



Nibbles

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

OLIVE BRANCH SPICED OLIVES | 4 | VE, GF

CRISPY FRIED DARTS CAULIFLOWER | 4 | VE
Chilli Mayo

MONKFISH SCAMPI | 5.5
Tartar Sauce

NDUJA PINWHEELS | 5
House Pickles

COPPA HAM | 5
Pork neck fillet, reared & cured by Dan of The Organic Cure in East Devon

Starters or Small Plates

ROASTED BEETROOT & RADICCHIO | 9 / 18 | VE, GF
Hazelnuts & Balsamic

ASPARAGUS & CRISPY DUCK EGG | 11 | V, GFA
Hollandaise Sauce

GRILLED MACKEREL | 9 | GF
Pickled Rhubarb, Watercress & Radish

GRILLED SQUID | 12.5 | GFA
Olive & Caper Sauce, Garlic Breadcrumbs

WARM OX TONGUE | 9.25
Grilled Sourdough, Beetroot & Horseradish Remoulade
'THE ORGANIC CURE' MEAT BOARD | 10 / 20 | GFA
Sourdough, Pickled Farm Vegetables, Dressed Salad, Chutney

THE FARM TABLE

Field, Fire, Ferment

MARCH 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 & CARLIN PEA HUMMUS | 9 / 18 | VEA, GF
Dukkah, Almond Dressing

JERUSELAM ARTICHOKE RISOTTO | 10 / 20 | VEA, GF
Crispy Artichoke Skins, Apple Balsamic

FOREST FUNGI MUSHROOM PAPPARDELLE | 10 / 20 | VA
Shaved Corra Linn 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 BRIXHAM HAKE | 22 | GF
Roasted Dart's Cauliflower, Capers, Raisins & Preserved Lemon

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

GRILLED WHOLE BRIXHAM 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.

CREEDY CARVER CHICKEN SCHNITZEL | 22
Mojo Verde, Dressed Dart's Celeriac

TOM LOCKWOOD'S PORK CHOP | 22 | GF
Charred Four Elms Apple, Dart's Leeks, Cider Sauce

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 | VE, GF

SKIN ON FRIES | 4 | GF, VE

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

DART'S HONEY & ROSEMARY CARROTS | 4 | V, GF

GRILLED HISPI CABBAGE | 4 | GF
Garlic Butter & 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

GUBBEEN

Nutty & savoury semi-soft cheese from Schull, Ireland

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

COW & CACAO CHOCOLATE MOUSSE | 9 | v, GF

Salted Caramel, Hazelnuts

Pair with Meliloto, Recioto della Valpolicella | 5

LEMON POSSET | 9 | v, GF

Preserved Raspberry Meringue

Pair with Sichel Sauternes | 6

FORCED RHUBARB & CUSTARD TARTLET | 9 | v

Pair with Late Harvest Riesling, Valle de Casablanca | 5.50

HAZLENUT VEGAN PANNA COTTA | 9 | VE, GF

Tarocco Fire Blood Orange

Pair with Moscatel de la Marina, 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 | 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 scale farmers in special origins.

ASSORTED TRUFFLES | 2.5 / 4.5

A Selection of Two or Four Cow & Cacao Chocolate Truffles

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