

DA COSTA

AN ITALIAN IN SOMERSET

PRIVATE HIRE & EVENTS

AN ITALIAN IN SOMERSET



Da Costa has been named for and inspired by Artfarm co-founder Iwan Wirth's maternal grandfather, who originated from the small mountainous village of Rivamonte Agordino in the Veneto region of Northern Italy. He emigrated to Switzerland in the early 20th century and opened a restaurant much loved for its simple, honest fare.

A century later, and some 800 miles from that first restaurant, Da Costa continues this glorious culinary adventure. Bring friends and family together for an Italian celebration in the heart of Somerset.?

And. Da Costa

LOCALLY SOURCED PRODUCE, IMPORTED ITALIAN INSPIRATION



Our menus are an exploration of traditional northern Italian recipes, whilst acknowledging the similarities between this mountainous region of Italy and the verdant county of Somerset. We prioritise game shot on our estate and beef and lamb reared on our farm, whilst many of the vegetables and herbs have been grown in Roundhill's walled garden.

We have a variety of set menus for larger groups, cicchetti and canapés for standing receptions and even bespoke menus including whole animals cooked over flame. All our menus change with the seasons and as a result are subject to availability. For details on our global selection of wines (focusing on Italian and British small domain producers, including wine from our own vineyards) and aperitivi and cocktails, speak to our team.

SPACES



SEMI-PRIVATE DINING & EXCLUSIVE HIRE

From an intimate semi-private dining experience to exclusive hire of the entire restaurant, Da Costa offers a versatile space to bring friends and family together for an Italian celebration in Somerset. The beautifully converted cow shed offers a unique backdrop for your event. Personalise the space with seasonal flowers and table décor and work with our team to pick the ideal menu and drinks for an Italian-inspired celebration.

Menus can be printed and designed to your requirements.

When the venue is hired exclusively, guests are welcome to play their own music through our in-built speakers. For all semi-private events, usual background music will play. There is disabled access to all areas.

