

Nibbles

THE FARM TABLE SOURDOUGH | 4.5 | V, VEA
Homemade Confit Garlic & Sage Butter

OLIVE BRANCH SPICED OLIVES | 4.5 | VE, GF

DARTS SWEETCORN RIBS | 4.5 | VE

Szechuan Pepper Rub, Kimchi Mayonnaise

CRISPY BRIXHAM SQUID | 5.5
Red Pepper Salsa

CURED MEAT CROQUETTES | 4.5
Mushroom Ketchup

OX HEART BRESAOLA | 5 | GF
Darts Ruby Red Ox Heart, cured In red wine by Good
Game Charcuterie, Topsham

Starters or Small Plates

ROASTED CELERIAC & PICKLED PEAR | 9.5 / 19 | VEA
Toasted Walnuts, Rocket

NEW SEASON DARTS WILJA ROSTI | 11 | V
Crispy Egg, Hodmedods Lentils

BRIXHAM GRILLED GURNARD FILLET | 11.5 | GF
IOW Aubergine Caponata, Olives

HAND DIVED LYME BAY SCALLOPS | 14 / 28 | GF
Guanciale, Creamed Corn

GRILLED PIGEON BREAST | 10.75
Fried Brioche, Fermented Plum

CURED MEAT BOARD | 13 / 26 | GFA
FT Sourdough, Butter, Pickles, Dressed Salad, Chutney



THE FARM TABLE

Field, Fire, Ferment

SEPTEMBER 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.

ROASTED DARTS BEETROOT | 9.25 / 18.5 | VE, GF
Ajo Blanco, Apple, Almonds

DARTS SQUASH RISOTTO | 11 / 22 | V, VEA, GF
Roasted Squash, Crispy Sage, Spenwood Cheese

DARTS FENNEL & SHALLOT TARTE TATIN | 21 | VE
Bitter Leaf, Fine Bean Salad, Cider Dressing

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
White Beans, Slow Roasted Darts Courgettes

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

GRILLED WHOLE BRIXHAM TURBOT | 7.5 PER 100G | GF
Whole Sharing Fish On The Bone, 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.

GRILLED PARTRIDGE | 21 | GF
Foraged Berry Sauce, Celeriac, Kale

GRILLED EXETER LAMB LEG STEAK | 25.25 | GF
Roasted IOW Tomatoes, Crispy Capers

DARTS RUBY RED FILLET STEAK | 38 | GF
6oz Fillet, Dressed Salad, Fries

DARTS RUBY RED SIRLOIN STEAK | 34 | GF
10oz Sirloin, Dressed Salad, Fries

DARTS 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 DARTS NEW POTATOES | 4.5 | V, GF

ROASTED DARTS SQUASH & MARROW | 4.5 | VE, GF

Preserved Blood Orange, Za'atar

CHARGRILLED DARTS CORN ON THE COB | 4 | V, VEA, GF
Chilli 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 | 10 THREE CHEESE | 12.5

Served with Homemade Crackers, Chutney & Pickles

GORWYDD CAERPHILLY

Dense & crumbly raw cows milk cheese from Somerset

Pair with The General Cider

BARON BIGOD

Brie de Meaux style from Suffolk

Pair with Pebblebed Brut

STICHELTON

Raw milk stilton style blue from Nottingham

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

MOJITO | v

SUMMER BERRY SORBET | VE, GF

CHERRY & ALMOND | VE, GF

AFFOGATO | 7 | v, GF

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



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Puddings & Pairings

SINGLE ORIGIN DARK CHOCOLATE MOUSSE | 10 | v, GF

Boozy Blackberries

Pair with Meliloto, Recioto della Valpolicella | 5

GRILLED ENGLISH PLUMS | 10 | v, GF

Mascarpone, Toasted Hazelnut, Darts Raw Honey

Pair with Sichel Sauternes | 6

LITTLE POD VANILLA SLICE | 10

Rosette Apple

Pair with Pebblebed Sparkling Rose | 7.5

PEBBLEBED RED WINE POACHED PEAR | 10 | VE, GF

Damson & Blackberry Compote, Almond Biscuit

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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