

Hot & Soft Drinks		
Craft Coffee		
Made with Roastworks' sustainably sourced, expertly roasted speciality coffee and proper unhomogenised milk from Oak Park Dairy, a small local family farm who champion sustainable farming and reusable glass bottles.		
ESPRESSO	2.60	3.40
AMERICANO	3.50	3.80
<i>with double cream</i>	3.60	3.90
CAPPUCCINO	3.65	3.95
FLAT WHITE		3.95
MACCHIATO	3.30	3.70
LATTE		3.95
ICED LATTE		3.95
MOCHA		4.50
ALTERNATIVE MILKS		75p
coconut, almond or Re-rooted organic oat		
SYRUPS		75p
vanilla, caramel or hazelnut		
SPECIALITY LATTES		4.50
CHAI chai syrup, steamed milk		
MATCHA Jenki matcha, almond milk		
TURMERIC almond milk, honey, coconut oil, black pepper		
BABYCINO		2.80
Loose Leaf Teas		
BREW TEA ENGLISH BREAKFAST	3.20	
BREW TEA SPECIALITY	3.40	
Earl Grey, Moroccan Mint, Fruit Punch, Lemon & Ginger, Green Tea or Decaf English Breakfast		
BREW ICED TEA	3.75	
Peach, Strawberry or Raspberry		
SPICED CHAI TEA	3.75	
RED BUSH, CHAMOMILE	3.40	

From the Cellar		
White Wine		
DARTS FARM PEBBLEBED WHITE	7.50	28.00
Clyst St George, Exeter, Devon, 11% abv		
GUY ALLION SAUVIGNON	7.75	31.00
Domaine Guy Allion, Loire Valley, France, 12% abv		
Red Wine		
DARTS FARM PEBBLEBED RED	7.50	28.00
Clyst St George, Exeter, Devon, 10.5% abv		
CHAMELEON	7.75	31.00
Jordan Estate, Stellenbosch, South Africa, 14% abv		
<i>Cabernet Sauvignon, Merlot</i>		
Rose Wine		
DARTS FARM PEBBLEBED ROSÉ	7.50	28.00
Clyst St George, Exeter, Devon, 11% abv		
SELLADORE ROSÉ	8.00	32.00
Provence, France 13% abv		
<i>Grenache, Cinsaut, Syrah</i>		

Hot Chocolate		
HOT CHOCOLATE		4.25
LUXURY HOT CHOCOLATE		5.25
with whipped cream & marshmallows		
BABY HOT CHOCOLATE		3.50
with marshmallows		
Fresh Milkshakes & Smoothies		
FRUIT SMOOTHIES		5.75
strawberry, blueberry, raspberry, super green or tropical		
ICE CREAM MILKSHAKES		5.75
banana, strawberry, chocolate or vanilla		
Cold Drinks		
DARTS FARM FRESH ORANGE JUICE		4.50
DARTS FARM GRAPE JUICE		4.50
FOUR ELMS APPLE JUICE		4.25
HERON VALLEY		4.25
Pear & Apple Juice or Lime & Ginger Fizz		
CURIOUS KOMBUCHA		4.75
Cucumber, Lime & Mint, Pineapple & Ginger, Raspberry & Turmeric, Lions Mane & Hops		
LUSCOMBE ORGANIC DRINKS		3.95
Sicilian Lemonade, Hot or Cool Ginger Beer or Raspberry Crush		
SHUTE FRUIT ELDERFLOWER SPRITZER		3.95
TARKA MINERAL WATER	3.50	4.50
Still or sparkling (350ml/750ml)		
FIZZY DRINKS		3.95
Coca Cola, Diet Coke, Sprite or Fanta Orange		

