

Nibbles

THE FARM TABLE SOURDOUGH | 3.75 | v, VEA
Smoked Butter

OLIVE BRANCH SPICED OLIVES | 3.75 | VE, GF

DART'S BBQ SWEETCORN RIBS | 3.5 | VE
BBQ Sauce

DART'S COURGETTE FRITTI | 3.5 | VE

MONKFISH SCAMPI | 4.5
Tartar Sauce

DART'S RUBY RED SAUSAGE ROLL | 4
Red Onion Ketchup

WESTCOMBE FINOCCHIONA | 5 | GF
Italian-style fennel cured saucisson made using regenerative Tamworth
pork & veal from Westcombe Dairy

Starters & Small Plates

GRILLED PEACH SALAD | 8 / 16 | VE, GF
Almonds, Bitter Leaves, Lemon Dressing

RUNNER BEAN & POTATO SALAD | 8 / 16 | v, GF
Gribiche, Crispy Capers

GRILLED BUTTERFLIED SARDINES | 8.75 | GF
Caponata, Olives, Basil Dressing

HAND DIVED LYME BAY SCALLOPS | 13.25 / 26.5 | GF
Guanciale, Crushed Peas, Pickled Dart's Fennel

CRISPY PIGS CHEEK | 8.5 | GF
Dart's Kohl Rabi Remoulade, Pickles

ARTISAN CHARCUTERIE BOARD | 9.5 / 19 | GFA
Sourdough, Pickled Farm Vegetables, Dressed Salad, Chutney



THE FARM TABLE

Field, Fire, Ferment

AUGUST 2023

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.

HERITAGE TOMATO PANZANELLA | 8 / 16 | VE, GFA
Celery, Rocket Pesto, Sourdough

I.O.W GRILLED SPICED AUBERGINE | 17 | VE, GF
Baba Ghanoush, Wye Valley Fine Beans

WESTCOMBE RICOTTA GNUDI | 9.25 / 18.5 | v
Artichoke Salsa, 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 HAKE | 21.75 | GF
Dart's Tenderstem Broccoli & Romesco Sauce

DRESSED BRIXHAM CRAB | 27.5 | GF
White & Brown Crab Meat with Fries, Dressed Salad, Lemon
Mayonnaise

GRILLED WHOLE TURBOT | 68 (FOR TWO) | GF
Fries, Dressed Salad, 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 CREEDY CARVER DUCK BREAST | 23.75 | GFA
Grilled Pak Choi, Kimchi Puree

TOM LOCKWOOD'S ROASTED PORK BELLY | 19.75 | GF
Heritage Tomatoes, Carlin Peas, Dart's Chard

DART'S RUBY RED FILLET STEAK | 32 | GF
6oz Fillet, Dressed Salad, Fries

DART'S RUBY RED SIRLOIN STEAK | 28 | GF
10oz Sirloin, Dressed Salad, Fries

DART'S RUBY RED TOMAHAWK STEAK | SEE BOARD | 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 | VE, GF

BUTTERED OR STEAMED FARM GREENS | 4 | VE, GF

CIDER DRESSED SALAD LEAVES | 4 | v, VE, GF

THE FARM TABLE FRIES | 4 | GF

BUTTERED OR STEAMED CORNISH NEW POTATOES | 4 | v, GF

CAESAR SALAD & PANGRITATA | 4 | GFA

ROASTED DARTS BEETROOT | 4 | VE, GF
Toasted Hazelnuts, Fermented Plums

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.

Farmhouse Cheese

ONE CHEESE | 5 TWO CHEESE | 8.95 THREE CHEESE | 11

Served with Homemade Crackers, Chutney & Pickles

COOLEA

Gouda style cheese from Cork, Ireland

Pair with Real McCoy Riesling

WIGMORE | v

Soft ewe's milk cheese from Berkshire

Pair with Pebblebed Brut

PEVENSY BLUE

Gorgonzola style blue from East Sussex

Pair with Churchill's Reserve Port

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

COW & CACAO CHOCOLATE

HAZELNUT

RUM & RAISIN

RASPBERRY SORBET

AFFOGATO | 7

Espresso poured over Vanilla Gelato

Make it Boozy... Amaretto | 2.5



THE FARM TABLE

Field, Fire, Ferment

AUGUST 2023

Puddings & Pairings

BLACK FOREST GATEAU | 8 | v

Boozy Cherries

Banyuls Rimage, Domaine de Valcros | 6

DARTS HONEY PANNA COTTA | 7.50 | GF

Chris Eaton's Fresh Plums

Pebblebed Sparkling Brut | 7.5

BLACKBERRY FRANGIPANE | 8 | v

Mascarpone

Late Harvest Riesling, Casas del Boqsue | 5.5

RASPBERRY & BLUEBERRY VEGAN ICE | 7.50 | VE, GF

Fresh Berries & Mint Syrup

Moscatel De La Mariana, 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

AMERICANO | 2.95

ESPRESSO OR MACHIATTO | 2.45 / 2.8

CAPPUCCINO OR LATTE | 2.95

FLAT WHITE | 3.3

COW & CACAO HOT CHOCOLATE | 3.5

TEA | 2.7

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

Petit Fours

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

ASSORTED TRUFFLES | 2.5 / 4.5

A Selection of Two or Four Cow & Cacao Chocolate Truffles

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.