

## Nibbles

THE FARM TABLE SOURDOUGH | 5 | V, VEA  
Homemade Marmite Butter

OLIVE BRANCH SPICED OLIVES | 5 | VE, GF

CRISPY DARTS KALETTES | 5 | VE, GFA  
Smoked Sea Salt

BREADED FISH CAKES | 5  
Thousand Island Dressing

EXETER LAMB CROQUETTES | 6  
Foraged Three Corner Leek Mayonnaise

ACHARI FENNEL SALAMI | 5.75 | GF

From Tempus Charcuterie. The spice mix used is based on a centuries-old Indian pickling recipe, using Fennel seeds, Telicherry black pepper and fenugreek.

## Small Plates

PICKLED YORKSHIRE RHUBARB & BITTER LEAF SALAD | 10 / 20 | VE, GF  
Rhubarb Dressing, Toasted Hazelnuts

CHEW VALLEY BURRATA | 12.5 | GF  
Wye Valley Asparagus, Gremolata

BAKED BRIXHAM LEMON SOLE | 12 | GF  
Darts Potatoes, Caper & Herb Salad

BRIXHAM OCTOPUS ARANCINI | 12.5  
Dressed Octopus & Chicory Salad

GRILLED PIGEON BREAST | 11.75 | GFA  
Beetroot Kvass Split Sauce, Darts Potato Rosti

CURED MEAT BOARD | 14 / 28 | GFA  
FT Sourdough, Butter, Pickles, Dressed Salad, Chutney



# THE FARM TABLE

Field, Fire, Ferment

MARCH 2025

## From the Soil

*We champion whatever seasonal bounties our farm has to offer. Vegetables are handpicked each morning before making the short journey from our fields to the kitchen. We also use Wildfarmed regenerative flour for pasta & pastry*

ROASTED HERITAGE CARROTS | 11 / 22 | V, GF  
Oak Park Labneh, Preserved Blood Orange, Water Cress

WILD GARLIC & WYE VALLEY ASPARAGUS RISOTTO | 12 / 24 | VEA, GF  
Wakebridge Sheep's Cheese, White Balsamic

CHEW VALLEY RICOTTA AGNOLOTTI | 12 / 24 | V  
Hazelnuts, Alexanders Herb, Monks Beard

## From the Sea

*Our seafood is caught in local waters & landed in nearby Brixham by small boats practicing low impact, traditional methods*

MONKFISH TAIL ON THE BONE | 28.25 | GF  
Borlotti Bean Stew, Darts Kalettes

GRILLED FILLET OF HAKE | 25 | GF  
Darts Cauliflower Bagna Cauda

DRESSED CRAB | 29.75 | GF  
White & Brown Crab Meat with Fries, Dressed Salad,  
Lemon Mayonnaise

WHOLE GRILLED TURBOT | 8.25 PER 100G | GF  
For Sharing. 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 | 25.75  
Shallot Tarte Tatin, Rainbow Chard, Darts Honey & Five Spice Sauce

EXETER BARNESLEY LAMB CHOP | 30.25 | GF  
Darts Crushed Celeriac & Herbs, Pebblebed Red Wine Sauce

DARTS RUBY RED FILLET STEAK | 38 | GF  
40 Day Dry-aged 6oz Fillet, Dressed Salad, Fries

DARTS RUBY RED SIRLOIN STEAK | 35 | GF  
40 Day Dry-aged 10oz Sirloin, Dressed Salad, Fries

DARTS RUBY RED TOMAHAWK | 8.25 PER 100G | GF  
40 Day Dry-aged Sharing Ribeye on the bone, Dressed Salad,  
Fries, Garlic Oyster Mushrooms, Grilled Bone Marrow

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 | V, GF

ROASTED RADISHES | 5.5 | VE, GF  
Toasted Almonds

ROASTED PARSNIPS | 6 | VEA, GF  
Darts Raw Honey, Thyme

*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

### QUICKES VINTAGE

24 month aged clothbound cheddar from Exeter

*Pair with The General Cider | 3.5 / 6.5*

### DEVON BLUE

Crumbly yet creamy blue from Totnes, Devon

*Pair with Churchills Reserve Port | 8.5*

### BARON BIGOD

Smooth, silky Brie de Meaux style cheese from Suffolk

*Pair with Pebblebed Brut | 7.5*

## 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

PISTACHIO | V, GF

MATCHA | V, GF

BERRY SORBET | VE, GF

AFFOGATO | 7.25 | V, GF

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



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## Puddings & Pairings

INDONESIAN CHOCOLATE FONDANT | 11 | V

Spiced Pear Compote

*Pair with Meliloto, Recioto della Valpolicella | 5*

STICKY TOFFEE PUDDING | 10 | V

Toffee Sauce, Oak Park Pouring Cream

*Pair with Bodegas Hidalgo, Pedro Ximénez Sherry | 5.5*

YORKSHIRE FORCED RHUBARB TARTLET | 11 | V

Rhucello Curd, Italian Meringue

*Pair with Moscatel de la Marina, Enrique Mendoza | 6*

TAROCCO FIRE BLOOD ORANGE MELBA | 9.75 | VEA, GF

Cow & Cacao Vanilla Gelato, Preserved Raspberries

*Pair with Late Harvest Riesling, Casas Del Bosque | 6*

## Petit Fours

*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

## After Dinner Cocktails

ESPRESSO MARTINI | 12

Black Cow Vodka, Kahlua, Roastworks Espresso, Sugar

OLD FASHIONED | 12

Evan Williams Bourbon, Demerara, Angostura

COTSWOLDS CHOCOLATE DREAM | 10

Cotswolds Cream Liqueur, Darts Chocolate Liqueur, Oak Park Dairy Milk, Cow & Cacao Chocolate

## 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 use Roastworks speciality coffee & Oak Park Dairy Milk*

AMERICANO | 3.5

ESPRESSO OR MACCHIATO | 3 / 3.4

CAPPUCCINO OR LATTE | 3.9

FLAT WHITE | 3.9

COW & CACAO HOT CHOCOLATE | 4.9

TEA | 3.2

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

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