

## Hot & Soft Drinks

### Craft Coffee

Exe Coffee Roasters 100% Arabica (Rich Roast) or La Bastilla, single estate Nicaraguan 100% Arabica (Dark Roast)

ESPRESSO	2.55 / 2.90
WHITE COFFEE	3.05 / 3.40
AMERICANO	3.05 / 3.40
with double cream	3.25 / 3.60
CAPPUCCINO	3.05 / 3.40
FLAT WHITE	3.40
MACCHIATO	2.85/ 3.20
LATTE	3.40
ICED LATTE	3.40
MOCHA	3.80
ALTERNATIVE MILKS coconut, almond or oat	75p
SYRUPS vanilla, caramel or hazelnut	75p
SPECIALITY LATTES	4.25
CHAI chai syrup & steamed milk	
TURMERIC almond milk, honey & coconut oil	
MATCHA matcha powder & almond milk	

### Loose Leaf Teas

BREW TEA ENGLISH BREAKFAST	2.90
BREW TEA SPECIALITY	3.10
Earl Grey, Moroccan Mint, Fruit Punch, Lemon & Ginger, Green Tea or Decaf English Breakfast	
BREW ICED TEA	3.40
SPICED CHAI TEA	3.40
TREGOTHNAN ESTATE CORNISH TEA	3.40
Afternoon or Chamomile	
CHOI TIME CHINESE TEAS	3.95
Thousand Year Red, Damask Rose or Jasmine Pearls Green	

### Hot Chocolate

HOT CHOCOLATE	3.50
LUXURY HOT CHOCOLATE with whipped cream & marshmallows	4.50
BABY HOT CHOCOLATE with marshmallows	2.95
BABYCINO warm frothy milk with marshmallows	2.25

### Fresh Milkshakes & Smoothies

FRUIT SMOOTHIES strawberry, blueberry, raspberry or tropical	4.95
ICE CREAM MILKSHAKES banana, strawberry, chocolate or vanilla	4.95

### Cold Drinks

FRESHLY SQUEEZED ORANGE JUICE	3.60
FOUR ELMS APPLE JUICE	3.40
HERON VALLEY Pear & Apple Juice or Lime & Ginger Fizz	3.40
BENNETT'S KOMBUCHA Garden Mint, Lemon & Ginger, White Tea or Mixed Berry	3.95
LUSCOMBE ORGANIC DRINKS Sicilian Lemonade, Ginger Beer or Raspberry Crush	3.40
SPRITZERS Shute Fruit Elderflower or Ginger & Lemongrass	3.40
DEVONIA MINERAL WATER Still or sparkling (350ml/750ml)	2.75/3.75
FIZZY DRINKS Coca Cola, Diet Coke, Sprite or Fanta Orange	3.25
SQUASH Blackcurrant or orange	2.25
MILK	2.25

## From the Cellar

### White Wine

bottle	175ml/
DARTS FARM PEBBLEBED WHITE	5.50 / 22.50
Clyst St George, Exeter, Devon, 11% abv	
BOURGOGNE ALIGOTE	7.25 / 29.00
Vincent Bouzereau, Meursault, Burgundy, France, 12.5% abv	
CHAMELEON SAUVIGNON BLANC	6.50 / 25.00
Jordan Estate, Stellenbosch, South Africa - 13% abv	

### Red Wine

DARTS FARM PEBBLEBED RED	5.50 / 22.50
Clyst St George, Exeter, Devon - 10.5% abv	
BEAUJOLAIS VILLAGES	6.00 / 25.00
Chateau De Grandmont Burgundy, France - 12.5% abv	
CABERNET SAUVIGNON	6.00 / 25.00
Los Vascos, Colchagna Valley, Chile - 14% abv	

### Rose Wine

DARTS FARM PEBBLEBED ROSÉ	5.50 / 22.50
Clyst St George, Exeter, Devon - 11% abv	

### Sparkling Wine & Gin

DARTS FARM PEBBLEBED SPARKLING ROSÉ	35.00
Clyst St George, Exeter, Devon - 11.5% abv	
PROSECCO TIAMO, DOC	200ml 7.50
Piave di Fossalta, Italy - 11% abv	
SALCOMBE GIN & TONIC	6.50 / 9.50
Salcombe Gin Start Point 44% abv & Luscombe Grapefruit Tonic	
SEA ARCH & TONIC	6.50
Sea Arch non-alcoholic gin alternative & Luscombe Tonic	

### Bottled Beers, Lagers & Ciders

DEVON ROCK CRAFT LAGER	330ml 4.00
Bays Brewery, Paignton 4.5% abv	
OTTER BITTER	500ml 4.50
Otter Brewery, Honiton - 3.6% abv	
DEVON RED CIDER	500ml 4.50
Sandford Orchards, Crediton - 4.5% abv	
ROCK STEADY LOW ALC. LAGER	330ml 4.00
Bays Brewery, Paignton - 1% abv	



