Chicory, Beetroot Gel, Candied Walnuts & Rosemary Cracker	
<b>Smoked Haddock Croquettes–</b>	9.50
Romesco Sauce & Mixed Leaf Salad	
<b>Slow Cooked Sticky Pork Blade –</b>	8.25
BBQ Sauce, Asian Salad and Kimchi	

### 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

### Mains –

<b>Slow Roast Pork Belly –</b>	17.00
Celeriac Purée, Toffee Apple Compote, Crackling & Pork Veloute	
<b>Pan Roasted Lamb Rump –</b>	19.00
Smoked Shallot Purée, Tenderstem Broccoli, Honey Glazed Heritage Carrots, Herb Mash, Kalamata Olive Jus	
<b>Corn Fed Chicken Supreme –</b>	16.50
Cured Bacon with Maple Mousse, Mixed Bean Cassoulet, Charred Hispi Cabbage, Crispy Herb Potatoes & Wild Garlic Dressing	
<b>Chicken Caesar Salad –</b>	15.00
Cos Lettuce, Parmesan, Bacon, Croutons, Anchovies, Poached Egg, Caesar Dressing	
<b>Chicken Breast Burger –</b>	13.00 with Bacon 14.00
Smoked Applewood Cheese, Chipotle Chilli Mayo, Coleslaw, Sweet Potato Fries	
<b>Goan Chicken Masala Curry –</b>	15.50
Rice, Red Onion & Tomato, Raita, Poppadums	
<b>Thai King Prawn &amp; Chicken Curry –</b>	17.00
Rice, Cucumber Ribbons with chilli & Coriander Dressing	
<b>Battered Cod –</b> Chunky Chips, Mushy Peas, Tartar Sauce	15.50
<b>Pan Fried Seabass Fillet –</b>	18.00
Confit Baby Potatoes, Panache of Spring Vegetables, Torched Orange Segments, Chive & Orange Scented Beurre Blanc	
<b>Roast Salmon Fillet Linguini –</b>	16.75
Sautéed Courgettes with Spinach & Pesto topped with Grand Padano & Balsamic Glaze	
<b>Duo of Local Venison –</b> Fanned Venison Loin & Mini Venison Pie	24.50
Parsnip Pure, Braised Red Cabbage with Redcurrant, Dauphinois Potatoes and a Star Anise Jus	
<b>Roast Gammon, Two Free Range Eggs –</b>	12.00
Chunky Chips, Beetroot	
<b>Lambs Liver &amp; Crispy Bacon –</b>	11.50
Creamed Potato, Onion Gravy	
<b>Half Pound Beef Steak Burger –</b>	14.00 with Bacon 15.00
Topped with Smoked Applewood or Stilton Cheese, Chunky Chips	
<b>Chicken &amp; Leek Shortcrust Pastry Pie –</b>	15.50
Dauphinoise Potato, Seasonal Vegetables, Creamy Leek Sauce	
<b>Local Venison Shortcrust Pastry Pie –</b>	16.00
Chestnut Mushroom & Red Wine, Dauphinoise Potato, Seasonal Vegetables	
<b>28 Day Matured Ribeye Steak –</b>	29.00
Spiced Peanut Rayu, Asian Greens & Potato Wedges	
<b>28-Day Matured Fillet Steak –</b>	31.00
Balsamic Roasted Shallots, Broccoli Sauteed with Garlic & Chilli, Ccafé de Paris Butter, Fondant potato & Red Wine Jus	
<b>Middle House Falafel Burger (V) –</b>	14.00
Red Cabbage & Raisin Salad, Sweet Potato Fries, Yoghurt Dip	
<b>Halloumi, Mushroom, Tomato &amp; Onion Stack (V) –</b>	14.50
Brioche Bun with Salad, Fries, Chipotle Mayo	
<b>Asian Vegetable Spring Roll (V) –</b>	15.00
Carrot Salad, Rice Timble & Peanut Satay Sauce	

