

# MENUS





# DRINKS RECEPTIONS

## COCKTAILS

AMBER NEGRONI — Grappa, Cocci Di Torino, Montenegro, orange bitters **11**

DA COSTA SPRITZ — Lemon and Farm Shop Gin infusion, prosecco, soda **11**

VENETIAN HIGHBALL — Circumstantial Organic Vodka with hibiscus & gentian, rhubarb **12**  
& verbena cordial, soda

GRAPPA COBBLER — Grappa, peach cordial, peach liqueur, Scarpa Extra Dry Vermouth di Torino **12**

## NON-ALCOHOLIC COCKTAIL

COASTAL SPRITZ — Lemon and Pentire Adrift infusion, soda **9**

## SPARKLING

BRUT FRIZZANTE — Prosecco, Cantina Bernardi, Veneto, Italy, NV **38**

BRUT NATURE COL FONDO — Adami, Valdobbiadene, Veneto, Italy, 2022 **62**

BRUT — Théophile by Louis Roederer, Champagne, France, NV **85**

EXTRA BRUT — Alta Langa Bianco Germano, Piedmont, Italy, 2020 **98**

BRUT — Hillside No.3, Hundred Hills, Oxford, England, 2019 **110**

BLANC DE NOIRS — Benoit Lahaye, Champagne, France, 2020 **155**

BRUT — Cristal, Louis Roederer, Champagne, France, 2015 **475**

Our full wine list is available separately.

# CANAPÉ MENU

We recommend serving four canapés per person during a pre-lunch or dinner reception, or eight to twelve canapes per person for drinks receptions.

## 4

Gnocco fritto with mortadella & fresh cheese

Gnocco fritto with beetroot & oat cream

Marinated olives

Baccalà fritto

## 4.5

Smoked aubergine & pesto cicchetti

Spicy sopressa & chilli cicchetti

Mortadella & pistachio cicchetti

Preserved pepper & anchovy cicchetti

Artichoke & caper cicchetti

## 7

Calamari fritti with lemon & chilli

Zucchini fritti with lemon & chilli

Durslade Farm beef tartare with crispy potato

Venison meatballs with tomato sauce & polenta

## 9

Wood fired diver scallop with Venetian spices

Grilled mushrooms with polenta & truffle

## DOLCE

## 5

Veneto cheese with fig jam

Tiramisù

# MENU ENHANCEMENTS

Prices are available on request, please speak with your  
Event Manager.

## PLATTERS

A selection of cheeses with quince & crackers

Italian & Westcombe charcuterie board  
with our home made Giardiniera, confit onion chutney  
& sourdough

Cicchetti platter: a selection of seasonal cicchetti  
with meat, fish & vegetables

## TRUFFLE

Whilst in season (Wednesday 11th September – Friday 31st January), the  
below local truffle dishes will be available to add onto any menu.

Truffle agnolotti with mushrooms & Cornish Yarg

Free range scrambled eggs with fresh truffle

Truffle stuffed Baron Bigod cheese  
with fig jam & crackers

Handmade buckwheat gnocchi with truffle  
& Casatella Trevigiana fonduta

## WHOLE ANIMALS

Pre order a whole animal to be cooked on the asado grill  
and served with seasonal vegetable sides.

Lamb

Suckling pig

# SHARING MENU A

45

All dishes will be served sharing style in the centre of the table.

## ANTIPASTI

Baccalà fritto

Artichoke, anchovy & basil cicchetti

Canederli with Scottish girolles

## PASTA

Schultzkrapfen with Fran's pumpkins, sage  
& pine nuts

## MAIN COURSE

Durslade bistecca alla fiorentina  
with creamy polenta, salsa verde  
& Roundhill garden vegetables

## DOLCE

Tiramisù

# SHARING MENU B

## PLANT-BASED

45

All dishes will be served sharing style in the centre of the table.

### ANTIPASTI

Gnocco fritto with beetroot cream

Artichoke & basil cicchetti

Canederli with Scottish girolles

### RISOTTO

Radicchio & Main of Bruton risotto  
with toasted walnuts

### MAIN COURSE

Smoked aubergine  
with creamy polenta, salsa verde  
& Roundhill garden vegetables

### DOLCE

Oat milk panna cotta with poached pears

# PLATED MENU C

50

Guests are to select one starter, one main course and one dessert from the choice menu below. Dishes will be served individually, and a full pre-order and table plan will be required two weeks prior to your event.

## STARTERS

Zuppa d'orzo with vegetables from our walled garden  
Durslade Farm beef carpaccio with cren & rocket  
Fran's tomato salad

## MAIN COURSE

Spaghetti alla busara with freshwater crayfish  
The season's mushrooms  
with Jerusalem artichoke polenta  
Estate shot venison cacciatore with polenta  
(may contain shot)

## DOLCE

Oat milk panna cotta with poached pears  
Wood roasted apple strudel with vanilla cream  
Cheese from Veneto with fig jam

ADD A TRUFFLE COURSE FOR 15PP

# DA COSTA FEASTING MENU D

90

All dishes will be served sharing style in the centre of the table.

## ANTIPASTI

Gnocco fritto with mortadella & fresh cheese

Marinated olives

Baccalà fritto

## STARTERS

Wood fired diver scallop with Venetian spices

Durslade Farm beef carpaccio with cren & rocket

Smoked peppers with capers & toasted hazelnuts

## PASTA

Pumpkin raviolo with fresh water crayfish sauce

## MAIN COURSE

Slow cooked & smoked Durslade Farm  
lamb shoulder with creamy polenta,  
Roundhill vegetables & salsa verde

## DOLCE

Tiramisù



# SUNDAY LUNCH MENU

60

Antipasti will be served sharing style in the centre of the table and we ask that one main course is selected for the party. Dietary requirements will be accommodated separately to this.

## ANTIPASTI

Veneto & West country cheese board  
with fig jam & sourdough crackers

Italian & Westcombe charcuterie board  
with our home made Giardiniera, confit  
onion chutney & sourdough

Gnocco fritto with mortadella & fresh cheese

Sourdough potato bread

with extra virgin olive oil & our vinegar

Fran's tomato salad

## MAIN COURSE

Da Costa porchetta

or

Durslade Farm slow roasted beef

or

Beetroot risotto

Served with frico, sauteed Tuscan cabbage  
with anchovy & chilli, carrots with sage &  
Da Costa smoked bone marrow sauce

## DOLCE

Tiramisù

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# FURTHER INFORMATION



Please select one menu for your party.

We will cater for dietary requirements separately to this. If your party has any food allergies or intolerances, please let us know when booking. We do use allergens in our kitchens and any of our dishes may contain traces of allergens.

Our dishes are subject to seasonal changes.

Should you wish to provide your own cake, a fee of £5.00 per guest will be charged.

A discretionary 12.5% service charge will be added to your bill.  
All prices include VAT at the current rate