

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.

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.

GROUP BOOKINGS

Capacity:
Seated: 9-30

SEMI-PRIVATE AREA

Capacity:
Seated: 30

RESTAURANT

(Semi-private area remains open to the public)

Capacity:
Seated: 60
Standing: 150
With external furniture: 80

EXCLUSIVE HIRE

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

Capacity:
Seated: 100
Standing: 200
With external furniture: 120

SPACES



MENUS



DRINKS RECEPTIONS

COCKTAILS & APERITVO

WALLED GARDEN MARTINI — Walled garden apples, orange zest & cinnamon infused 12
Ciroc vodka, Noilly Prat

CYNAR SPRITZ — Cynar artichoke aperitif, soda, prosecco 9

AMERICANO — Cocchi Americano aromatised wine, soda, processo, Peychaud's bitters 12

NON-ALCOHOLIC COCKTAIL

SEASONAL DA COSTA SHRUB — Seasonal fruit, lemon peel, oleo saccharum 6

SPARKLING

BRUT FRIZZANTE — Prosecco, Cantina Bernardi, Veneto, Italy, NV 48

ROSÉ — Maid of Bruton, Somerset, England, 2019 78

BLANC DE BLANCS 600 RISERVA — Kurtatsch, Alto-Adige, Italy, 2018 108

BRUT — Louis Roederer Collection 245, Champagne, France, NV 114

LARGE FORMAT

SPARKLING 1500

BRUT — Adami, Bosco di Gica Valdobbiadene, Veneto, Italy, NV 120

BRUT — Louis Roederer Collection, Champagne France, NV 220

WHITE 1500

GAVI DI GAVI — `Montessora` La Giustiniana, Piedmont, Italy, 2020 115

CHARDONNAY — Terlano Kreuth, Alto-Adige, Italy, 2022 165

RED 1500

CHIANTI RUFINA — Selvapiana, Tuscany, Italy, 2022 100

BAROLO CLASSICO — Oddero, Piedmont, Italy, 2019 280

Our full 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

Baccalà fritto

Squash fritto with fresh cheese & honey

Gnocco fritto with mortadella & fresh cheese

Gnocco fritto with beetroot & oat crème fraîche

Somerset mozzarella, cheddar & tomato arancini

4.5

Goats curd & beetroot cicchetti

Preserved pepper & anchovy cicchetti

Mortadella & pistachio cicchetti

Spicy sopressa & chilli cicchetti

7

Calamari fritti with lemon & chilli

Durslide 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

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
Durslade Farm lasagne

DIGESTIVO

GRAPPA — Pilzer Noisiola, Trentino Alto-Adige, Italy 6

COGNAC — Rémy Martin VSOP, France 7

LIMONCELLO — Luxardo, Italy 8

CELEBRATIONS CAKES

GIANT TIRAMISU 6 PP

Our beloved
tiramisu – the ultimate
showstopper and
centerpiece for
your celebrations.

CHOCOLATE CAKE 6 PP

A deliciously
indulgent layered
chocolate cake
baked with 70%
Callebaut chocolate.

LEMON & ALMOND DRIZZLE CAKE 6 PP

A zesty and light
dairy and gluten-free
cake, baked with
ground almonds.

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

SHARING MENU A

50

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

ANTIPASTI

Baccalà fritto

Burrata with walled garden squash, rocket & balsamic

Beetroot, with oat crème fraîche & caramelised walnuts

MAIN COURSE

Estate venison with creamy polenta & Da Costa sauce

Chalk Stream trout with cannellini beans & tomato

Walled Garden radicchio risotto with Cashel Blue

SIDES

Cavolo nero with bagna cauda

Smoked potatoes with salsa verde

DOLCE

Tiramisù

SHARING MENU B

70

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

ANTIPASTI

Gnocco fritto

Cured trout with smoked ricotta & Aperol

Burrata with walled garden squash, rocket & balsamic

MAIN COURSE

Durslade Farm rib eye steak

Monkfish with cannellini beans & tomato

Butternut squash risotto with sage & pine nuts

SIDES

Cavolo nero with bagna cauda

Smoked potatoes with salsa verde

DOLCE

Tiramisù

Monte marmolada

FEASTING MENU

95

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

ANTIPASTI

Gnocco fritto

Baccalà fritto

Seasonal arancini

STARTERS

Durslide Farm beef carpaccio with cren & rocket

Wood fired diver scallop with Venetian spices

Burrata with walled garden squash, rocket & balsamic

PASTA

Durslide Farm venison lasagne

MAIN COURSE

Slow cooked & smoked Durslide Farm lamb 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

Baccalà fritto

Burrata with walled garden squash, rocket & balsamic

Cured trout with smoked ricotta & Aperol

MAIN COURSE

Da Costa porchetta

or

Durslade Farm rib eye steak

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.

