

DA COSTA

AN ITALIAN IN SOMERSET

FESTIVE SEASON
PRIVATE HIRE & EVENTS



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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, family and colleagues together for an Italian celebration in the heart of Somerset.

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



GROUP DINING, EVENTS & 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, family and colleagues 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 group dining and semi-private events, usual background music will play. There is disabled access to all areas.

GROUP BOOKINGS

Capacity:
9-30

SEMI-PRIVATE AREA

Capacity:
Seated: 30

RESTAURANT

*(Semi-private area remains
open to the public)*

Capacity:
Seated: 50
With external furniture: 100
Standing: 150

EXCLUSIVE HIRE

*(Including Da Costa & Roth Bar, with
the option of Oudolf Field and Gallery)*

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



MENUS



DRINKS RECEPTIONS

COCKTAILS

WINTER SPICED NEGRONI — Grappa, Cocchi Di Torino, Montenegro, orange bitters

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

SMOKED ORANGE COFFEE — Mozzo espresso, Frangelico, cointreau, cream, hazlenut syrup

SPICED FID HIGHBALL — Asterley bros amaro, spiced fig syrup, coriander
& white peppercorn infused gin

NON-ALCOHOLIC COCKTAIL

SEASONAL DA COSTA SHRUB — Seasonal fruit, lemon peel, oleo saccharum

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 canapes per person for drinks receptions.

4

Polenta frita

Gnocco fritto with beetroot & oat crème fraîche

Mushroom and estate truffle arancini

Baccalà fritto

Gnocco fritto with mortadella & fresh cheese

4.5

Artichoke & basil cicchetti

Anchovy & stracciatella 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

Tuna tartare, with fennel panna cotta

9

Wood fired diver scallop with Venetian spices

Smoked trout with horseradish, dill & crispy frico

DOLCE 5

Veneto & Somerset cheese with fig jam

Bombolino

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

Duck ragu

Aubergine & tomato rigatoni with dried ricotta

Bigoli in salsa

Durslade Farm lasagne

Lobster cannelloni

DIGESTIVO

DA COSTA BOMBARDINO — Eggnog, brandy

TEA & COFFEE

Choose from our selection of teas and coffees

Option to add a Frangipane topped mince pie

FESTIVE SHARING MENU A

50

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

ANTIPASTI

Mushroom and estate truffle arancini

Beetroot, with oat crème fraîche & caramelised walnuts

Gnocco fritto

MAIN COURSE

Durslide Farm lamb lasagne

Chalk Stream trout with cannellini beans & tomato

Walled Garden radicchio risotto with Cashel Blue

SIDES

Tenderstem broccoli with bagna cauda

Smoked potatoes with salsa verde

DOLCE

Tiramisù

FESTIVE SHARING MENU B

70

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

ANTIPASTI

Pickled courgette & saffron cicchetti

Trout crudo with mandarin

Gnocco fritto

MAIN COURSE

Mushroom and estate truffle cannelloni

Lobster cannelloni

Durslade Farm rib eye steak

SIDES

Tenderstem broccoli & bagna cauda

Smoked potatoes with salsa verde

DOLCE

Tiramisù

Pannettone bread & butter pudding with whisky ice cream

FESTIVE FEASTING MENU

95

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

ANTIPASTI

Seasonal arancini

Baccala mantecato

Gnocco fritto

STARTERS

Sweet & sour radicchio with walnut sauce

Wood fired diver scallop with Venetian spices

Durslide Farm beef carpaccio with cren & rocket

PASTA

Lobster cannelloni

MAIN COURSE

Slow cooked & smoked estate venison shoulder with
creamy polenta, Roundhill vegetables & salsa verde

or

Whole grilled and stuffed seabream 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

Gnocco fritto

Beetroot cured trout with smoked ricotta

Baccala mantecato

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

Roundhill radicchio risotto with Cashel Blue

Served with Walled Garden seasonal vegetables

DOLCE

Tiramisù

FURTHER INFORMATION



Please select one menu for your party.

