



Nibbles

THE FARM TABLE SOURDOUGH | 4 | V, VEA
Homemade Butter, Port & Rosemary Salt

OLIVE BRANCH SPICED OLIVES | 4 | VE, GF

MUSHROOM ARANCINI | 4 | VE
Homemade Aioli

MONKFISH SCAMPI | 4.5
Homemade Tartar Sauce

CRISPY PORK BELLY | 5 | GF
South Devon Sweet Chilli Sauce

IBERICO HAM | 5 | GF
Leg of 100% Iberian pork from La Encomienda Farm in Spain, fed exclusively on acorns & cured for 36 months

Starters & Small Plates

DART'S CELERIAC & BEENLEIGH BLUE CHEESE | 8.5 / 17 | V, GFA
Pickled Walnuts

ROASTED DART'S ROMANESCO & CONFIT GARLIC | 8 / 16 | VE, GF
Cobnut & Kale Pesto

GRILLED RED MULLET | 9.25 | GF
Ajo Blanco, Pickled Fennel

HAND DIVED LYME BAY SCALLOPS | 13.25 / 26.5 | GF
Dart's Cauliflower Puree, Pickled Cauliflower, Soppresata

LAMB SWEETBREADS | 9.5 | GF
Farm Bubble & Squeak, Cumberland Sauce

HAYE FARM CURED MEAT BOARD | 10 / 20 | GFA
Sourdough, Pickled Farm Vegetables, Dressed Salad, Chutney

THE FARM TABLE

Field, Fire, Ferment

NOVEMBER 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.

GRILLED DART'S HONEY ROAST SQUASH | 8.75 / 16.5 | GF
Graceburn Feta-style Cheese, Bitter Leaves, Seeds

DART'S LEEK & BRASSICA STUFFED CABBAGE LEAF | 18.25 | VE, GF
Marrowfat Pea & Kale Stew

DART'S BEETROOT RISOTTO | 9 / 18 | VEA, GF
Aged Balsamic, Spenwood Sheep's Cheese

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
Crushed Dart's Potatoes, Burnt Butter & Caper 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 PARTRIDGE | 22.5 | GF
Creamed Celeriac, Quince Sauce

POWDERHAM VENISON LOIN | 29.75 | GF
Dart's Cavolo Nero, Pickled Girolles

DART'S RUBY RED FILLET STEAK | 34 | GF
6oz Fillet, Dressed Salad, Fries

DART'S RUBY RED SIRLOIN STEAK | 30 | GF
10oz Sirloin, Dressed Salad, Fries

DART'S RUBY RED CHATEAUBRIAND | SEE BOARD | GF
Sharing Tenderloin, 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, VE

BUTTERED OR STEAMED DART'S POTATOES | 4 | V, GF

ROASTED DART'S SQUASH | 4 | V, GF
Fermented Garlic Honey & Thyme

ROASTED DART'S SPROUTS | 4 | VE, GF
Cornish Sea Salt

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. Game may contain shot.

Farmhouse Cheese

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

Served with Homemade Crackers, Chutney & Pickles

DURRUS

Buttery, soft washed rind cheese from Ireland

Pair with Devon Red

ST TOLA

Delicate, creamy goat's cheese from Ireland

Pair with Guy Allion Sauvignon

COLSTON BASSETT STILTON

The best stilton in the world, in our opinion. From Nottingham

Pair with Churchill's Reserve Port

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 | v, GF

COW & CACAO CHOCOLATE | v, GF

COFFEE | v, GF

TOFFEE APPLE CRUMBLE | v

SPICED CHAI | VE

AFFOGATO | 7 | v

Espresso poured over Vanilla Gelato

Make it Boozy... Amaretto | 4



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Puddings & Pairings

BEAN TO BAR CHOCOLATE NEMESIS | 8.5 | v, GF

Winter Berry Compote

Banyuls Rimage, Domaine de Valcros | 6

TARTE TATIN | 8.5 | v

Dart's Pumpkin Caramel Cream

Ice Cider, Sandford Orchards | 6

CRÈME BRÛLÉE | 8 | v, GF

Late Harvest Riesling, Casas del Boqsue | 5.5

PEAR CRUMBLE | 7.5 | VEA, GF

Spiced Chai Oat Milk Gelato

Kingston Black, Somerset Cider Brandy Co | 4

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 MACCHIATO | 2.45 / 2.8

CAPPUCCINO OR LATTE | 2.95

FLAT WHITE | 3.3

COW & CACAO HOT CHOCOLATE | 3.75

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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