DARTS  
FARM

growing the passion

## Breakfast

Served from 8am - 3pm

### Granola, Porridge & Oats

HEALTHY START (V, GFA) Midfields Granola, natural yoghurt & fruit compote	6.95
PIMHILL PORRIDGE (VEA) with Darts Farm raw honey & banana	6.95
OVERNIGHT OATS (VE) made with almond milk, chia seeds & maple syrup topped with blueberries	6.95

### Farmhouse Breakfasts

CLASSIC FARMER'S BREAKFAST (GFA) 1 rasher of bacon, 2 sausages, fried egg, tomato, mushrooms, & fried bread or toast Add baked beans	9.50 1.00
HEARTY FARMER'S BREAKFAST (GFA) 2 rashers of bacon, 2 sausages, 2 fried eggs, tomato, mushrooms, black pudding & fried bread or toast Add baked beans	11.50 1.00
LITTLE FARMER'S BREAKFAST (GFA) 1 x bacon, 1 x sausage, 1 x fried egg & toast Add baked beans	7.50 1.00
DARTS VEGAN BREAKFAST (VE) vegan sausage, beetroot houmous, smashed avocado, mushrooms, grilled tomato & toast	10.95
BACON SANDWICH (GFA) served on granary or white bread	5.95
SAUSAGE SANDWICH (GFA) served on granary or white bread	5.95

### Local Hen's Eggs

POACHED OR SCRAMBLED EGGS (V, GFA) on granary or white toast Add 2 rashers of bacon	5.95 2.00
OMELETTES (V, GF) 3 Black Dog free-range eggs with a choice of ham, cheddar, mushrooms, onions & tomatoes	9.95
EGGS BENEDICT poached eggs on a toasted muffin with ham & hollandaise sauce	10.50
EGGS FLORENTINE poached eggs on a toasted muffin with spinach & hollandaise sauce	10.50
EGGS ROYALE poached eggs on a toasted muffin with smoked salmon & hollandaise sauce	10.50
SMOKED SALMON & EGGS (GFA) Severn & Wye smoked salmon, scrambled eggs & granary or white toast	10.95
SMASHED AVOCADO & EGGS (V, GFA) smashed avocado with poached eggs & sliced tomatoes on toasted sourdough Add 2 rashers of bacon	10.50 2.00

### Toast & Teacakes

HAND CUT THICK TOAST (V, GFA) 1 or 2 slices of white, granary or sourdough served with Waterhouse Fayre strawberry jam, Seville orange marmalade or Darts Farm raw honey	2.95/3.95
TOASTED TEACAKE & BUTTER	2.95

We are so proud of our brilliant restaurant team & our chefs, Paul and Rhys, who, for over 20 years have championed the best local, artisan food & drink from our own farm & food hall. We hope you enjoy your experience with us.

Michael, James & Paul Dart

# Darts Light Lunches

Served from 8am - 4pm

## Sandwiches & Toasties

**FRESHLY MADE SANDWICHES (GFA) 7.50**  
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 or Tracklement's Onion Marmalade

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

HOME-COOKED BEEF

TUNA MAYONNAISE

PRAWN WITH MARIE ROSE DRESSING

**GOURMET SANDWICHES (GFA) 9.95**  
made with granary bloomer bread, served with salad garnish & Burt's salted crisps

BEETROOT HOUMOUS, AVOCADO & TOMATO (VE)

HOME-COOKED HAM, BARBER'S VINTAGE CHEDDAR & OTTER VALE CHUTNEY

ROAST CHICKEN & BACON MAYO with avocado & tomato

**LOCALLY CAUGHT CRAB 12.95**  
with lemon mayonnaise

**FARMHOUSE TOASTIES (V, GFA) 7.50**  
made with granary or white bread, served with salad garnish & Burt's salted crisps.

*Choose any two of the following fillings:*

home-cooked ham, farmhouse cheddar, Capricorn Somerset Goats Cheese, onions, tomatoes, pineapple, Otter Vale Onion Marmalade

*Extra fillings 1.00 each*

**PANINIS 9.95**  
served with salad garnish & Burt's salted crisps

SMOKED SALMON & AVOCADO with dill & crème fraiche

ROASTED VEG & MOZZARELLA (V) with fresh tomato & basil pesto

SMOKED TURKEY & AVOCADO with tomato, basil mayonnaise & mozzarella

ROAST BEEF & DEVON BLUE CHEESE with fried onions, mushrooms & rocket mayo

## Soups, Salads & Farmhouse Platters

**SOUP OF THE DAY (V, GFA) 6.95**  
served with plain or seeded sourdough

**PATCHWORK PÂTÉS 8.95**  
served with Tracklement's Redcurrant Jelly, toast & salad garnish

CHICKEN LIVER PÂTÉ

RED PESTO & CHICKPEA PÂTÉ (VE)

