

## Nibbles

THE FARM TABLE SOURDOUGH | 5 | v, VEA  
Homemade 'marmite' butter

*Marmite made by fermenting our leftover sourdough ends*

OLIVE BRANCH SPICED OLIVES | 5 | VE, GF

AUBERGINE FRITTI | 5 | VE

GRILLED I.O.W PADRON PEPPERS | 4.5 | VE, GF  
Smoked sea salt

BREADED FISH CAKE | 6  
Tartar sauce

SPRING LAMB & POTATO CROQUETTES | 5.5  
Garlic mayonnaise

GOOD GAME BUFFALO SALAMI | 7.25 | GF  
Buffalo from Penzance, Cornwall. Seasoned with fennel, coriander, and with a hint of chilli

## Small Plates

ROASTED BRITISH BEETROOT | 11.5 / 23 | VEA, GF  
Whipped goats curd, apple, balsamic glaze, crushed hazelnuts

CHEW VALLEY BURRATA | 13 | GF  
Marinated I.O.W tomatoes, balsamic

GRILLED CORNISH COD CHEEKS | 11 | GF  
Sauce gribiche, Wye Valley agretti, sea herbs

HAND DIVED LYME BAY SCALLOPS | 13 / 26 | GFA  
Pak choi, ajo blanco, crispy shallots

DARTS RUBY RED BEEF SCOTCH EGG | 12  
Honey mustard mayo, water cress

CURED MEAT BOARD | 14 / 28 | GFA  
FT sourdough, butter, pickles, dressed salad, chutney



## THE FARM TABLE

*Field, Fire, Ferment*

MAY 2025

## From the Soil

*We champion whatever seasonal bounties our farm has to offer. Vegetables are handpicked each morning before making the short journey from our fields to the kitchen. We also use Wildfarmed regenerative flour for pasta & pastry*

GRILLED LOCAL ASPARAGUS | 11 / 22 | v, GF  
Oak leaf salad, stracciatella, toasted almonds

CARROT SPELT RISOTTO | 12 / 24 | VEA, V  
Nettle pesto, pickled carrot

FOREST FUNGI MUSHROOM PAPPARDELLE | 12 / 24 | v  
Homemade Pappardelle, Crème Fraiche

## From the Sea

*Our seafood is caught in local waters & landed in nearby Brixham by small boats practicing low impact, traditional methods*

WHOLE GRILLED JOHN DORY | 25.25 | GF  
Crispy Cornish new potatoes, salsa rossa

FILLET OF HAKE | 22.75 | GF  
North Devon asparagus, braised marrowfat peas

DRESSED CRAB | 29.75 | GF  
White & brown crab meat with fries, dressed salad, lemon mayonnaise

WHOLE GRILLED TURBOT | 8.25 PER 100G | GF  
Dressed salad, fries, Pebblebed white wine sauce. For two people or more

## 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 CONFIT DUCK LEG | 21.25 | GF  
Dressed fennel, apple & radicchio salad, caramelised apple puree

BREADED VEAL SCHNITZEL | 26  
Celeriac remoulade, homemade pickles

DARTS RUBY RED FILLET STEAK | 38 | GF  
40 day dry-aged 6oz fillet, dressed salad, fries

DARTS RUBY RED SIRLOIN STEAK | 35 | GF  
40 day dry-aged 10oz sirloin, dressed salad, fries

DARTS RUBY RED CHATEAUBRIAND | 11 PER 100G | GF  
40 Day dry-aged sharing centre cut fillet, dressed salad, fries, garlic oyster mushrooms, grilled bone marrow

BÉARNAISE, PEPPERCORN OR BLUE CHEESE SAUCE | 4 | GF

## On the Side

TODAY'S SEASONAL VEGETABLES | 5 | VE, GF

BUTTERED OR STEAMED FARM GREENS | 5 | VE, GF

CIDER DRESSED SALAD LEAVES | 5 | VE, GF

SKIN ON FRIES | 5 | VE, GF

BUTTERED OR STEAMED DARTS POTATOES | 5 | VEA, GF

ROASTED DARTS CAULIFLOWER | 5 | VE, GF  
Red chilli, toasted hazelnuts

GRILLED RADISH, BROCCOLI & SPRING ONION | 6 | VE, GF

*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.*

## British Farmhouse Cheese

*We source the very best artisan cheese from small British farms. These cheeses are a reflection of culture, regionality, artistry & good farming*

ONE CHEESE | 7.5   TWO CHEESE | 11   THREE CHEESE | 14 | GFA

Served with Homemade Crackers, Chutney & Pickles

### ASHCOMBE

A rich yet subtle Morbier style cheese from Gloucestershire

*Pair with Churchills White Port | 8.5*

### COLSTON BASSETT STILTON

The world's most iconic Stilton, made in Nottinghamshire

*Pair with The General Cider | 3.5 / 6.5*

### SHARPHAM BRIE

Rich & creamy brie with earthy notes from Totnes, Devon

*Pair with Pebblebed Brut | 7.5*

## 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

LITTLE POD MADAGASCAN VANILLA | V, GF

COW & CACAO CHOCOLATE | V, GF

DARTS RHUBARB | V, GF

PISTACHIO | V, GF

RASPBERRY SORBET | VE, GF

AFFOGATO | 7.25 | V, GF

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



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*Field, Fire, Ferment*

## Puddings & Pairings

SINGLE ORIGIN CHOCOLATE BRETON | 11 | V

Cherry, whipped cream

*Pair with Meliloto, Recioto della Valpolicella | 10*

CRÈME BRÛLÉE | 10 | V, GF

Little Pod vanilla

*Pair with Sauternes, Sichel | 7*

PRESERVED RASPBERRY & LEMON MACARON | 11 | VA

Little Pod vanilla marshmallow, lemon curd

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

VEGAN PINK PEPPERCORN MERINGUE | 9.75 | VE

Cheddar strawberries, frosted almonds

*Pair with Late Harvest Riesling, Casas Del Bosque | 10*

## Petit Fours

*Our chocolatiers craft our chocolates from bean to bar, using ethically sourced, sustainable cacao from small scale farmers in special origins*

ASSORTED TRUFFLES | 3.5 / 7

A selection of two or four Cow & Cacao chocolate truffles

## After Dinner Cocktails

CHOCOLATE ESPRESSO MARTINI | 12

Black Cow Vodka, Darts chocolate liquor, Roastworks espresso

MAPLE & WALNUT RUM OLD FASHIONED | 11

Two Drifters signature rum, maple syrup, walnut bitters

STRAWBERRY & CREAM FLIP | 12

Cotswolds cream liqueur, Black Cow vodka,  
strawberries, egg yolk, sugar

## Digestif

LIMONCELLO | 8 | 50ML

Shakespeare Distillery, West-Midlands, England

RESERVE PORT | 8.5 | 75ML

Churchills Port House, Porto, Portugal

COTSWOLDS CREAM LIQUEUR | 7.5 | 50ML

Cotswolds Distillery, Cotswolds, England

5 YEAR CIDER BRANDY | 5.5 / 11

Somerset Cider Brandy Co, Somerset, England

5 YEAR ARMAGNAC | 5 / 10

Domaine des Cassagnoles, Teraneze, France

## Tea & Coffee

*We use Roastworks speciality coffee & Oak Park Dairy Milk*

AMERICANO | 3.5

ESPRESSO OR MACCHIATO | 3 / 3.4

CAPPUCCINO OR LATTE | 4

FLAT WHITE | 4

COW & CACAO HOT CHOCOLATE | 4.9

TEA | 3.2

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

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