Sparkling Wine		
DARTS FARM PEBBLEBED SPARKLING ROSÉ	35.00	
Clyst St George, Exeter, Devon, 11.5% abv		
PROSECCO TIAMO, DOC, 11% abv	200ml	8.50
Gin & Tonic		
SALCOMBE GIN & TONIC	8.00	12.00
Salcombe Gin Start Point 44% abv & Luscombe tonic		
Bottled Beers, Lagers & Ciders		
DEVON ROCK CRAFT LAGER	330ml	4.50
Bays Brewery, Paignton, 4.5% abv		
OTTER BITTER	500ml	5.50
Otter Brewery, Honiton, 3.6% abv		
DEVON RED CIDER	500ml	5.50
Sandford Orchards, Crediton, 4.5% abv		
DEVON RED ZERO	500ml	5.25
Sandford Orchards, Crediton, 0.5% abv		
ROCK STEADY LOW ALC. LAGER	330ml	4.75
Bays Brewery, Paignton, 1% abv		



The Yard Restaurant

Our journey began over 50 years ago, when our father Ronald began selling produce from our farm directly to our local community. Since then, we have gently grown with the same purpose & values, renovating our old farm barns into the Darts Farm you know today.
In fact, where you're now sitting was once our old farm yard.

We use our farm & food hall as our larder and passionately believe in food & drink that is local, seasonal, sustainable & produced by people who share our values.

We are incredibly proud of our team, especially chefs Paul & Rhys, who have been the heart & soul of this restaurant for over 20 years.

Michael, James & Paul Dart

Breakfast

Served from 8am - 3pm

Healthy Start & Toast

	1 slice	2 slices
HAND CUT THICK TOAST (V, GFA)	3.75	5.00
white, granary or sourdough served with strawberry jam, Seville orange marmalade, peanut butter, Cow & Cacao chocolate & hazelnut spread or honey		
YOGHURT & GRANOLA (V, GFA)	8.95	
House Granola, natural yoghurt, fresh fruit & compote		
PIMHILL PORRIDGE (VEA, GFA)	8.50	
with banana & honey or peanut butter		
TOASTED TEACAKE & BUTTER	4.00	

Farmhouse Breakfasts

CLASSIC FARMER'S BREAKFAST (GFA)	11.50
one rasher of bacon, two sausages, fried egg, tomato, mushrooms & fried bread or toast	
<i>add baked beans</i>	1.50
HEARTY FARMER'S BREAKFAST (GFA)	13.50
two rashers of bacon, two sausages, two fried eggs, tomato, mushrooms, black pudding & fried bread or toast	
<i>add baked beans</i>	1.50
LITTLE FARMER'S BREAKFAST (GFA)	8.50
one rasher of bacon, one sausage, one fried egg & toast	
<i>add baked beans</i>	1.50
DARTS VEGAN BREAKFAST (VE)	12.25
vegan sausage, beetroot houmous, smashed avocado, mushrooms, grilled tomato & toast	
BACON SANDWICH (GFA)	7.00
served on granary or white bread	
SAUSAGE SANDWICH (GFA)	7.00
served on granary or white bread	

Local Hen's Eggs

POACHED OR SCRAMBLED EGGS (V, GFA)	7.25
on granary or white toast	
<i>add two rashers of bacon</i>	2.50
<i>add Red Panda Chilli Crisp Oil</i>	1.50
OMELETTES (V, GF)	11.50
three Black Dog free-range eggs with a choice of ham, cheddar, mushrooms, onions & tomatoes	
EGGS BENEDICT	12.50
poached eggs on a toasted muffin with ham & hollandaise sauce	
EGGS FLORENTINE	12.50
poached eggs on a toasted muffin with spinach & hollandaise sauce	
EGGS ROYALE	12.50
poached eggs on a toasted muffin with smoked salmon & hollandaise sauce	
SMOKED SALMON & EGGS (GFA)	13.50
Severn & Wye smoked salmon, scrambled eggs & granary or white toast	
SMASHED AVOCADO & EGGS (V, GFA)	12.75
smashed avocado with poached eggs & sliced tomatoes on toasted sourdough	
<i>add two rashers of bacon</i>	2.50
<i>add Red Panda Chilli Crisp Oil</i>	1.50
<i>Upgrade your breakfast to sourdough</i>	75p