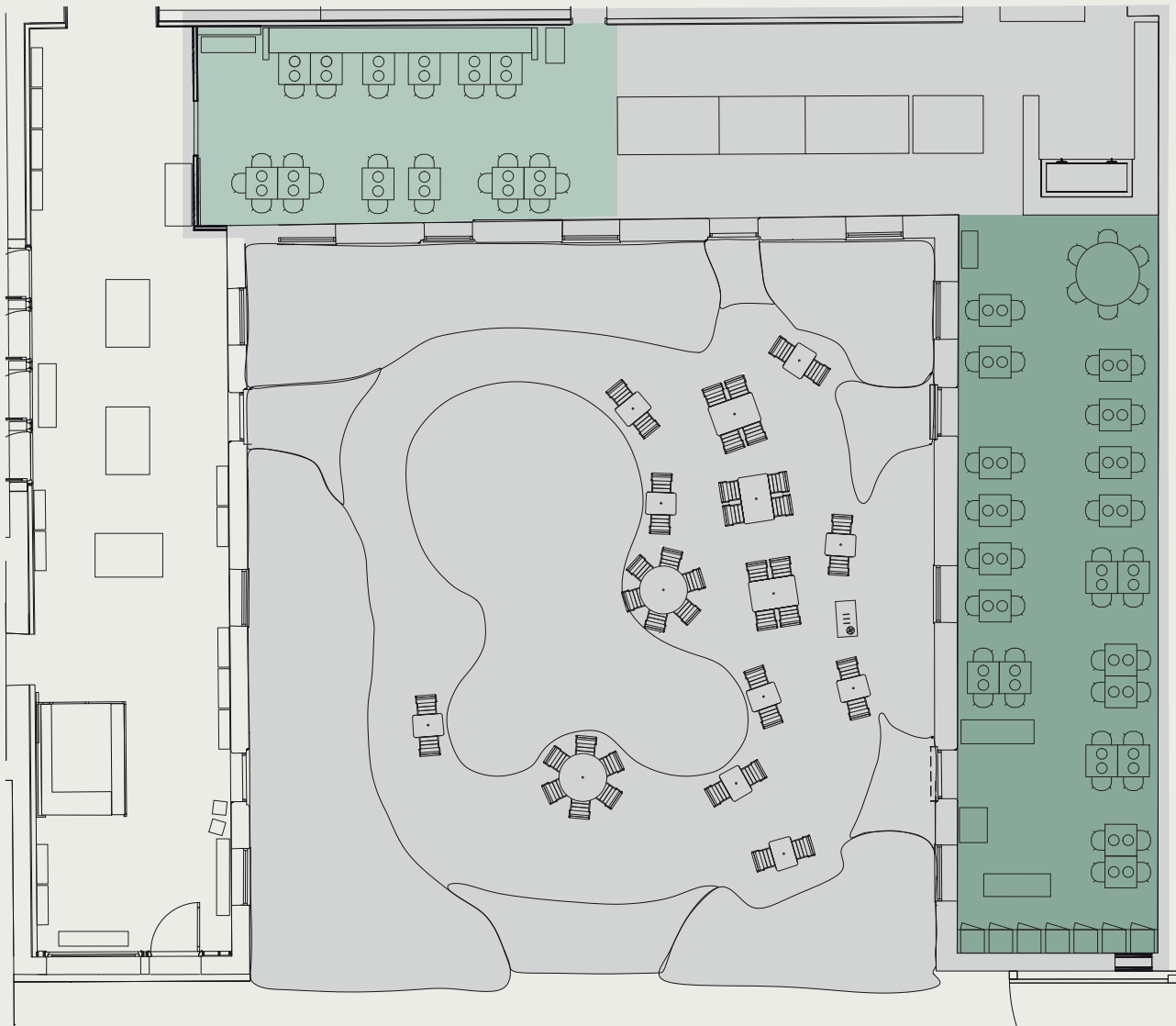
We will cater for dietary requirements separately to this. If your party has any food allergies or intolerances, please let us know when booking. We do use allergens in our kitchens and any of our dishes may contain traces of allergens.

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

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.

THE ESTATE



OUR OTHER VENUES

For all the special occasions in your life, including Christmas parties, 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 Radic Pavilion offer a beautiful setting to explore when you dine at Da Costa over the winter. Take a stroll up through the garden and take in a garden designed to be enjoyed throughout the year.

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 Radic Pavilion, designed by Chilean architect Smiljan Radic. 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
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