

Nibbles

THE FARM TABLE SOURDOUGH | 5 | V, VEA
Homemade 'marmite' butter

Marmite made by fermenting our leftover sourdough ends

OLIVE BRANCH SPICED OLIVES | 5 | VE, GF

ARTICHOKE FRITTI | 5.25 | VE
Chilli salt

GRILLED CORNISH OCTOPUS | 5.5 | GF
Labneh & chilli dressing

GRILLED MORTADELLA | 5.75 | GF
Pickled raddicio

DARTS BEEF SAUSAGE ROLLS | 5.75
Red onion ketchup

Small Plates

GRILLED APRICOTS | 13 | V, GF
Chew Valley stracciatella, roasted almonds

BRAISED MIXED ASPARAGUS | 12.75 | VE, GF
Water vinaigrette dressing, artichoke

DARTS BEETROOT & GRACEBURN SALAD | 12 / 24 | V
Chicory & Darts rhubarb dressing

GRILLED JOHN DORY | 12.75 | GF
Gem lettuce tacos, I.O.W tomato relish, pickled radish

HAND DIVED SCALLOPS | 18 / 36 | GF
Hodmedods fava bean puree, Somerset pancetta

PARMESAN AGNELLOTTI | 13.75
Ruby Red beef ragu

LOCAL CHARCUTERIE BOARD | 14 / 28 | GFA
FT sourdough, butter, pickles, dressed salad & chutney



THE FARM TABLE

Field, Fire, Ferment

MAY 2026

Soil, Sea & Farm

We champion whatever seasonal bounties our farm has to offer. Vegetables are handpicked each morning before making the short journey from field to kitchen. Our seafood is landed in nearby Brixham. Our meat is raised as ethically and sustainably as possible; either by ourselves or our trusted community of local farmers.

DARTS CAULIFLOWER STEAK | 24 | VE, GFA
White bean & ajo blanco, burnt onion harissa

I.O.W PANZANELLA | 12 / 24 | VE

The Farm Table sourdough, pickled celery

GRILLED SEA BASS FILLET | 25.25 | GF
Beetroot fondue & bok choi

GRILLED HAKE FILLET | 26.5 | GF
Monks beard & crab salad

DRESSED CRAB | 33.5 | GF
White & brown crab meat with fries, dressed salad leaves
& lemon mayonnaise

8OZ PORK COLLAR STEAK | 25.75 | GF
Burnt spring onion salsa & blistered I.O.W tomatoes
GRILLED CREEDY CARVER CHICKEN BREAST | 24.5 | GF
Wye Valley asparagus & cucumber salad, sauce zhoug

Ruby Red Steak

We farm our herd of rare breed, native Ruby Red Devon cattle in harmony with nature; grazing our wetlands & slowly growing to full natural maturity. When ready, each animal is hand selected by our master butchers and dry aged here on our farm for at least 40 days.

10OZ SIRLOIN | 35 | GF
Dressed salad leaves & fries

6OZ FILLET | 38 | GF
Dressed salad leaves & fries

TOMAHAWK | 8.5 PER 100G | GF
Ribeye on the bone, dressed salad leaves & fries

CHATEAUBRIAND | 15 PER 100G | GF
Centre cut fillet, dressed salad leaves & fries

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 | VEA, GF

ROASTED PARSNIP, ZAT'AR | 6 | GF, VE

FRIED SPRING GREENS, FERMENTED RADISH | 6 | VE, GF

BUTTERED OR STEAMED JERSEY ROYALS | 6.75 | VEA, GF

GARLIC KING OYSTER MUSHROOMS | 7.5 | VEA, GF

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

KIRKHAM LANCASHIRE

Light and creamy cheese from Lancashire

Pair with Aruma Malbec | 7.75

SHROPSHIRE BLUE

Sharp and strong Stilton style cheese from Shropshire

Pair with Sichel Sauternes | 8.5

ROLLRIGHT

Soft cow's milk cheese from Gloucestershire

Pair with Pebblebed Sparkling White | 7.5

Gelato

We craft our artisan gelato here using Oak Park Dairy and ingredients from our farm & food hall

ONE | 4.5 TWO | 7.5 THREE | 10

LITTLE POD MADAGASCAN VANILLA | V, GF

COW & CACAO CHOCOLATE | V, GF

YORKSHIRE RHUBARB JAM | V, GF

HAZELNUT | V, GF

APPLE CRUMBLE SORBET | VE, GF

AFFOGATO | 7.25 | V, GF

Make it Boozy... Add Darts Chocolate Liqueur | 4



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Field, Fire, Ferment

Puddings & Pairings

CHOCOLATE TART | 10 | V
Coffee liquor mascarpone

Pair with Churchills Tawny Port | 8

RHUBARB & ELDERFLOWER TRIFLE | 10

Pair with Late Harvest Riesling | 8

APPLE & OLIVE OIL CAKE | 10 | VE
Apple puree

Pair with Sandford Orchards Ice Cider | 9

LEMON POSSET | 10 | V, GF

Meringue & preserved raspberries

Pair with Knightor, Cornish White Vermouth | 8

Chocolates

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

Digestif

LIMONCELLO | 8 | 50ML

Shakespeare Distillery, West-Midlands, England

RESERVE PORT | 8.5 | 75ML

Churchills, 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 serve Roastworks speciality coffee & Oak Park Dairy milk

AMERICANO | 3.8

ESPRESSO OR MACCHIATO | 3.2 / 3.8

CAPPUCCINO OR LATTE | 4.25

FLAT WHITE | 4.25

COW & CACAO HOT CHOCOLATE | 4.9

TEA | 3.5

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