**SALADS 13.95**

ROSARY GOATS CHEESE (V, GF)  
Rosary Goats Cheese, spiced tomato & caramelised onion chutney, fresh basil & black olives on a bed of mixed leaf salad

DARTS CHICKEN CAESAR roast chicken breast, smoked streaky bacon & boiled egg, with parmesan & croutons on a bed of lettuce with caesar dressing

SPICED CHICKEN (GF) chicken breast marinated with yoghurt & spices on a bed of mixed leaf salad with mint yoghurt dressing

PEAT-SMOKED ROASTED SALMON (GF)  
Hebridean Smokehouse Peat Smoked Salmon on a mixed leaf salad with lemon & olive oil

**WEST COUNTRY PLATTERS (V, GFA) 13.95**  
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, home-cooked beef, thick hand-carved gammon ham, smoked turkey

## Sides

**PULSES & GRAINS 3.95**

**MIXED SEASONAL VEGETABLES 3.95**

**SEASONED CHIPS 3.95**

**MIXED LEAF SALAD 3.95**

**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, intolerance or sensitivity, please speak to a member of our team about our ingredients*

# Darts Mains

Served from 12pm - 3pm

**BRUSCHETTA (V) 10.95**  
diced tomatoes marinated in basil, garlic & olive oil with fresh parmesan on a toasted ciabatta

**TRADITIONAL SAUSAGE & MASH 11.95**  
2 Darts Farm honey roast pork sausages, served with mashed potato & Tracklement's Onion Marmalade gravy

**SIGNATURE CLUB SANDWICH (GFA) 12.95**  
roast chicken, bacon, lettuce, tomato & mayonnaise on toasted panini bread

**CLASSIC LASAGNE 13.50**  
homemade bolognese with freshly minced beef, tomatoes & fresh garlic & herbs, layered with pasta, bechamel sauce & Barber's Vintage Cheddar, served with seasonal vegetables or salad

**HEARTY SHEPHERDS PIE 14.95**  
slow cooked lamb shoulder with fresh rosemary & mint topped with buttery mashed potato & served with seasonal vegetables

**GOURMET STEAK SANDWICH (GFA) 16.95**  
seasoned sirloin steak, with fried onions, lettuce, tomato & mayonnaise on toasted panini bread & optional Devon sweet chilli sauce

**PASTA OF THE DAY (V) 13.50**  
please see daily specials board

**SUCCULENT GRILLED CHICKEN BREAST 14.95**  
grilled chicken breast served with baby spinach, garlic mushrooms & fried potatoes\*

**PRIME 8OZ SIRLOIN STEAK 22.95**  
pan-fried sirloin steak & chips\* with seasonal vegetables or salad  
*Add black pepper sauce 2.50*

\*for a healthier option, substitute chips/fried potatoes with our seasonal pulses & grains

## Darts Farm Sunday Roast

Served Sunday from 12pm - 3pm

**TRADITIONAL ROAST 13.95**  
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 daily specials

**TRAYBAKES 3.95**  
chocolate brownie, plain or millionaire's shortbread, plain or yoghurt topped blackcurrant flapjack

**CAKES 4.95**  
Victoria sponge, coffee & walnut, carrot, lemon drizzle, orange & elderflower, Bakewell tart or pear & butterscotch

**COCORICO (GF) 3.95**  
Mango & Coconut Flapjack, Cranberry & Shortbread Tiffin, Raspberry & Almond Frangipane or Honeycomb Rocky Road

**DESSERTS 5.95**  
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 6.95*

*With our Cow & Cacao Gelato 7.95*

**OUR COW & CACAO GELATO 3.75/5.50**  
Darts Farm Chocolate, Darts Farm Honey, Little Pod Vanilla, Fresh Strawberry or Raspberry Sorbet

*1 scoop / 2 scoop*

**SUNDAES 7.50**

**CHOCOLATE** double chocolate brownie with chocolate sauce & our Cow & Cacao vanilla gelato

**STRAWBERRY** fresh strawberries with fruit coulis & our Cow & Cacao vanilla gelato

## Afternoon Tea

**DEVONSHIRE CREAM TEA (GFA) 6.95**  
homemade scone, clotted cream & Waterhouse Fayre strawberry jam with Brew Tea for one

**CHEESE SCONE AFTERNOON TEA 7.95**  
homemade cheese scone, Quicke's Mature Cheddar, Otter Vale Devon Chutney & Brew Tea for one

**DARTS HOMEMADE SCONE 2.95**  
a choice of plain, fruit or cheese scone

**DARTS FARM HIGH TEA 14.95**  
*Served from 2.30pm, min. 2 people per person*

a selection of cakes & sandwiches, with a choice of loose leaf tea, 2 homemade scones, clotted cream & Waterhouse Fayre strawberry jam