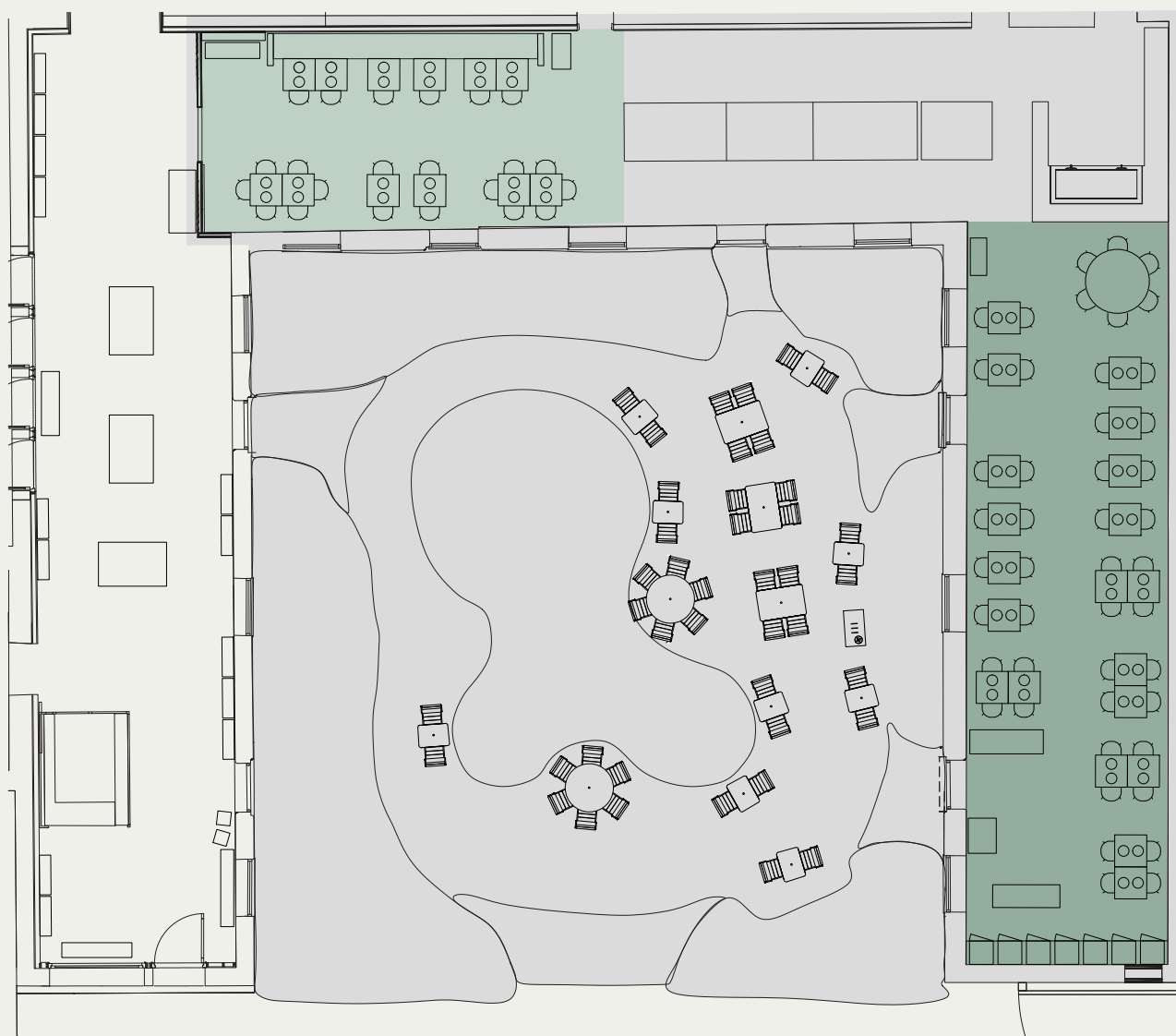
We will cater for dietary requirements separately to this. If your party has any food allergies or intolerances, please let us know when booking. We do use allergens in our kitchens and any of our dishes may contain traces of allergens.

Our dishes are subject to seasonal changes.

We offer a handpicked selection of luxury gifts for your guests. Should you wish to know more, please ask our team for further details.

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



Red, green and everything in between,
every one of our varieties has been
expertly grown and taste tested by us,
so you can enjoy that true tomato taste.

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 Radić 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 Radić 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.

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

DA-COSTA.CO.UK / +++ 44 (0) 1749 467 881