

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 PUMPKIN FRITTI | 5 | VE
Rosemary salt

BREADED SARDINES | 6
Lemon mayonnaise

PHEASANT SATAY | 5.5 | GF
Darts squash & almond sauce

BREADED BARON BIGOD BRIE | 6
Mushroom jam

Small Plates

CHEW VALLEY BURRATA | 13.25 | GF
Darts fermented green bean & tomato salsa

DARTS SQUASH & BITTER LEAF SALAD | 11 / 22 | VE, GF
Hazelnuts, preserved fennel dressing

GRILLED GURNARD FILLET | 12 | GF
Roasted carrot & borlotti bean, pickled radicchio

STUFFED BABY SQUID | 14.75 | GFA
Summer's I.O.W. aubergine caponata

PIGEON BREAST | 13.25
Confit cep & celeriac tartlet, pigeon sauce

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



THE FARM TABLE

Field, Fire, Ferment

Soil, Sea & Farm

We champion whatever seasonal bounties our farm has to offer. Vegetables are handpicked each morning before making the short journey from field to kitchen.

Our seafood is landed in Brixham by small boats practicing low impact, traditional methods. Our meat is raised as ethically and sustainably as possible; either by ourselves or our trusted community of local farmers

ROASTED DARTS ROMANESQUE | 12 / 24 | VE, GF
Hodmedod's fava bean & garlic puree, crispy Darts kale

DARTS SQUASH, GOATS CURD & RED ONION ROTOLO | 25 | V
Balsamic onions

GRILLED GREY MULLET FILLET | 26.25 | GFA
Puttanesca sauce, white anchovies

GRILLED HAKE FILLET | 24.75 | GF
Crushed herby Darts potatoes, lemon butter

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

DARTS LAMB RAGU | 26.50 | GF
Creamy rosemary polenta, shaved Spenwood cheese

CREEDY CARVER DUCK LEG | 25.50
Duck faggots, crushed swede, red wine sauce

Ruby Red Steak

We farm our herd of rare breed, native Ruby Red Devon cattle in harmony with nature; grazing our wetlands & slowly growing to full natural maturity. When ready, each animal is hand selected by our master butchers and dry aged here on our farm for at least 40 days

10OZ SIRLOIN STEAK | 35 | GF
Dressed salad leaves & fries

6OZ FILLET STEAK | 38 | GF
Dressed salad leaves & fries

TOMAHAWK | 8.5 PER 100G | GF
Ribeye on the bone, dressed salad leaves & fries

CHATEAUBRIAND | 15 PER 100G | GF
Centre cut fillet, dressed salad leaves & 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

DARTS BURNT SAVOY CABBAGE | 6 | VE, GF
Foraged alexander dressing, hazelnuts

DARTS THYME ROASTED CELERIAC | 6 | VE, GF
Four Elms apple

GARLIC KING OYSTER MUSHROOMS | 6.5 | VEA, 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

RED LAP | v

Raw milk, hard goats cheese from Stone Tree Dairy, South Devon

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

BEENLEIGH BLUE | v

Roquefort style ewes milk cheese from Ticklemore Dairy, Totnes

Pair with Sichel Sauternes | 8

ROLLRIGHT

Vacherin style, washed-rind soft cheese from Gloucestershire

Pair with Pebblebed Brut | 7.5

Gelato

We craft our artisan gelato here using Oak Park Dairy and ingredients from our farm & food hall

ONE | 4.5 TWO | 7.5 THREE | 10

LITTLE POD MADAGASCAN VANILLA | v, GF

COW & CACAO CHOCOLATE | v, GF

BLACKBERRY & CLOTTED CREAM | v, GF

PISTACHIO | v, GF

ENGLISH BLACKCURRANT 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 FONDANT | 10 | v
Pear compote

Pair with Meliloto, Recioto della Valpolicella | 10

SPICED CHOUX BUN | 11

Four Elms apple, pumpkin cream, cinnamon bun gelato

Tokaji Oremus Aszu 3 Puttonyos, Tempos Vega Sicilia | 11

VEGAN ALMOND FRANGIPANE | 10 | vE
Dressed Cheddar strawberries

Pair with Sichel Sauternes | 8

Chocolates

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

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 serve 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