The Middle House, Mayfield, TN20 6AB

Small Plates -

Sliced Bread & Dipping Oils	4.95
Mixed Pitted Olives in Herbs	5.00
Garlic Ciabatta (with Mozzarella)	4.95/(6.25)
Devilled Whitebait, Paprika Mayo	7.95
Mini Chorizo, Tomato & Balsamic Dip	8.50
Breaded King Prawns, Sweet Chilli Dip	9.75
Chicken & Veg Gyoza, Honey, Soy, & Ginger	7.50
Macaroni Cheese Bites & Tomato/Balsamic	8.00
Duck Spring Rolls with Hoi Sin Dip	8.00

Starters -

Soup of the Day with Crusty Bread (v) 7.95

Whole Baked Camembert studded with Garlic & Rosemary Orange & Cranberry Compote, Toasted Baguette Flutes (v) 11.95

Sharing Charcuterie Board, Cured Meats, Rosemary Bread Stick, Pickled Vegetables, Olives & Bread 15.50

Chicken Liver Pate, Toasted Sour Dough, Red Onion Marmalade 10.00

Sticky Korean Chicken Cubes on a Spicy Coconut Rice with Spring Onion and Sesame 11.00

Salt and Pepper Squid with a Soy, Honey and Ginger Glaze with a Pickled Asian Slaw 11.00

Burrata, Roasted Peach, Tomato & Walnut Rocket Salad with Lemon & Herb Dressing 11.50

Children's Mains - 9.95

Chicken Fillet Goujons, Fries, Salad
Halloumi Sticks, Fries & Salad (v)
Macaroni Cheese Gratin & Salad (v)
Plaice Goujons, Fries & Salad
Two Speldhurst Sausages, Mash & Gravy
Ham & Cheese Quesadilla, Sour Cream & Tomato Dip

Mains –

Slow Roast Belly of Pork - 23.50
Caramelised Apple Puree, Crackling, Pork Velouté, Crispy Potatoes & Seasonal Vegetables

Fanned Lamb Rump - 27.50
Sauteed Courgette & Peas, Mint Crème Fraiche & Latkes Potatoes

Venison Bourguignon Shortcrust Pastry Pie, Bacon, Red Wine and Silverskin Onions with Gravy, Seasonal Vegetables & Potatoes 23.00

Chicken Ceasar Salad, Cos Lettuce, Parmesan, Bacon, Croutons, Anchovies, Poached Egg 18.50

Home Cooked Ham, Two Free Range Eggs, Chunky Chips, Beetroot 17.95

Boar & Apple Sausages, Creamed Potato, Caramelised Red Onion Gravy 18.95

Middle House Poke Bowl – Coconut Rice, Edamame & Cucumber, Asian Slaw, Carrots, & Gotcha Ketchup. Topped with EITHER 17.50
Chicken Breast, Teriyaki Salmon, Tempura King Prawns (6) or Grilled Halloumi

Middle House Smash Burger (Contains Pork) with Monterey Jack OR Stilton Cheese, Chunky Chips & Coleslaw 17.95
+ Bacon +1.50 + 3 Tempura Prawns +3.95

Eastern Influence -

Goan Chicken Masala Curry, Rice, Red Onion & Tomato, Raita, Poppadoms 20.00

Thai Chicken & King Prawn Curry, Rice, Asian Vegetable Salad 20.00

Fish -

Battered Haddock, Chunky Chips, Tartar 19.50

Tiger Prawn Linguini – 19.00
With tomato, Sweet Chilli & Rocket

Roasted Whole Black Bream – 24.50
Fine Beans, Pickled Fennel, Crispy Herb Potatoes, Parsley & Lemon Gremolata

Seared Tuna Loin - 22.50
With a Warm New Potato, Samphire & Heritage Tomato Salad & Cucumber and Tricolore Pepper Salsa

Steak-

Surf & Turf - To Share – 73.00
Picanha Steak, Four King Prawns, Chimichurri, Chunky Chips & Salad

30 Day Scottish Matured Fillet – 39.00
Honey, Carrot & Thyme Puree, Wild Mushroom Butter, Fondant Leeks & Crispy Rosemary Potatoes

Rib Eye Steak, Fried Onions, Field Mushroom, Vine Tomato, Chunkey Chips, Peppercorn & Brandy Sauce OR Chimichurri 38.00

Vegetarian/Vegan

Roast Butternut Squash, Feta, Pinenut & Rocket Ravioli. Spinach & White Wine Cream Sauce, Watercress & Radish Salad 19.00

Halloumi, Mushroom, Tomato & Onion Stack Brioche Bun with Salad, Skinny Fries, Chipotle Mayo 18.50

Super Salad – Mixed Leaves, Tenderstem Broccoli Pomegranate, Edamame, Beetroot, Feta, Avocado, Quinoa, Roasted Sweet Potato & Pomegranate & Chilli Dressing (Vg on request) 18.50

Sunday Roast – Available Sundays from 12pm

All Served with Roast Potatoes, Dauphinoise Potato, Seasonal Vegetables, Gravy & Yorkshire Pudding

Roast Sirloin of Beef (M-R)	24.00
Roast Loin of Pork	22.00
Roast Turkey	22.50
Mixed Roast (Beef/Pork/Turkey)	25.50
Nut Roast (V)(VG on request)	19.00

Children's Roasts –

Pork 11.50 / Turkey 12.00 / Beef 13.00

Sides –

Chunky Chips	5.50	Skinny Fries	5.50
Dauphinoise	5.00	Side Salad	5.00
Garden Peas	3.00	Hispi Cabbage	4.75
Seasonal Carrots	4.00		

