

## 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

WHIPPED BROAD BEANS | 5.75 | VE  
Polenta chips

DARTS BURNT BROAD BEAN PODS | 4.5 | VE, GF  
Smoked chilli salt

GRILLED OCTOPUS | 5.75 | GF  
Oak Park yoghurt labneh, preserved lemon

SPRING LAMB & POTATO CROQUETTES | 5.5  
Garlic mayonnaise

HAYE FARM BEER STICKS | 6  
Salami sticks made by The Organic Cure in East Devon

## Small Plates

ENGLISH CHERRY SALAD | 12 | V, GF  
Chicory, stracciatella, toasted almonds

CHEW VALLEY BURRATA | 12.25 | GF  
Dressed Darts courgettes, I.O.W tomato jam

CORNISH COD KIEV | 12.5 |  
Lemon butter, foraged sea herbs

HAND DIVED LYME BAY SCALLOPS | 14 / 28 | GF  
English peas, pancetta, fermented Jersey Royal potatoes

DARTS SADDLEBACK PORK AGNOLOTTI | 13  
I.O.W aubergine caponata, basil

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



## THE FARM TABLE

*Field, Fire, Ferment*

JUNE 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*

BURNT SPRING ONIONS | 11 / 22 | VE, GF  
English pea pods, romesco sauce

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

HARRISSA ROASTED I.O.W AUBERGINE | 12.5 / 25 | GF, VE  
Baba ghanoush, Braunton asparagus

## 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*

GRILLED POWDERHAM LAMB | 27.25 | GF  
Lamb short rib, grilled Darts courgette, green olive sauce

BRAISED DARTS RUBY RED OX CHEEK | 23.75 | GF  
Pak choi salad, sesame, foraged alexander dressing

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

### ROLLRIGHT

Rich & floral vacherin style soft cheese from Gloucester

*Pair with Pebblebed Brut | 7.5*

### BEENLEIGH BLUE

Roquefort style ewe's milk blue from Totnes, Devon

*Pair with Sichel Sauternes | 8*

### CORNISH WILD GARLIC YARG

Buttery & creamy with a firm texture & delicate garlic notes

*Pair with Bourgogne Chardonnay | 10.5*

## 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

TIRAMISU | 11 | V

Darts cacao nib liqueur, single origin chocolate

*Pair with Meliloto, Recioto della Valpolicella | 10*

FORAGED ELDERFLOWER PANNACOTTA | 10 | GF

Darts Rhubarb Compote

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

GRILLED PEACHES | 10 | GF, V

Mascarpone, spruce honey, almonds

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

VEGAN PINK PEPPERCORN MERINGUE | 9.75 | VE, GF

Cheddar strawberries, Wye Valley raspberries

*Pair with Knightor, Cornish Rose Vermouth | 8*

## 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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