## Dessert, Cheese & Coffee –

<b>Homemade Desserts –</b>	7.50
* Warm Sticky Date Pudding, Toffee Sauce, Vanilla I/C	
* Madagascan Vanilla Panna Cotta, Macerated Strawberries Crushed Meringue Pieces	
* Kirsch Cheesecake, Black Cherries, Chocolate Chip Ice Cream, Toasted Almonds	
* Lemon Posset, Raspberry Compote, Langues de Chat Biscuits	
* Bitter Sweet Chocolate Hazelnut Marquise, Raspberry Sorbet, Biscotti Tuile	
* Rhubarb & Apple Oatmeal Crumble, with Warm Creme Anglaise, Cream or Ice Cream	

### 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;	Mango;
Strawberry; Cappuccino;	Grapefruit;
Toasted Brioche	Raspberry

### Sussex Cheese Selection(v) – 9.50

Toasted Walnuts, Homemade Apple & Cranberry Chutney,  
Toasted Sour Dough and Crackers  
Winterdale Shaw Cheddar, Sussex Camembert,  
Golden Cross Goats Cheese, Brighton 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 (Russian, Irish, Calypso, French) 6.00

## From the Bar –

<b>Draught / Ale –</b>	Half / Pint
Estrella	2.55 / 5.10
Beck's	2.35 / 4.70
Guinness	2.55 / 5.10
Appleshed Cider	2.40 / 4.80
Long Man Best	2.30 / 4.60
Guest Ale	2.35 / 4.70

### Cider (By the Bottle) –

Curious Apple (330ml)	3.90
Magners Cider (500ml)	Original or Pear 4.90
Old Mout (500ml)	4.90
Cherries & Berries	Raspberry/Pineapple
Kiwi/ Lime	Strawberry/Pomegranate

### By the Bottle – (330ml)

Curious Brew	3.90	Peroni	3.90
Asahi	3.90	Mean Time London	3.90
Budweiser	3.90	Curious IPA	3.90
Beck's Blue (0%)	3.90	Corona	3.90
Budvar (0%)	3.90	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	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) –

<b>Gin –</b>		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 Liquor (50ml) –

Peach & Elderflower	5.00	Rhubarb & Ginger	5.00
---------------------	------	------------------	------

### Seedlip (Non Alcoholic Gin) –

		Aromatic	3.50
<b>Vodka –</b>	Smirnoff	Bison	4.00

	Grey Goose		4.60
--	------------	--	------

<b>Rum –</b>	Bacardi	Havana Club	3.60
--------------	---------	-------------	------

	Malibu	Captain Morgan - Spiced	3.60
--	--------	-------------------------	------

		Captain Morgan - Dark	3.60
--	--	-----------------------	------

		Calvados	4.00
--	--	----------	------

<b>Miscellaneous –</b>		Martini Rosso (50ml)	3.20
------------------------	--	----------------------	------

Dry Martini (50ml)	3.20	Amaretto	3.50
--------------------	------	----------	------

Cinzano (50ml)	3.20	Cointreau	3.50
----------------	------	-----------	------

Tia Maria	3.50	Grand Marnier	4.00
-----------	------	---------------	------

Tequilla	3.50	Archers (50ml)	3.50
----------	------	----------------	------

Armagnac	4.00	Drambuie	4.00
----------	------	----------	------

Baileys (50ml)	3.50	Midori (50ml)	3.50
----------------	------	---------------	------

Lemoncello (50ml)	3.50	Cockburn's Port (50ml)	4.00
-------------------	------	------------------------	------

Sambuca	3.50	Taylors (2013) Port	4.50
---------	------	---------------------	------

Kahlua	3.50	Stones Ginger Wine (50ml)	2.50
--------	------	---------------------------	------

Campari (50ml)	3.50	Remy Martin	4.50
----------------	------	-------------	------

<b>Cognac/–</b>	Courvoisier	Famous Grouse	3.60
-----------------	-------------	---------------	------

<b>Scotch/</b>	Bells	Glenmorangie	4.50
----------------	-------	--------------	------

<b>Bourbon</b>	Jameson	McCallum	4.50
----------------	---------	----------	------

	Glenlivet	Highland Park	4.50
--	-----------	---------------	------

	Talisker	Jack Daniels	3.90
--	----------	--------------	------

	Haig		
--	------	--	--

### Cocktails –

**Middle House Mojito** – Twist on the Classic with Basil & Cucumber 9.00

**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 9.00

**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