Tenderstem Broccoli 5.75
With Lemon Butter & Toasted Almonds

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Draught / Ale –

	Half / Pint
Brixton IPA	3.55 / 7.10
Cruzcampo	3.20 / 6.40
Amstel	3.10 / 6.20
Birra moretti	3.25 / 6.50
Inchs Cider	3.00 / 6.00
Long Man Best bitter	2.75 / 5.50
Guest Ale	2.90 / 5.80
Guinness	3.60 / 7.20

By the Bottle –

Crabbies Ginger Beer	5.60	Peroni	4.60
Peroni - Gluten Free	5.10	Corona	4.60
Brew Dog IPA (0%)	4.60	Corona (0%)	4.40
San Miguel (0%)	4.10	Guiness (0%)	5.85

Cider (By the Bottle) –

Magners Cider (500ml)	6.00
Old Mout (500ml)	6.00

(Cherries & Berries / Kiwi & Lime / Mango & Passionfruit
0% Cherries & Berries)

Bottled Soft Drinks –

Fentimans 4.85
Rose Lemonade / Ginger Beer
Fizzy Elderflower / Victorian Lemonade
Folkington's Juices 4.50
Pineapple / Cranberry / Orange / Tomato / Apple
J²O 4.00
Apple & Rasp / Apple & Mango / OJ & Passion Fruit
Simply Fruity (Child) 2.00
Apple or Apple & Blackcurrant
Fever Tree Range 3.20
Regular / Slim / Elderflower / Mediterranean
Coca Cola / Zero / Diet (200ml) 3.00
Appletiser (275ml) 4.00
Mineral Water - Still / Fizzy
2.00 (330ml) / 4.00 (750ml)

Post Mix –

	Half / Pint
Pepsi	2.30 / 3.85
Diet Pepsi	2.30 / 3.85
Lemonade	2.30 / 3.85
Lime & Soda	2.00 / 3.05
Lemonade & Lime	2.30 / 3.85
OJ & Lemonade	3.55 / 4.60

Wines - Full wine list available

125ml/175ml / 250ml / 750ml (bottle)

White –

Chardonnay AUS	5.15 /6.40 / 8.70 / 25.00
Pinot Grigio	5.15 / 6.40 / 8.70 / 25.00
Sauvignon (French)	5.15 / 6.40 / 8.70 / 25.00
Sauvignon (NZ)	6.65 / 8.05 / 10.95 / 32.00
Piesporter (Sweet)	5.15 / 6.40 / 8.70 / 25.00

Rose -

French Dry	5.15 / 6.40 / 8.70 / 25.00
Zinfandel (Sweet)	5.15 / 6.40 / 8.70 / 25.00

Red –

Malbec – Argentina	5.15 / 6.40 / 8.70 / 26.00
Rioja - Spain	5.15 / 6.40 / 8.70 / 25.00
Shiraz – Australia	5.15 / 6.40 / 8.70 / 25.00
Merlot – Chile	5.15 / 6.40 / 8.70 / 25.00

Prosecco –

White (200ml) 9.95 Rosé (200ml) 9.95
White (750ml) 29.50 Rosé (750ml) 29.50

Zero Alcohol Wine & Sparkling Wine –

Sauvignon Blanc (0%) 4.50 / 5.70 / 7.70 / 20.00
Sparkling (0%) Bottle 20.00 (not available by glass)

Champagne / English Sparkling Wine -

Beacon Down – White or Rose 60.00

Henri Favre Brut	65.00	Moët	95.00
Lanson Black label	85.00	Bollinger	120.00

Gin -

Mayfield	4.60
Gordon's / Non Alc	4.30 / 3.60
Bombay	4.50
Hendricks	4.50
Tanqueray	4.50
Gordon's Sicilian	4.50
Blood Orange	4.50
Beefeater Strawberry	4.50
Whitney Neil Raspberry	4.50
Whitney Neil Rhub/Ginger	4.50

Mayfield Gin Liquor (50ml)

Peach & Elderflower	5.50
Rhubarb & Ginger	5.50

Cocktails – All 10.00

Sundown Spritz – Vodka, Aperol, Pineapple & Sparkling Rose

Aperol Spritz – Aperol, Prosecco & Soda, Garnished with Orange Slice

Hugo Spritz – Elderflower Liqueur, Prosecco, Mint & Soda

Strawberry Limoncello Spritz – Limoncello, Strawberry Puree, Prosecco Garnished with Fresh Strawberries

Pimm's O'clock – Pimm's No1, Lemonade, Summer Fruits

Bramble Royale – Gin, Blackberry Liqueur, Prosecco, Lemon Juice

Old Fashioned – Whisky, Bitters, Water & Orange Garnish

Amaretto Sour – Amaretto, Sugar Syrup & Lemon Juice, Garnished with a Cherry

Mojito – Classic or Strawberry White Rum with Mint or Strawberry

Garden Mojito – Gin, Elderflower Cordial, Mint & Cucumber

Strawberry Daiquiri – White Rum, Strawberry Puree & Crushed Ice

Passion Fruit Daiquiri – Malibu, Passionfruit Puree & Crushed Ice

Espresso Martini – 4 To Choose from !!! Classic / Hazelnut / Caramel / Baileys

Passion Fruit Martini – Vodka, Passion Fruit Liqueur & Puree, Prosecco

Middle House Bloody Mary – Tomato Juice, Jalapeno Vodka, Spice, Celery

Mocktails – All 6.50

Strawberry & Ginger Lemonade – Ginger Ale, Lemonade, Strawberries

0% English Garden – 0% Gin, Elderflower Cordial, Apple Juice, Soda, Mint & Cucumber

0% Lemon Drop Spritz – 0% Gin, Lemon Juice, Bitter Lemon & Soda, Garnished with Thyme

Virgin Mary – Tomato Juice, Celery Stick, Spices