



GREEN TABLE

DARTINGTON

HOT DRINKS

Coffees

also available as decaffeinated

Flat White 3.50

Latte 3.70

Cappuccino 3.70

Americano 3.50

Cortado 3.50

Espresso 3.00

Macchiato 3.00

Mocha 3.90

Babyccino 1.00

Hot Chocolate 4.00

Sugar Free Hot Chocolate 4.00

Kids Hot Chocolate 2.20

Milk Alternative 0.30 - almond, oat, soya

Teas

Builders' Tea 3.00

caffeinated or decaffeinated

Loose Leaf Black Tea 3.50

English Breakfast

Early Grey

Assam

Darjeeling

Loose Leaf Teas

Organic Herbal 3.50

Chamomile

Peppermint

Liquorice, peppermint & spearmint

Aniseed, Fennel and liquorice

Lemongrass & Ginger

Green Pin Ho Jade



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COLD DRINKS

Dartmoor Spring Water Still / Sparkling	2.00
Tarka Devon Spring Still / Sparkling	2.00

LUSCOMBE DRINKS

Sicilian Lemonade	4.00
Sicilian Citrus Crush	4.00
Elderflower Bubbly	4.00
Damascene Rose Bubbly	4.00
Passion Fruit Ginger Beer	4.00
Hot/Cool Ginger Beer	4.00
Raspberry Crush	4.00
Rhubarb Crush	4.00
Luscombe Tonic	3.00
Luscombe Light tonic	3.00
Luscombe Elderflower	3.00

JUICE

Frobishers Apple	4.00
Frobishers Mango	4.00
Frobishers Cranberry	4.00
Cawston Press Apple & Mango Carton	2.50
Cawston Press Sunshine Orange Carton	2.50
Coca-Cola	3.50
Diet Coke	3.50

Prosecco Spumante Organic 125ml	7.00
White Wine - Sharpham Dart Valley Reserve Organic 175ml	8.50
White Wine - Beeskamp Chenin Blanc 175ml	6.75
Red Wine - Tempranillo Organic 175ml	6.75
Rosé Wine - di Nerello Mascalese Sibiliana 175ml	6.75

Devon Ciders all 500ml

Annings Strawberry & Lime 4% ABV	6.00
Annings C hed Mixed Berries 4% ABV	6.00
Annings Elderflower & Cucumber 4% ABV	6.00
Sampford Orchard Devon Red 4.5% ABV	6.50

Beers – Lagers all 330ml

Salcombe Pale Ale Cans 4.6% ABV	5.00
Salcombe Pilsner Premium Lager Cans 5.4%	5.00
Peroni Nasto Azzurro 5% ABV	5.50
Corona Extra 4.5% ABV	5.50



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NOURISH BOWL (available from 9am to 11am)	
with Greek or coconut yogurt	9.00
Home-baked granola: cinnamon, berries, agave nectar, cacao nibs, seeds, freeze-dried berries	
TOAST from Hylsten Bakery (available from 9am to 11am)	
Organic semolina & porridge toast with salted butter or olive oil	4.00
with salted butter and strawberry jam	5.00
with organic peanut butter from Earth, Food & Love	6.00
with organic almond butter from Earth Food & Love	6.00
PASTRIES	
Choice of Croissant, Pain au Chocolat – or Danish	4.00
SNACKS	
Truffle & Pecorino nuts	5.00
Valencia almonds fried in olive oil	5.00
Sea salt crackers, truffle Manchego cheese, quince jelly	6.00
Gordal Olives	5.00
Boquerones, olive oil, parsley, chilli flakes	6.00
SOUP	
Green veggie soup, School Farm curly kale, organic sourdough	8.00
SOURDOUGH FLATBREADS (gluten free option available)	
Serrano ham, char-grilled peach, truffle Manchego	15.00
Slow roasted Heritage tomatoes, burrata, pickled red onion, basil	14.00
Pulled Moroccan spiced Devon lamb, pickled slaw, apricots, pomegranate, almonds, mint, yogurt	16.00
Hummus, charred veggies, chipotle mayo, basil, vegan parmesan	14.00
Vegetable & lentil Dahl, mango, pomegranate, coriander with flatbread	13.00
CREAM TEA	
Your choice of freshly baked warm buttermilk / fruit scone, (one or two) strawberry jam, Devonshire clotted cream	7.50 / 9.50
Served with a choice of organic herbal teas or English Breakfast	
Freshly baked cheese scone with spicy tomato chutney	4.50
EXPLODING BAKERY CAKES	4.00

if you have any allergies please ask the staff