

## Nibbles

THE FARM TABLE SOURDOUGH | 4.5 | V, VEA  
Homemade Black Garlic Butter

OLIVE BRANCH SPICED OLIVES | 4.5 | VE, GF

DART'S COURGETTE FRITTI | 4.5 | VE

BURNT FRESH PEA PODS | 4.5 | VE, GF  
Chilli Salt

BREADED BRIXHAM SARDINES | 5.5  
Tartar Sauce

CREEDY CARVER DUCK RILLETTES | 5 | GFA  
English Cherry Chutney & Croutes

BLACK DOWN HAM | 6 | GF  
Air-dried ham made from the tender silverside of the leg,  
made by Somerset Charcuterie

## Starters or Small Plates

SMASHED DART'S BROAD BEAN & IOW TOMATOES | 9.5 / 19 | VE, GF  
South Devon Chilli, Basil

CHARGRILLED DART'S SPRING ONIONS & ROMESCO | 9.25 | VE, GF  
Toasted Hazelnuts

GRILLED BRIXHAM MACKEREL | 10 | GF  
Dart's Beetroot Remoulade, Pickled Red Onion

HAND DIVED LYME BAY SCALLOPS | 14 / 28 | GF  
Creamed Dart's Leeks, Pea, Lardo

DART'S RUBY RED BEEF SCOTCH EGG | 11.50  
English Mustard Dressing, Watercress

'THE ORGANIC CURE' MEAT BOARD | 12.5 / 25 | GFA  
FT Sourdough, Butter, Pickles, Dressed Salad, Chutney



# THE FARM TABLE

## Field, Fire, Ferment

AUGUST 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  
Dart's Fine Beans & Amalfi Lemon Dressing

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

DART'S BEETROOT ANGOLOTTI | 12 / 24 | V  
Godminster Cheddar, Walnuts, Rocket

## 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  
Borlotti Beans, Black Olive Dressing

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

GRILLED WHOLE BRIXHAM TURBOT | 70 (two people) | 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 GRILLED CHICKEN BREAST | 24.25 | GF  
Shaved Dart's Fennel, Fermented Dart's Fine Bean Salsa

DART'S RARE BREED SADDLEBACK CHOP | 23.75 | GF  
Runner Beans, Sandford Orchards Cider & Mustard Sauce

DART'S RUBY RED FILLET STEAK | 38 | GF  
6oz Fillet, Dressed Salad, Fries

DART'S RUBY RED SIRLOIN STEAK | 34 | GF  
10oz Sirloin, Dressed Salad, Fries

DART'S RUBY RED TOMAHAWK | 7.5 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 | 4.5 | VE, GF

SKIN ON FRIES | 4.5 | VE, GF

BUTTERED OR STEAMED DART'S NEW POTATOES | 4.5 | V, GF

DART'S HONEY & THYME ROASTED PARSNIPS | 4.5 | V, GF  
Rocket & Caper Dressing

BRAISED DART'S FENNEL | 4.5 | VE  
Rosemary Breadcrumbs

*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

Smooth, well rounded farmhouse Cheddar from Somerset

*Pair with The General Cider*

### ST JUDE

Rich & buttery soft cheese from Suffolk

*Pair with Pebblebed Brut*

### BRUNSWICK BLUE | v

Aged Ewe's milk blue from Totnes, Devon

*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

LITTLE POD MADAGASCAN VANILLA | v, GF

COW & CACAO CHOCOLATE | v, GF

ST. CLEMENTS | v, GF

PISTACHIO | 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

BEAN TO BAR CHOCOLATE FONDANT | 10 | v

Dressed British Raspberries

*Pair with Meliloto, Recioto della Valpolicella | 5*

ENGLISH CHERRY BAKEWELL | 10 | v

Oak Park Jersey Pouring Cream

*Pair with Sichel Sauternes | 6*

OAK PARK DAIRY BLANCMANGE | 10 | v, GF

Somerset Strawberries

*Pair with Pebblebed Sparkling Rose | 7.5*

SUMMER PUDDING | 10 | VEA

Little Pod 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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