

## Nibbles

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

OLIVE BRANCH SPICED OLIVES | 4 | VE, GF

POLENTA CHIPS | 4 | VE, GF  
Squash Pesto

MINI FISH CAKES | 4  
Tartar Sauce

CRISPY PORK BELLY | 5 | GFA  
Fermented Chilli & Darts Honey

IBERICO HAM | 6.5 | GF  
Pork from 100% Iberian breed pigs fed exclusively on acorns in Northern Spain, cured for 24 months

## Starters or Small Plates

SALT BAKED BEETROOT & WHIPPED GRACEBURN | 9 / 18 | V, GF  
Graceburn Feta Style Cheese, Pickled Walnuts

FOREST FUNGI OYSTER MUSHROOMS | 9 / 18 | V  
Green Lentils, Crispy Hen's Egg

GRILLED SARDINES | 9.5 | GF  
Homemade Aioli

ST AUSTELL MUSSELS | 8 / 16 | GF  
Sandford Orchards Cider, Cream & Darts Leek

RUBY RED BEEF SCOTCH EGG | 10  
Celeriac Remoulade

'THE ORGANIC CURE' MEAT BOARD | 10 / 20 | GFA  
Sourdough, Pickled Farm Vegetables, Dressed Salad, Chutney



# THE FARM TABLE

## Field, Fire, Ferment

JANUARY 2024

## 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 CARROTS & HODMEDODS HUMMUS | 9 / 18 | VEA, GF  
Dukkah

CARAMELISED DART'S CAULIFLOWER RISOTTO | 10 / 20 | VEA, GF  
Cornish Yarg, Apple Balsamic

BEETROOT & DORSTONE AGNOLOTTI | 10 / 20  
Dart's Cavolo Nero & Walnut Pesto

## 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 Crème Fraiche New Potatoes

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.*

GRILLED CREEDY CARVER DUCK BREAST | 24.75  
Chicory & Seville Orange Tart Thin

POWDERHAM VENISON HOT CRUST PIE | 19.75  
Pebblebed Braised Red Cabbage

DART'S RUBY RED FILLET STEAK | 36 | GF  
6oz Fillet, Dressed Salad, Fries

DART'S RUBY RED SIRLOIN STEAK | 32 | GF  
10oz Sirloin, Dressed Salad, Fries

DART'S RUBY RED T-BONE STEAK | 45 | GF  
21oz Sirloin & Fillet on the bone, Dressed Salad, Fries

DART'S RUBY RED TOMAHAWK | 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

SKIN ON FRIES | 4 | GF, VE

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

HONEY ROASTED PICCOLO PARSNIPS | 4 | VE, GF

JERUSALEM ARTICHOKEs | 4 | VE, GF  
Rosemary & Hazelnuts

*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

### DEVON OKE

Hard cheddar style cheese from Okehampton, Devon

*Pair with The General Cider*

### ROLLRIGHT

Vacherin style soft cheese from Gloucestershire

*Pair with Gruner Veltliner*

### DEVON BLUE

Sweet & punchy blue from Totnes, Devon

*Pair with Ice Cider*

## 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

HAZELNUT | v

ALMOND & CHERRY | VE

AFFOGATO | 7 | v

*Make it Boozy... Dart's Farm Chocolate Liquor | 4*



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## Puddings & Pairings

SINGLE ORIGIN CHOCOLATE CREMEUX | 9 | v, GF

Seville Orange

*Pair with Banyuls Rimage, Domaine de Valcros | 6*

PANETTONE BREAD & BUTTER PUDDING | 8.5 | v

Boozy Custard

*Pair with Sichel Sauternes | 6*

APPLE CRUMBLE TART | 9 | v

Cider Caramel, Clotted Cream

*Pair with Kingston Black, Somerset Cider Brandy Co | 4*

PEBBLEBED POACHED PEAR | 9 | VE, GF

Toasted Almonds, Almond & Cherry Sorbet

*Pair with Knightor White Vermouth | 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 | 3.1

ESPRESSO OR MACCHIATO | 2.6 / 3

CAPPUCCINO OR LATTE | 3.1

FLAT WHITE | 3.5

COW & CACAO HOT CHOCOLATE | 3.75

TEA | 2.9

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

## Petit Fours

*Chocolatier Molly 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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