SEMI-PRIVATE AREA

Capacity:
Seated: 26

**RESTAURANT
EXCLUSIVE-HIRE**

Capacity:
Seated: 80 ? Standing: 150

**RESTAURANT + SEMI-PRIVATE
AREA EXCLUSIVE-HIRE**

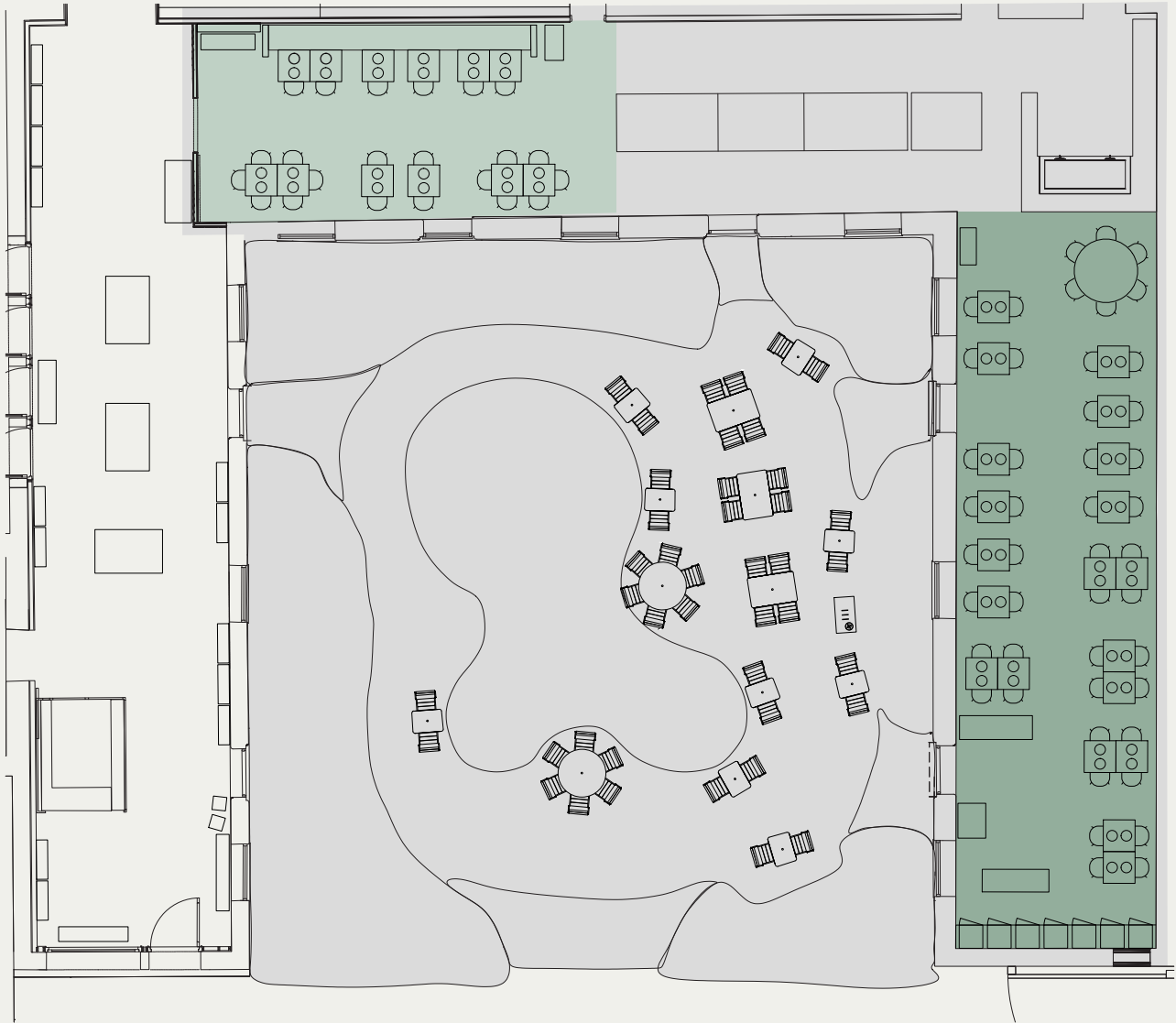
Capacity:
Seated: 116 ? Standing: 200

Floorplans overleaf

SPACES



FLOORPLAN



— Semi-Private Area — Restaurant

Please note that for hires of the above spaces, we are able to move the tables to best accommodate your party size.

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

Spicy sopressa & chilli cicchetti

Mortadella & pistachio cicchetti

Preserved pepper & anchovy cicchetti

Artichoke & caper cicchetti

7

Calamari fritti with lemon & chilli

Cauliflower 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

Durslide 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

This season's mushrooms with Jerusalem artichoke polenta

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

Smoked chestnut & porcini soup
Durslade Farm beef carpaccio with cren & rocket
Marinated beetroot & homemade stracciatella salad

MAIN COURSE

Bigoli in salsa
The season's mushrooms
with Jerusalem artichoke polenta
Estate shot venison 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

Bigoli in salsa

MAIN COURSE

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

DOLCE

Tiramisù

SHARING MEAT DISHES

20

Choose from three meats cooked over the Da Costa fires. Dishes will be served sharing style down the centre of the table.

LAMB

Roasted leg of lamb,
smoked potatoes

VENISON

Slow cooked estate shot venison
shoulder, smoked potatoes

BEEF

Durslade Farm slow roasted beef,
smoked potatoes

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 & Somerset 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

Marinated beetroot & homemade stracciatella 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

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

THE ESTATE



OUR OTHER VENUES

For all the special occasions in your life, discover our portfolio of event spaces in Somerset.

ROTH BAR



Immerse yourselves in art at the vibrant Roth Bar with cocktails and canapés which can host up to 40 guests at the bar, with additional capacity available in the courtyard.

Enhance the experience with a cocktail masterclass, where you and your guests can create our signature cocktails.

DURSLADE FARMHOUSE



For a more intimate setting, enjoy a private three-course dinner in the cosy dining room of Durslade Farmhouse, accommodating up to 12 guests, or outside in the warmer months. Alternatively, host a standing feast that extends into the sitting room and garden. For larger gatherings of up to 60 guests, our chefs can prepare a selection of sharing boards, cooked over our signature fire pits. You can also enjoy an overnight stay, with The Farmhouse accommodating twelve guests across six unique bedrooms.

THE OUDOLF FIELD, GALLERY & PAVILION



The Oudolf Field and Radi Pavilion offer an idyllic setting for your wedding ceremony or a unique space for drinks or dinner. Host a memorable drinks reception and enjoy canapés in the garden and pavilion or exchange vows in the pavilion, sip cocktails in Oudolf Field and finish with dinner in Da Costa.

Internationally renowned landscape designer Piet Oudolf designed the landscaping scheme for the entire site, including Oudolf Field—a large perennial meadow that offers a seamless transition between Durslade Farm and the surrounding Somerset countryside. Carefully shaped and planted, the garden echoes the tradition of classical gardens, creating a timeless landscape throughout the changing seasons. At the top of Oudolf Field sits the Radi Pavilion, designed by Chilean architect Smiljan Radi. Originally unveiled at the Serpentine Gallery in London in 2014, it was installed in Oudolf Field in March 2015.

To enquire about any of our event spaces, please contact our events team. Email: events@durslade.co.uk or call 01749 467 881.

DA COSTA

AN ITALIAN IN SOMERSET

DURSLADE FARM ? DROPPING LANE
BRUTON ? SOMERSET ? BA10 0NL

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