

## Nibbles

THE FARM TABLE SOURDOUGH | 3.75 | V, VEA  
Lemon & Rosemary Butter

OLIVE BRANCH SPICED OLIVES | 3.75 | VE, GF

BURNT ENGLISH PEA PODS | 3.75 | VE, GF  
Cornish Chilli Sea Salt

MUSHROOM ARANCINI | 4 | VE  
Cep Dip

GRILLED SARDINES | 4.25 | GF  
Caponata

DART'S RUBY RED SAUSAGE ROLL | 4.25  
Red Onion Ketchup

BLACKDOWN AIR DRIED HAM | 5.5 | GF  
Somerset Charcuterie Company

## Starters & Small Plates

GRILLED ISLE OF WIGHT ASPARAGUS | 9.5 | VE, GF  
Salsa Rossa, Toasted Almonds

GARLIC OYSTER MUSHROOMS | 8 | VE  
Grilled Sourdough Toast, Pickles

GRILLED CARROTS & CARLIN PEA HUMMUS | 8.25 | VE, GF  
Preserved Lemon, Hazelnut Dukka

GRILLED MACKEREL | 9.5 | GF  
Pickled Beets, Gooseberry Relish

HAND DIVED LYME BAY SCALLOPS | 13.25 | GF  
Guanciale, Crushed Peas & Pickled Fennel

PIGEON KIEV | 10.25  
Potato Salad, Pickled Red Onion

ARTISAN CHARCUTERIE BOARD | 9.5 / 19 | GFA  
Sourdough, Pickled Farm Vegetables, Dressed Salad & Chutney



# THE FARM TABLE

## Field, Fire, Ferment

JULY 2023

## From the Soil

*We are passionate about eating with the seasons & aim to champion whatever bounties the farm has to offer. Our vegetables are handpicked each morning before making the short journey from the fields to the kitchen.*

HERITAGE TOMATO PANZANELLA | 8 / 16 | VE, GFA  
Celery, Rocket Pesto, Sourdough

HEREFORD 'FRIER' SALAD | 8.5 / 17 | V, GF  
Halloumi style cheese, Courgettes, Oak Leaf, Oregano Dressing

DART'S SPINACH & BROAD BEAN RISOTTO | 9 / 18 | V, VEA  
Westcombe Ricotta

## From the Sea

*Our fish is wild, native & sustainably caught in local waters by small boats practicing low impact, traditional fishing methods.*

FILLET OF HAKE | 21.75 | GF  
Dart's Tenderstem Broccoli & Romesco Sauce

DRESSED BRIXHAM CRAB | 27.5 | GF  
White & Brown Crab Meat with Fries, Dressed Salad, Lemon Mayonnaise

GRILLED WHOLE TURBOT | 68 (FOR TWO) | GF  
Fries, Dressed Salad, Pebblebed White Wine Sauce

## From the Land

*All of our meat is raised as ethically and sustainably as possible; either by ourselves or our trusted community of local farmers. It is then hand selected, dry-aged and traditionally butchered here at Darts Farm.*

SPATCHCOCK BRACE OF QUAIL | 21.75 | GF  
Bitter Leaf Salad, Cumberland Sauce

POWDERHAM LAMB LEG STEAK | 21.75 | GF  
Heritage Tomatoes, Salsa Verde

DART'S RUBY RED FILLET STEAK | 32 | GF  
6oz Fillet, Dressed Salad, Fries

DART'S RUBY RED SIRLOIN STEAK | 28 | GF  
10oz Sirloin, Dressed Salad, Fries

DART'S RUBY RED TOMAHAWK STEAK | SEE BOARD | GF  
Sharing Ribeye on the Bone, Dressed Salad,  
Fries, Garlic Oyster Mushrooms, Grilled Bone Marrow

BÉARNAISE OR PEPPERCORN SAUCE | 3.5

## On the Side

TODAY'S SEASONAL VEGETABLES | 4 | VE, GF

BUTTERED OR STEAMED FARM GREENS | 4 | VE, GF

CIDER DRESSED SALAD LEAVES | 4 | V, VE, GF

THE FARM TABLE FRIES | 4 | GF

BUTTERED OR STEAMED CORNISH NEW POTATOES | 4 | V, GF

BRAISED DARTS FENNEL & PANGRITTATA | 4 | V, GFA

LEMON & THYME ROASTED COURGETTES | 4 | VE, GF  
Toasted Almonds

*Please note we cannot guarantee the absence of nuts or other allergens. If you have an allergy or dietary requirement please do advise a member of our team.*

## Farmhouse Cheese

ONE CHEESE | 5 TWO CHEESE | 8.95 THREE CHEESE | 11

Served with Homemade Crackers, Chutney & Pickles

### MONTGOMERY CHEDDAR

Savoury, brothy traditional clothbound cheddar from Somerset

*Pair with Sandford Orchard's Ice Cider | 6*

### BARON BIGOD

Rich & silky Brie de Meaux style from Suffolk

*Pair with Pebblebed Brut | 7.5*

### DEVON BLUE

Sweet & punchy blue cheese from Totnes, Devon

*Pair with Churchill's Reserve Port | 6*

## Cow & Cacao Gelato

*We craft our artisan gelato here using local organic milk and ingredients from our farm & food hall.*

ONE | 4.5 TWO | 6.5 THREE | 8

### MADAGASCAN VANILLA

### COW & CACAO CHOCOLATE

### ELDERFLOWER GELATO

### EXE COFFEE

### CHERRY & ALMOND SORBET

### AFFOGATO | 7

Espresso poured over Vanilla Gelato

*Make it Boozy... Amaretto | 2.5*



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*Field, Fire, Ferment*

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## Puddings & Pairings

FROZEN BLACK FOREST GATEAU | 8 | v

Boozy Cherries

*Banyuls Rimage, Domaine de Valcros | 6*

CRÈME BRÛLÉE | 8 | v, GF

LittlePod Vanilla

*Pebblebed Sparkling Brut | 7.5*

ELDERFLOWER & STRAWBERRY TART | 8 | v

Elderflower & Lemon Curd

*Late Harvest Riesling, Casas del Boqsue | 5.5*

RASPBERRY & BLUEBERRY VEGAN ICE | 7.50 | VE, GF

Fresh Berries & Mint Syrup

*Moscatel De La Mariana, Enrique Mendoza | 6*

## Digestif

LIMONCELLO | 3 / 5

Blackfords, Cotswolds, England

CALVADOS | 4 / 7

Templars, Normandy, France

5 YEAR CIDER BRANDY | 5 / 9

Somerset Cider Brandy Co, Somerset, England

5 YEAR ARMAGNAC | 5 / 9

Domaine des Cassagnoles, Teraneze, France

DARTMOOR WHISKY BORDEAUX CASK | 7 / 12

Dartmoor Whisky, Devon, England

## Tea & Coffee

AMERICANO | 2.95

ESPRESSO OR MACHIATTO | 2.45 / 2.8

CAPPUCCINO OR LATTE | 2.95

FLAT WHITE | 3.3

COW & CACAO HOT CHOCOLATE | 3.5

TEA | 2.7

English Breakfast, Earl Grey, Moroccan Mint, Lemon & Ginger, Green, Chamomile or Fruit Punch

## Petit Fours

*Chocolatier Louise crafts our chocolates from bean to bar, using ethically sourced, sustainable cacao from small farmers in special origins.*

ASSORTED TRUFFLES | 2.5 / 4.5

A Selection of Two or Four Cow & Cacao Chocolate Truffles

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