

Nibbles

THE FARM TABLE SOURDOUGH | 4 | v, VEA
Homemade Black Garlic Butter

OLIVE BRANCH SPICED OLIVES | 4 | VE, GF

CHICKPEA PANISSE | 4.5 | v
Forest Fungi Mushroom Ketchup

BURNT DARTS BROAD BEAN PODS | 4.5 | VE
Chilli Salt

BRIXHAM RED MULLET SCAMPI | 5.5
Tartar Sauce

PORK CRACKLING | 5 | GF
Darts Rhubarb & Apple Sauce

ORGANIC CULATELLO | 5 | GF
Lean pork leg meat delicately balanced with fat. Made by
Dan of The Organic Cure in East Devon

Starters or Small Plates

I.O.W TOMATO PANZANELLA | 9.25 / 18.5 | VE, GFA
FT Sourdough, Celery, Basil

CHARGRILLED DART'S SPRING ONIONS | 10 | VE
Romesco Sauce, Toasted Hazelnuts

GRILLED BRIXHAM JOHN DORY FILLET | 10 | GF
Oak Park Yogurt, Pickled Darts Gooseberries, Chicory

HAND DIVED LYME BAY SCALLOPS | 14 / 28 | GFA
Kimchi & Crispy Pork Belly

GRILLED LAMBS LIVER | 9 | GF
Smoked Lamb Bacon, Fresh Peas

'THE ORGANIC CURE' MEAT BOARD | 12 / 24 | GFA
FT Sourdough, Butter, Pickles, Dressed Salad, Chutney



THE FARM TABLE

Field, Fire, Ferment

JULY 2024

From the Soil

We are passionate about eating with the seasons & aim to champion whatever bounties the farm has to offer. Our vegetables are handpicked each morning before making the short journey from the fields to the kitchen. Our Wildfarmed flour is regeneratively grown.

DART'S COURGETTE & GRACEBURN FETA SALAD | 9.5 / 19 | GF
Green Beans & Lemon Dressing

GRILLED ENGLISH AUBERGINE | 20 | VE, GF
Dukka Spice, Carlin Pea Hummus, Olives

SHARPHAM BRIE PASTA ROTOLO | 10 / 20 | v
Forest Fungi Mushrooms, Confit I.O.W Tomatoes

From the Sea

Our fish is wild, native & sustainably caught in local waters by small boats practicing low impact, traditional fishing methods.

FILLET OF BRIXHAM HAKE | 24 | GF
English Bell Pepper Peperonata, Grilled Tenderstem

DRESSED BRIXHAM CRAB | 28.5 | GF
White & Brown Crab Meat with Fries, Dressed Salad,
Lemon Mayonnaise

GRILLED WHOLE BRIXHAM TURBOT | 68 (FOR TWO) | GF
Dressed Salad, Fries, Pebblebed White Wine Sauce

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 DUCK BREAST | 23.75 | GF
Grilled Radicchio, Pickled Cherries, Red Wine Sauce

ROASTED ROLLED HOGGET LOIN | 25 | GF
Dart's Broad Beans, Chard, Gremolata

DART'S RUBY RED FILLET STEAK | 36 | GF
6oz Fillet, Dressed Salad, Fries

DART'S RUBY RED SIRLOIN STEAK | 32 | GF
10oz Sirloin, Dressed Salad, Fries

DART'S RUBY RED TOMAHAWK | 6.8 PER 100G | GF
Sharing Ribeye on the bone, Dressed Salad,
Fries, Garlic Oyster Mushrooms, Grilled Bone Marrow

BÉARNAISE OR PEPPERCORN SAUCE | 3.5

On the Side

TODAY'S SEASONAL VEGETABLES | 4.5 | VE, GF

BUTTERED OR STEAMED FARM GREENS | 4.5 | VE, GF

CIDER DRESSED SALAD LEAVES | 4 | VE, GF

SKIN ON FRIES | 4.5 | VE, GF

BUTTERED OR STEAMED CORNISH POTATOES | 4.5 | v, GF

KOHRABI & ROASTED CARROTS | 4.5 | VE, GF
Rocket & Caper Dressing

BRAISED FENNEL | 4.5 | VE, GF
Chilli & Lemon

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 | 5 TWO CHEESE | 8.95 THREE CHEESE | 11

Served with Homemade Crackers, Chutney & Pickles

WESTCOMBE CHEDDAR

Artisan Somerset Cheddar From Westcombe, Somerset

Pair with The General Cider

ST JUDE

Soft Cow's Milk From Suffolk

Pair with Pebblebed Brut

BRUNSWICK BLUE

Aged Ewe's Milk From Totnes

Pair with Sandford Orchards Ice Cider

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

MADAGASCAN VANILLA | v, GF

COW & CACAO CHOCOLATE | v, GF

ST. CLEMENTS | v, GF

HAZELNUT | v

SUMMER BERRY SORBET | VE, GF

VANILLA & RHUBARB FROZEN YOGHURT | GF

AFFOGATO | 7 | v, GF

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



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Puddings & Pairings

BLACK FOREST GATEAU MACARON | 12 | v, GFA

Boozy Cherries

Pair with Meliloto, Recioto della Valpolicella | 5

OAK PARK CREAM LEMON POSSET | 9 | GF

Fresh Raspberries

Pair with Casas del Bosque Late Harvest Riesling | 5

DARTS GIN & STRAWBERRY FROZEN PARFAIT | 9 | v, GF

Pink Peppercorn Meringue, Grilled Strawberries

Pair with Emilio Hidalgo PX Sherry | 6

SUMMER PUDDING | 9 | VEA

Vanilla Gelato

Pair with Moscatel de la Marina, Enrique Mendoza | 6

Digestif

LIMONCELLO | 3 / 5

Blackfords, Cotswolds, England

CALVADOS | 4 / 7

Templars, Normandy, France

5 YEAR CIDER BRANDY | 5 / 9

Somerset Cider Brandy Co, Somerset, England

5 YEAR ARMAGNAC | 5 / 9

Domaine des Cassagnoles, Teraneze, France

DARTMOOR WHISKY BORDEAUX CASK | 7 / 12

Dartmoor Whisky, Devon, England

Tea & Coffee

We serve speciality coffee from Roastworks, Devon.

AMERICANO | 3.3

ESPRESSO OR MACCHIATO | 2.9 / 3.3

CAPPUCCINO OR LATTE | 3.4

FLAT WHITE | 3.5

COW & CACAO HOT CHOCOLATE | 4

TEA | 2.9

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

Petit Fours

Chocolatier David crafts our chocolates from bean to bar, using ethically sourced, sustainable cacao from small scale farmers in special origins.

ASSORTED TRUFFLES | 2.5 / 4.5

A Selection of Two or Four Cow & Cacao Chocolate Truffles

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