

How it works –

In the '**Bar**' just go up and place your order.

In the '**Gresham Room**' take a note of your table number and order at the bar when you are ready.

(On Friday and Saturday nights there will be full table service)

In the '**Garden**' place your food and drink orders at the bar, you will be given a table number

(All tab requests must be secured with a bank card)

Nibbles

Sliced Bread & Dipping Oils	2
Mixed Pitted Olives in Herbs	3
Garlic Ciabatta	3.5
Garlic Ciabatta, Mozzarella	4
Chilli Beef Nachos, Cheese, Sour Cream, Guacamole	9

Salads

Italian –	12
Buffalo Mozzarella, leaves, Sunblushed Tomatoes, Roasted Peppers, Pine Nuts, Croutons, Pesto	
Spanish –	12
Cured Spanish Ham, Chorizo, Artichoke, Black Olives, Croutons, Chilli & Balsamic Dressing	
Chicken Caesar -	12
Cos Lettuce, Parmesan, Bacon, Croutons, Anchovies, Poached Egg, Caesar Dressing	
British -	13
Roast Beef, Leaves, Roasted Beetroot, Pickled Red Cabbage. Cherry Tomatoes, Croutons, Crème Fraiche Blue Cheese Sauce	
Russian -	13.5
Smoked Salmon, Crayfish, Leaves, Cucumber, Chicory, Sunblushed Tomatoes, Crème Fraiche, Paprika & Vodka Dressing	

Side Orders

Homemade Coleslaw	2
Chunky Chips	3.5
Dauphinoise	3.5
Mixed Local Vegetable Selection and Potatoes	3.5
Sweet Potato Fries	4
Tomato, Red Onion, Mozzarella with Balsamic	3.5

Starters

* Homemade Soup, Crusty Bread – ask for details	5
* Chicken Liver Pate, Herb Brioche, Caramelised Red Onion Marmalade	7.5
* Braised Rabbit Pithivier, Buttered Carrot Puree, Spring Onion, Bacon & Pine Nut Salad	8
* Avocado & Jumbo Prawn Tian, Roasted Pepper & Tomato Coulis	8
* Feta Arancini, Creamed Wild Mushrooms, Red Onion Marmalade & Parmesan Crisp	7
* Leek & Mayfield Swiss Style Cheese Tart, Wholegrain Mascarpone, Vinaigrette & Herb Salad	7
* Chicken Satay Skewers, Curried Flat Bread, Fresh Leaf Salad	7.5
* Tempura Cod, Prawn, Flounder & Calamari, Garlic & Saffron Aioli Mayonnaise, Spring Salad	8

Mains

* Chicken Breast filled with Smoked Salmon, Cream Cheese & Chives, Wrapped in Filo Pastry, Creamy Parmesan Sauce, Vegetable Selection	16
* Roast Belly of Pork, Crackling, Plum Compote, Mulled Cider Sauce, Vegetable Selection	16
* Braised Shank of Lamb, Harvey's Ale, Root Vegetable Gravy, Creamed Potatoes	17
* Oriental Honey Glazed Duck Breast, Crispy Sea Weed, Hoi Sin and Sweet Pepper Sauce, Toasted Cashew Nuts	17
* Lamb Rump, Grilled Courgette, Aubergine, Goats Cheese, Tomato & Basil Bon Bons, Black Olives, Crispy Rosti Potatoes & Tomato Jus	17.5
* Fanned Venison Loin, Venison Sausage, Black Pudding, Red Cabbage, Parsnip Puree, Crispy Roast Potatoes, Cognac & Black Peppercorn Sauce	18
* Lambs Liver & Bacon, Crispy Bacon, Creamed Potato, Onion Gravy	10
* Half Pound Beef Steak Burger, Chunky Chips, topped with... Smoked Applewood or Stilton Cheese 13 add Bacon 14	
* Chicken Breast Burger, Guacamole, Coleslaw, Sweet Potato Fries	13
* Smoked Ham, Two Free Range Eggs, Chunky Chips, Beetroot	10
* Mayfield Cranesden Farm Pork Sausages, Creamed Potato, Red Onion Gravy	11
* Beef Lasagne, Side Salad	10
* Half Roast Chicken, Bacon, Stuffing, Vegetables, Roast Potatoes	13
* Chicken and Leek Shortcrust Pastry Pie, Vegetables, Gravy	14
* Harveys Ale, Steak & Mushroom Shortcrust Pastry Pie, Veg, Gravy	14

Steaks

<i>Pan Fried, Mayfield, 28 Day Matured Beef</i>	
* <u>Rib Eye Steak</u> , Caramelised Red Onions, Chargrilled Asparagus, Dauphinoise Potatoes, Red Currant Gel & Balsamic	21
* <u>Fillet Steak</u> , Creamy Horseradish Crust, Wilted Spinach, Tender Stem Broccoli, Dauphinoise Potato, Thyme Scented Jus	25

From the East

* Goan Chicken Masala, Rice, Red Onion & Tomato, Riata, Poppadums	14
* Thai King Prawn Curry, Rice, Cucumber & Coriander Salad	15.5

