

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.?

Paola 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: 30

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

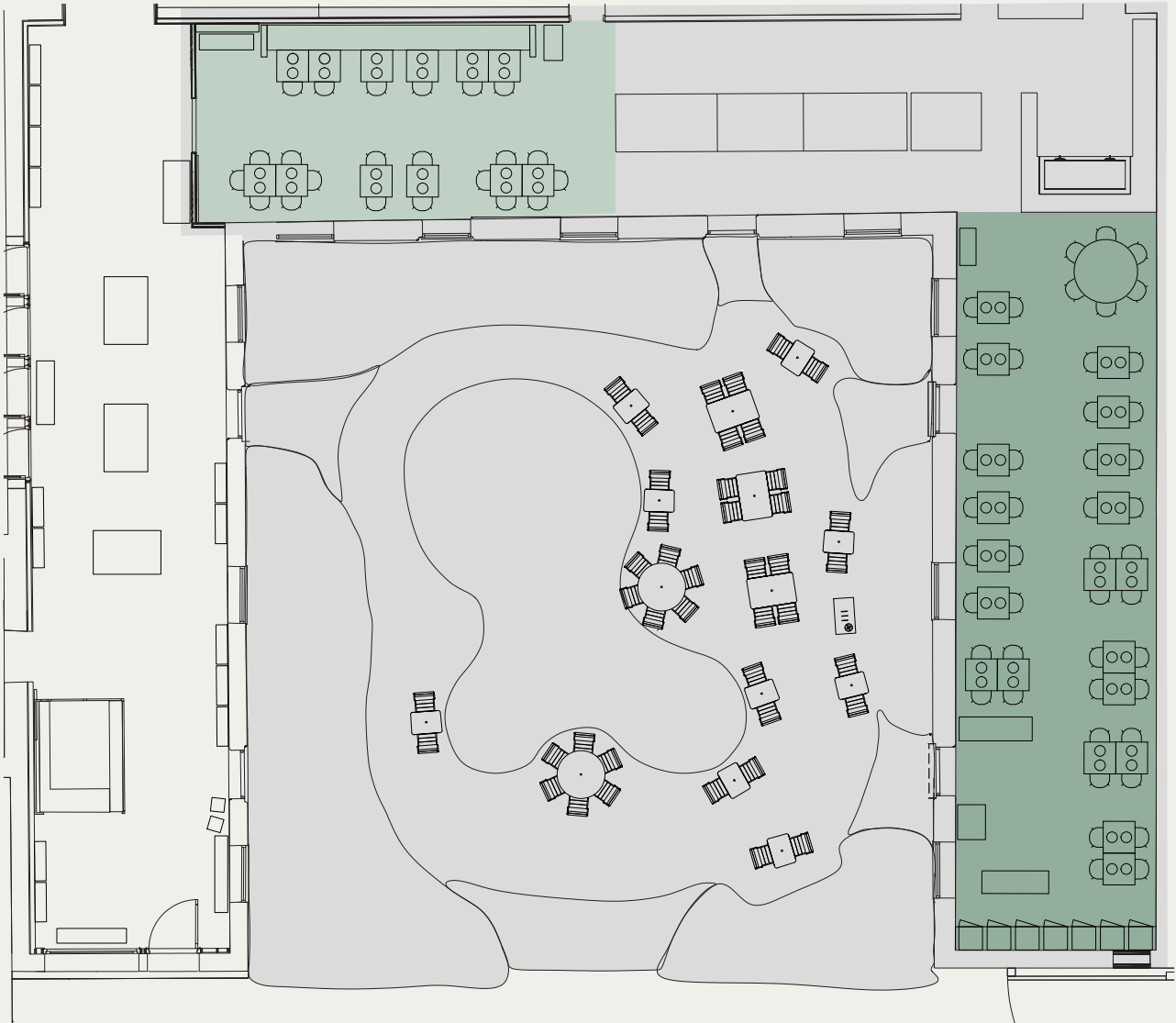
Capacity:
Seated: 80
With external furniture: 116
Standing: 200

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

RADICCHIO MARTINI — Radicchio & cardamon infused vodka, bianco vermouth,
herb infused olive oil

SPICED FIG HIGBALL — Asterley bros amaro, spiced fig syrup, coriander,
white peppercorn infused gin

NON-ALCOHOLIC COCKTAIL

FIG HIGBALL — Spiced fig syrup, soda water

SPARKLING

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

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

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

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

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

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

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

Our full wine list is available separately, vintages subject to change.

CANAPÉ MENU

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

4

Polenta fritta

Gnocco fritto with beetroot & oat crème fraîche
Somerset mozzarella, cheddar & tomato arancini

Baccalà fritto

Gnocco fritto with mortadella & fresh cheese

4.5

Pickled courgette & saffron cicchetti

Preserved pepper & anchovy cicchetti

Mortadella & pistachio cicchetti

Spicy sopressa & chilli cicchetti

7

Zucchini fritti with lemon & chilli

Calamari 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

Smoked trout with asparagus, dill & crispy frico

DOLCE

5

Veneto & Somerset cheese with fig jam

Tiramisù

MENU ENHANCEMENTS

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

PLATTERS

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

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

A selection of cheeses with quince & crackers

PASTA

Each dish serves four, sharing style

Seasonal Durslade Farm ragu
Aubergine & tomato rigatoni with dried ricotta
Spicy Cornish tuna ragu with olives

SHARING MENU A

50

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

ANTIPASTI

Beetroot, with oat crème fraîche & caramelised walnuts

Burrata with giardiniera & wild garlic

Baccalà fritto

MAIN COURSE

Chalk Stream trout with cannellini beans & tomato

“Risi & Bisi” pea & pancetta risotto

Durslide Farm lamb with creamy polenta & Da Costa sauce

SIDES

Tenderstem broccoli with bagna cauda

Smoked potatoes with salsa verde

DOLCE

Tiramisù

Limoncello posset with biscotti

SHARING MENU B

70

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

ANTIPASTI

Burrata with giardiniera & wild garlic
Cured trout with smoked ricotta & Aperol
Gnocco fritto

MAIN COURSE

English asparagus & saffron risotto
Monkfish with cannellini beans & tomato
Durslade Farm rib eye steak

SIDES

Creamed spinach
Smoked potatoes with salsa verde

DOLCE

Tiramisù
Seasonal panna cotta

FEASTING MENU

95

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

ANTIPASTI

Seasonal arancini

Baccala fritto

Gnocco fritto

STARTERS

Burrata with giardiniera & wild garlic

Wood fired diver scallop with Venetian spices

Durslide Farm beef carpaccio with cren & rocket

PASTA

English asparagus & saffron risotto

MAIN COURSE

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

DOLCE

Tiramisù

Chocolate mousse with peanut
brittle & salted caramel

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

Burrata with giardiniera & wild garlic
Cured trout with smoked ricotta & Aperol
Baccala fritto

MAIN COURSE

Da Costa porchetta
or
Durslade Farm rib eye steak
Both served with frico, sauteed Tuscan cabbage
with anchovy & chilli, carrots with sage &
Da Costa smoked bone marrow sauce
or
"Risi & Bisi" pea & pancetta risotto
Served with Walled Garden seasonal vegetables

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.

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

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

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