

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 – 7.00

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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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	
Korean Spicy Chicken Wings , Summer Salad	6.75
Deep Fried Breaded Mango & Chilli King Prawns with Thai Coconut Sauce	9.50
Devilled White Bait , Paprika Mayo	7.75
Sticky Mini Chorizo (9), Tomato & Balsamic Dip	7.75

Starters –

Soup of the Day – Please ask for today's flavour with Crusty Bread	5.50
Chicken Liver Pate – Toasted Sour Dough, Red Onion Marmalade	8.50
Sauteed Garlic & Chili King Prawns – Sweet Potato Rosti, Avocado, Mango Salsa, Crispy Noodles	9.50
Crispy Duck and Pomegranate Spring Salad – Soy Ginger & Honey Glaze	8.50
Heritage Tomato Salad (V) – Lovage Pesto, Burrata & Parmesan Crisp	9
Salt & Pepper Squid Basket– Crispy Potato, Pineapple Salsa, Gojuchang Aioli	8.50
Beef Carpaccio – Green Salad, Quails Egg, Dijon Vinaigrette & Truffle Cream	9.50

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 – Celeriac Purée, Toffee Apple Compote, Crackling & Pork Veloute,, Vegetable Selection	17.00
Rump of Local Lamb – Peas a la Francais, Champ Potato, Thyme Scented Jus	19.00
Corn Fed Chicken Supreme – Filled with Chicken, Goats Cheese & Fine Herb Mousse; Charred Asparagus, Harissa Chick Peas, Romesco, & Polenta Chips	16.75
Chicken Caesar Salad – Cos Lettuce, Parmesan, Bacon, Croutons, Anchovies, Poached Egg, Caesar Dressing	15.00
Chicken Breast Burger – 13.50 with Bacon 14.50 Smoked Applewood Cheese, Chipotle Chilli Mayo, Coleslaw, Sweet Potato Fries	
Goan Chicken Masala Curry – Rice, Red Onion & Tomato, Raita, Poppadums	15.50
Thai King Prawn & Chicken Curry – Rice, Cucumber Ribbons with chilli & Coriander Dressing	17.00
Battered Cod – Chunky Chips, Mushy Peas, Tartar Sauce	15.50
Pan Fried Whole Lemon Sole – Panache of Spring Vegetables, Seaweed and Lemon Butter, Minted New Potatoes	23.00
Roast Bream Fillet – Harissa Chick Peas, Baba Ganoush, Leek Fondants, Vegetable Cous Cous	17.50
Marinated Gressingham Duck Breast – Carrot & Orange Puree, Wilted Spinach, Crispy Rosti Potatoes and a Star Anise & Sultana Jus	19.00
Roast Gammon, Two Free Range Eggs – Chunky Chips, Beetroot	12.50
Lambs Liver & Crispy Bacon – Creamed Potato, Onion Gravy	12.00
Half Pound Beef Steak Burger – 14.50 with Bacon 15.50 Topped with Smoked Applewood or Stilton Cheese, Chunky Chips	
Chicken & Leek Shortcrust Pastry Pie – Dauphinoise Potato, Seasonal Vegetables, Creamy Leek Sauce	16.00
28 Day Matured Ribeye Steak – Roasted Vine Tomatoes, Field Mushroom, Chunky Chips & Red Wine and Roquefort Sauce	30.00
28-Day Matured Fillet Steak – Portobello Mushroom, Leek & Gruyere Cheese Spring Roll, Wilted Spinach, Dauphinoise Potato and a Red Wine Jus	31.50
Middle House Falafel Burger (V) – Red Cabbage & Raisin Salad, Sweet Potato Fries, Yoghurt Dip	14.50
Halloumi, Mushroom, Tomato & Onion Stack (V) – Brioche Bun with Salad, Fries, Chipotle Mayo	14.50
Vegan Fish & Chips (V) – Battered Banana Blossom, Mixed Salad, Chunky Chips, Tartare Sauce	14.00

Dessert, Cheese & Coffee –

Homemade Desserts –	7.75
* Warm Sticky Date Pudding, Toffee Sauce, Vanilla I/C	
* Coconut & Kaffir Lime Leaf Panna Cotta, English Strawberries, Marshmallow & Fruit Coulis	
* Black Cherry Cheesecake, Amaretti Ice Cream, Maraschino Cherry Coulis	
* Caramelised Lemon Tart, Blackcurrant & Elderflower Sorbet	
* Light Chocolate Marquise, Crunchy Nut Base, Chocolate Glaze, Raspberry Sorbet	
* Warm Chocolate Fondant, Vanilla Ice Cream	
* ‘Not So Messy’ <u>Vegan</u> Eton Mess – Whipped Coconut Chantilly, Fresh Raspberry, Eggless Meringue, Raspberry Gel	

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, Toasted Sour Dough and 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)	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 –

Draught / Ale –	Half / Pint		
<i>Estrella</i>	2.55 / 5.10	<i>Appleshed Cider</i>	2.40 / 4.80
<i>Beck's</i>	2.35 / 4.70	<i>Long Man Best</i>	2.30 / 4.60
<i>Guinness</i>	2.55 / 5.10	<i>Guest Ale</i>	2.35 / 4.70
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 / Mango / English Apple			
J'O – Apple/Rasp	Apple/Mango	2.50	
Peach/Apricot Spritz	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 Liquor (50ml) –

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

Vodka –	Smirnoff	3.70	Bison	4.00
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	Grey Goose	4.60		
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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	
Limoncello (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
	Glenlivet	4.50	Glenmorangie	4.50
	Talisker	4.50	McCallum	4.50
	Haig	5.20	Highland Park	4.50
			Jack Daniels	3.90

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