

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)	12.50
made with thick cut white or granary bread, served with salad garnish & Burt's salted crisps	
BEETROOT HOUMOUS, AVOCADO & TOMATO (VE)	
HOME-COOKED HAM, BARBER'S CHEDDAR & OTTER VALE CHUTNEY	
ROAST CHICKEN & BACON MAYO	
with avocado & tomato	
LOCALLY CAUGHT CRAB	15.50
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 cream cheese & pickled cucumber	
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)	7.95
served with plain or maltbread	
HOMEMADE CHICKEN LIVER PARFAIT	9.95
served with Tracklement's Redcurrant Jelly, toast & salad leaves	
SALADS	15.95
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)	15.50
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
confit tomatoes marinated in basil, garlic & olive oil on a toasted ciabatta with a balsamic reduction	
TRADITIONAL SAUSAGE & MASH	15.50
two Darts honey roast pork sausages, served with mashed Darts potatoes & Tracklement's Onion Marmalade gravy	
SIGNATURE CLUB SANDWICH (GFA)	16.95
roast chicken, bacon, lettuce, tomato & mayonnaise on toasted panini bread	
CLASSIC LASAGNE	16.50
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 herbs, carrot, celeriac, confit garlic & buttery mashed potato, served with seasonal vegetables	
DARTS STEAK SANDWICH (GFA)	19.95
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)	15.95
please see daily specials board	
GRILLED CHICKEN BREAST	17.95
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	16.95
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 seasonal selection & gluten free options

TRAYBAKES	4.80
chocolate brownie (GFA), millionaire's shortbread, yoghurt topped blackcurrant flapjack	
CAKES	5.95
Victoria sponge, coffee & walnut, carrot, lemon drizzle, orange & elderflower, Bakewell tart or pear & butterscotch	
DESSERTS	7.25
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	8.25
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	

Afternoon Tea

DEVONSHIRE CREAM TEA (GFA)	8.75
homemade scone, clotted cream & Waterhouse Fayre strawberry jam with Brew Tea for one or an Americano	
CHEESE SCONE AFTERNOON TEA	9.25
homemade cheese scone, Quicke's Mature Cheddar, Otter Vale Devon Chutney & Brew Tea for one	
DARTS HOMEMADE SCONE	3.95
a choice of plain, fruit or cheese scone, handmade in the Field Kitchen using Wild Farmed flour	
add clotted cream	1.25
add jam	1.25
DARTS FARM HIGH TEA	19.50
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	