

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

DARTS COURGETTE FRITTI | 5 | VE

BREADED BUTTERFLY SARDINES | 5.75
Lemon Mayonnaise

DARTS SADDLEBACK PORK SAUSAGE ROLL | 5.75
Apple sauce

HAYE FARM BEER STICKS | 5.5

Small salami stick made with organic pork in East Devon

Small Plates

CHEW VALLEY BURRATA | 12.5 | GF
Fermented green beans, I.O.W. tomatoes

GRILLED JOHN DORY FILLET | 13.75 | GF
Confit tomatoes, pickled radicchio, anchovy dressing

GRILLED CARROTS | 12 | VE, GF
Hodmedods carlin pea & white bean hummus, zatar

GRILLED HAND-DIVED SCALLOPS | 14 / 28 | GF
Smoked eel & ham hock broth, alexanders pepper

SADDLEBACK PORK TERRINE | 11 | GF
Red cabbage sauerkraut, pickled apple

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



THE FARM TABLE

Field, Fire, Ferment

SEPTEMBER 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

AUBERGINE SCHNITZEL | 22.75 | VE
Ratatouille, Darts runner beans

WESTCOMBE RICOTTA AGNOLOTTI | 13 / 26 | V
Darts squash, Forest Fungi Hen of the Woods

From the Sea

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

GRILLED WHOLE MEGRIM SOLE | 23.75 | GF
Sauce choron, Darts kale

FILLET OF HAKE | 25 | GFA
Peperonata, Darts tenderstem broccoli

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

BRIXHAM MARKET FISH SHARER
See board for availability | GF

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

DARTS RUBY RED RAGU | 24.50 | GF
Tomato and saffron risotto

GRILLED CREEDY CARVER CHICKEN BREAST | 24.75 | GF
Blistered I.O.W. tomatoes, spiced chickpeas, sauce zhoug

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 TOMAHAWK | 8.50 PER 100G | GF
40 Day dry-aged sharing a bone-in Ribeye, dressed salad, fries

DARTS RUBY RED CHATEAUBRIAND | 15 PER 100G | GF
40 Day dry-aged sharing a fillet, dressed salad, fries

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 BEETROOT | 6 | VE, GF
Blackberries, hazelnuts

GARLIC KING OYSTER MUSHROOMS | 7.5 | VEA, GF

GRILLED BONE MARROW | 7.5 | GF
Caper butter

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

STONE TREE RED LAP | v

Hard goats cheese with a smooth and mellow texture, from South Devon

Pair with Pinot Noir, Charrière, Bourgogne France, 2022 | 10

PEVENSEY BLUE

Soft, creamy and rich tasting blue cheese made with Organic milk from cows that graze the Pevensey Levels

Pair with Sichel Sauternes | 8

WIGMORE | v

A semi-soft cheese made from pasteurised ewe's milk, with a complex and fruity richness with a delicate texture from Berkshrie

Pair with Chardonnay, Bouzereau, Burgundy, France, 2022 | 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

AMALFI LEMON | v, GF

PISTACHIO | v, GF

ENGLISH STRAWBERRY SORBET | VE, GF

AFFOGATO | 7.25 | v, GF

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



THE FARM TABLE

Field, Fire, Ferment

Puddings & Pairings

SINGLE ORIGIN CHOCOLATE TART | 11 | v

Blackberry mascarpone

Pair with 10 year Tawny Port, Churchills, Porto | 8.5

LITTLEPOD VANILLA PANNA COTTA | 10 | GF

Exmouth fig compote

Pair with Knightor Sweet White Vermouth, Cornwall | 8

FORAGED DAMSON POLENTA CAKE | 10 | VE, GF

Roasted Victoria plums

Tokaji Oremus Aszu 3 Puttonyos, Tempos Vega Sicilia | 11

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

CHERRY & PLUM RUM SOUR | 12

Plum infused dark rum, lemon, demerara, egg white, maraschino cherry, cherry bitters

STRAWBERRY OLD FASHIONED | 12

Evan Williams bourbon, strawberry, sugar, angostura

BLUEBERRY COFFEE CAMPARI CREAM | 10

Roastworks coffee infused Campari, Tors blueberry liqueur, Darts honey, Oak Park double cream

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

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.