



## 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

GRILLED SARDINES | 5 | GF  
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

NEW SEASON ASPARAGUS & SOFT BOILED EGG | 11 | V, GF  
Dart's Potato Mousse, Crispy Capers

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

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

PIGEON BREAST | 10 | GF  
Fried Sauerkraut, Bacon & Chicory

'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 DART'S PURPLE SPROUTING | 9 / 18 | VE, GF  
Pine Nuts, Black Olive Dressing

DART'S CARAMELISED CAULIFLOWER RISOTTO | 10 / 20 | VEA, GF  
Lemon Oil, Pickles

NETTLE & WESTCOMBE RICOTTA GNUDI | 11 / 22 | V  
Pumpkin Seeds, Grilled Artichoke

## 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  
Dart's Leeks, Foraged Alexander Butter

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

BEN MORTIMER'S LAMB RUMP | 24.75 | GF  
Creamed Cabbage, Charred Spring Onion

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

ROASTED CELERIAC & PICKLED PEAR | 4 | VE, GF

ROASTED JERUSELEM ARTICHOKE | 4 | VE, GF  
Wild Garlic Oil, 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. Game may contain shot.*



# THE FARM TABLE

*Field, Fire, Ferment*

MARCH 2024

## *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*

POACHED FORCED RHUBARB TARTLET | 9 | v

White Chocolate Cremeux

*Pair with Late Harvest Riesling, Valle de Casablanca | 5.50*

ALMOND VEGAN PANNA COTTA | 9 | VE, GF

Tarocco Fire Blood Orange

*Pair with Moscatel de la Marina, Enrique Mendoza | 6*

## *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

MOJITO | v, GF

HAZELNUT | v

ALMOND & CHERRY | VE

AFFOGATO | 7 | v

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