Darts Light Lunches

Served from 8am - 4pm

Sandwiches & Toasties

FRESHLY MADE SANDWICHES (GFA) **8.95**
made with granary or white bread, served with a salad garnish & Burt's salted crisps. Served with a choice of Otter Vale Devon Chutney, Devon Fire Chutney, Tracklement's Onion Marmalade, horse radish or mustard

SHARPHAM BRIE & BLACK GRAPES (V)

BARBER'S VINTAGE CHEDDAR (V)

FREE-RANGE EGG MAYONNAISE (V)

HOME-COOKED GAMMON HAM

OAK-SMOKED TURKEY ON THE BONE

DARTS RUBY RED BEEF

TUNA MAYONNAISE

PRAWN WITH MARIE ROSE DRESSING

GOURMET SANDWICHES (GFA) **11.95**
made with granary bloomer bread, served with salad garnish & Burt's salted crisps

BEETROOT HOUMOUS, AVOCADO & TOMATO (VE)

HOME-COOKED HAM, BARBER'S VINTAGE CHEDDAR & OTTER VALE CHUTNEY

ROAST CHICKEN & BACON MAYO
with avocado & tomato

LOCALLY CAUGHT CRAB **14.95**
in lemon mayonnaise

FARMHOUSE TOASTIES (V, GFA) **9.50**
made with granary or white bread, served with salad garnish & Burt's salted crisps.

Choose any two of the following fillings:

home-cooked ham, Barber's cheddar, Capricorn Somerset Goat's Cheese, onions, tomatoes, pineapple, Otter Vale Onion Marmalade

Extra fillings **1.50 each**

PANINIS **10.95**
served with salad garnish & Burt's salted crisps

SMOKED SALMON & AVOCADO
with dill crème fraîche

ROASTED VEG & MOZZARELLA (V)
with fresh tomato & basil pesto

SMOKED TURKEY & AVOCADO
with tomato, basil mayonnaise & mozzarella

DARTS BEEF & DEVON BLUE CHEESE
with fried onions, mushrooms & rocket mayo

Soups, Salads & Farmhouse Platters

SOUP OF THE DAY (V, GFA) *(served from 12pm)* **7.50**
served with plain or seeded sourdough

PATCHWORK CHICKEN LIVER PÂTÉ **9.95**
served with Tracklement's Redcurrant Jelly, toast & salad leaves

SALADS **15.50**

ROSARY GOAT'S CHEESE (V, GF)

Rosary Goat's Cheese, spiced tomato & caramelised onion chutney, fresh basil & black olives on a bed of mixed leaf salad, drizzled in olive oil

DARTS CHICKEN CAESAR roast chicken breast, smoked streaky bacon, boiled egg, parmesan & croutons on a bed of lettuce with caesar dressing

SPICED CHICKEN (GF) *(served 12pm - 3pm)*
pan fried chicken breast marinated with yoghurt & spices on a bed of mixed leaf salad with mint yoghurt dressing

OAK-SMOKED ROASTED SALMON (GF)
Severn & Wye oak-smoked salmon on a mixed leaf salad with lemon & olive oil

WEST COUNTRY PLATTERS (V, GFA) **14.95**
served with plain or seeded sourdough, Otter Vale chutney, Ede's Pickled Onion, salad garnish & homemade coleslaw

Choose any three of the following items:

Sharpham Brie, Quicke's Mature Cheddar, Devon Blue cheese, Darts Ruby Red beef, thick hand-carved gammon ham, smoked turkey

Sides

PULSES & GRAINS **4.50**

MIXED SEASONAL VEGETABLES **4.50**

SEASONED CHIPS *(from 11am)* **4.50**
add cheese **£1.50**

MIXED LEAF SALAD **4.50**

GARLIC BREAD **4.50**

SOURDOUGH **1.95**

GLUTEN FREE GRANARY BREAD **1.95**

(V) Suitable for Vegetarians
(VE) Suitable for Vegans
(VEA) Vegan Option Available
(GF) Gluten Free
(GFA) Gluten Free Available

If you have a food allergy, please inform a member of our team.

Please note, we cannot guarantee the absence of cross-contamination in our kitchen.