From the Sea

* Roast Skate Wing, Cauliflower Puree, Wild Garlic Salsa Verde	17
* Baked Fillet of Stonebass, Stir-fried Vegetables with Soy, Sesame & Lime Dressing, Rice Timble	18
* Roasted South Coast Cod Fillet, Herb Crust, Creamy Parmesan Sauce, Spring Vegetable Linguini & Cherry Tomato, Basil Fondue	16
* Beer Battered Haddock, Chunky Chips, Peas	14.5
* Scampi, Chunky Chips, Salad, Homemade Tartar	11

Vegetarian

* Super Food Salad – Avocado, Coriander, Quinoa, Broccoli & Feta. Roasted Sweet Potato, Toasted Mixed Nuts, Pomegranate Dressing	14
* Herb Gnocchi, Asparagus, Baba Ganoush Puree, Roasted Squash, Grilled Shallots, Cherry Vine Tomatoes	14
* Middle House Falafel Burger, Red Cabbage & Raisin Salad, Sweet Potato Fries, Yoghurt, Cucumber & Dill Dip (V)	13

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.

Monday – Thursday (12.00-2.15pm, 6.30-9.30pm)

Friday & Saturday All Day (12.00-9.30pm)

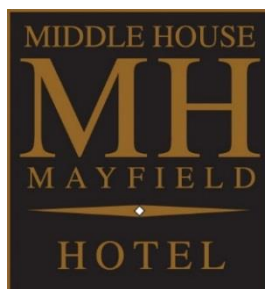
Sunday – All Day (12.00-9.00pm)

www.themiddlehousemayfield.co.uk

info@themiddlehousemayfield.co.uk

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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 her 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.

Dessert and Cheese

Homemade Desserts	6
Banoffee Pie	
Vanilla Crème Brulee, Raspberry Butter Cookie	
Seasonal Crumble, Double Cream OR Crème Anglaise	
Raspberry & White Chocolate Cheese Cake, Kirsch & Vanilla Syrup, Lavender Meringues	
Pecan & Maple Tart, Chantilly Cream, Nut Brittle	
Pavlova – Raspberry Puree, Chantilly Cream, Mango, Passion Fruit, Raspberry, Strawberry & Blueberries	
Warm Chocolate Fondant, Vanilla Ice Cream, Mixed Berry Compote	
Pineapple Tart Tatin, Vanilla Ice Cream, Walnut Syrup	

Homemade Ice Creams & Sorbets

3 Scoops, Brandy Snap and Fresh Fruit Garnish	
Ice Cream:	Sorbet:
Rum & Raisin,	Lemon, Strawberry,
Vanilla, Chocolate,	Blackberry,
Cappuccino, Strawberry,	Mango,
Vanilla/Raspberry Ripple,	Apple Cider,
Mint Choc Chip	Raspberry

Cheese Selection	8
Toasted Walnuts, Homemade Apple Chutney, Homemade Bread and Crackers	
Winterdale Shaw	
Sussex Brie	with a Port or Brandy ...
Mayfield Swiss Style	Cockburns 3 Courvoisier 3
Colston Bassett Stilton	Taylors 4 Remy 4

Hot Drinks

Americano	2.5
Cappuccino	2.5
Latte Macchiato	2.5
Espresso	2.5
Double Espresso	3
Hot Chocolate, Marshmallows, Cream	3
English Breakfast Tea	2.5
Speciality Tea	2.5
(Earl Grey, Assam, Darjeeling)	
Herbal Tea	2.5
(Peppermint, Camomile, Lemon & Ginger, Raspberry & Vanilla, Blackberry & Elderflower)	
Liquor Coffee, Cream	6
(Russian, Irish, Calypso, French)	

Snacks

Ploughmans (Lunch Only)	7.5
Apple, Celery, Grapes, Tomato, Homemade Crusty Bread, Chutney, Piccalilli	
Choose from....	
Home Cooked Ham	
Chicken Liver Pate	
Winterdale Shaw Cheddar	
Colston Bassett Stilton	
Sussex Brie	Mix of Two 8.5

Sandwiches & Wraps (Lunch Only)	7
White/ Brown Bloomer or Flour Tortilla Wrap	
Game Crisps, Salad Garnish	

Warm Pulled Pork, Hoi Sin, Cucumber, Baby Spinach	
Smoked Salmon, Cream Cheese, Cucumber	
Tuna, Sweet Pepper, Mayonnaise	
Roast Beef, watercress, Horseradish	
Coronation Chicken	
Hummus, Feta, Olive, Bulgur Wheat	

Children

Mains	7
Chicken (100%) Fillet Goujons, New Potatoes, Cucumber, Cherry Tomatoes	
Penne Pasta, Homemade Tomato Sauce, Cheese	
Tomato and Cheese Pizza, Cucumber, Cherry Tomatoes	
Battered Cod Fillet, French Fries, Cucumber, Cherry Tomatoes	
Three Middle House Chipolata Sausages, Mash Potatoes, Gravy	
Homemade 100% Beef Burger, Fries, Cucumber, Cherry Tomatoes	

Children's Desserts	4
Three small Scoops of Ice Cream, Chocolate Buttons	
(See Ice Cream Selection for Options)	
Chocolate Fondant, Vanilla Ice Cream	
Banoffee Pie	
Fruit Salad, Whipped Cream	