



Breakfast on the Terrace

Residents - Mon - Friday 8am- 10am

Open to all Weekends - 8.30am- 11.00am

Early Risers Breakfast Free Hot Drink for Orders Before 9.30am

The Full £9

Free Range Eggs cooked just how you like them, Speldhurst Sausage, Smoked Back Bacon, Grilled Tomato, Sautéed Mushrooms, Toast & Preserves

Something Extra

Baked Beans £1.5

Hash Browns £1.5

Black Pudding £1.5

Toast £1.5

The Vegetarian £9

Free Range Eggs cooked just how you like them, Grilled Tomato, Sautéed Mushrooms, Grilled Haloumi, Baked Beans, Toast & Preserves

Scrambled Eggs £5

On Toast

Add Bacon £2

Add Smoked Salmon £3

Toasts £4

Freshly baked Croissant, Toast & Preserves

Something Healthy £5

Home Made Granola, Greek Yoghurt, Fresh Summer Berries - Gluten Free

Something Sweet £7

Scotch Pancakes, Banana, Maple Syrup & Pecan Nuts

Add Bacon £1.50

Something Savoury £7.50

Croque-Monsieur Classic (Ham & Gruyère Cheese)

Croque-Madame

(Ham, Gruyère Cheese & Fried Egg) £8.50

The Drinks

Breakfast Tea £2.5

Speciality Tea £3

Americano £2.5

Cappuccino £3

Latte £3

Hot Chocolate £3

+ Cream & more Chocolate £3.5

Orange Juice £2

Apple Juice £2

Cranberry Juice £2

Coke / Diet Coke £2

Cloudy Lemonade £2.5

Spk Elderflower £2.5

Virgin Mary £3

Bloody Mary £6

Champagne - 150ml £10

Espresso Martini £8



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.



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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.