As our food is cooked to order, there may be a longer wait than usual during busy times. Thank you for your patience.

Darts Mains

Served from 12pm - 3pm

BRUSCHETTA (VE) **13.50**
diced tomatoes marinated in basil, garlic & olive oil on a toasted ciabatta with a balsamic reduction

TRADITIONAL SAUSAGE & MASH **15.00**
two Darts honey roast pork sausages, served with mashed Darts potatoes & Tracklement's Onion Marmalade gravy

SIGNATURE CLUB SANDWICH (GFA) **16.00**
roast chicken, bacon, lettuce, tomato & mayonnaise on toasted panini bread

CLASSIC LASAGNE **16.00**
homemade bolognese with Darts minced beef, tomatoes, fresh garlic & herbs, layered with pasta, bechamel sauce & Barber's Vintage Cheddar, served with seasonal vegetables or salad

HEARTY SHEPHERDS PIE **16.95**
slow cooked lamb shoulder with fresh rosemary & mint topped with buttery mashed potato & served with seasonal vegetables

DARTS STEAK SANDWICH (GFA) **19.50**
seasoned Darts Ruby Red sirloin steak, with fried onions, lettuce, tomato & mayonnaise on toasted panini bread & optional Devon sweet chilli sauce

PASTA OF THE DAY (V) **15.50**
please see daily specials board

GRILLED CHICKEN BREAST **17.00**
grilled chicken breast served with baby spinach, garlic mushrooms & fried potatoes*

DARTS RUBY RED SIRLOIN STEAK 8OZ **28.00**
pan-fried Darts Ruby Red sirloin steak & chips*
with seasonal vegetables or salad
add peppercorn sauce **3.00**

*for a healthier option, substitute chips/fried potatoes with pulses & grains

Darts Farm Sunday Roast

Served Sunday from 12pm - 3pm

TRADITIONAL ROAST **16.50**
a selection of traditional roasts using locally reared, naturally fed meat from our Master Butchers with roast potatoes, seasonal vegetables from our fields, stuffing, a homemade Yorkshire pudding & gravy

Desserts & Cakes

Please ask about our daily specials

TRAYBAKES **4.75**
chocolate brownie (GFA), millionaire's shortbread, yoghurt topped blackcurrant flapjack, mango & coconut flapjack (GF), raspberry & almond frangipane (GF)

CAKES **5.95**
Victoria sponge, coffee & walnut, carrot, lemon drizzle, orange & elderflower, Bakewell tart or pear & butterscotch

DESSERTS **6.75**
cherry pie, apple & berry pie, banoffee pie, chocolate mud pie, French apple tart, lemon meringue pie, treacle tart, chocolate fudge cake, salted caramel chocolate cake, a selection of cheesecakes

with clotted cream **7.75**

with our Cow & Cacao gelato **9.50**

OUR COW & CACAO GELATO **4.50 | 7.50**
Darts Farm Chocolate, Darts Farm Honey, LittlePod Vanilla, Fresh Strawberry or our seasonal vegan sorbet

SUNDAES **8.95**

CHOCOLATE double chocolate brownie with chocolate sauce & our Cow & Cacao vanilla gelato

STRAWBERRY fresh strawberries with fruit coulis & our Cow & Cacao vanilla gelato

Afternoon Tea

DEVONSHIRE CREAM TEA (GFA) **8.50**
homemade scone, clotted cream & Waterhouse Fayre strawberry jam with Brew Tea for one

CHEESE SCONE AFTERNOON TEA **8.75**
homemade cheese scone, Quicke's Mature Cheddar, Otter Vale Devon Chutney & Brew Tea for one

DARTS HOMEMADE SCONE **3.75**
a choice of plain, fruit or cheese scone, handmade in the Field Kitchen using Wild Farmed flour
add cream & jam **2.00**

DARTS FARM HIGH TEA **18.50**
served from 2.30pm, min. 2 people per person
a selection of cakes & sandwiches, a homemade scone, clotted cream & Waterhouse Fayre strawberry jam with a choice of loose leaf tea