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.



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, while many of the vegetables and herbs have been grown in Roundhill's walled garden.

We have a variety of set menus for larger groups, from cicchetti and canapés for standing receptions, to open fire cooking. 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-priate 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









MENUS



DRINKS RECEPTIONS

COCKTAILS & APERITVO

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

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 1500ML

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

BRUT — Louis Roederer Collection, Champagne France, NV £220

WHITE 1500ML

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

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

RED 1500ML

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

Seasonal arancini

Gnocco fritto with beetroot & oat crème fraîche (v)

Cauliflower fritti with wild garlic aioli (vg, df)

£4.5

Pickled courgette & saffron cicchetti (vg, df)

Preserved pepper & anchovy cicchetti (df)

Winter tomato, fire roasted pepper cicchetti (vg)

Spicy sopressa & chilli cicchetti (df)

£7

Calamari fritti with lemon & chilli (df)

Durslade Farm beef tartare with crispy potato (gf)

Tuna tartare with fennel panna cotta

£9

Wood-fired diver scallop with Venetian spices (gf)

Smoked trout with horseradish, dill & crispy frico (gf)

DOLCE £5

Veneto & Somerset cheese with fig jam

Tiramisù (v)

If you have a food allergy or intolerance, please let us know before ordering. We do use allergens in our kitchens and any of our dishes may contain traces of allergens. Prices include VAT at current rate. A discretionary 12.5% service charge will be added to your bill.
v - vegetarian vg - vegan df - dairy free gf - gluten free

LATE NIGHT BITES

Served from 9pm.
We recommend serving two late-night bites per person.
Available during exclusive hire of Da Costa or Roth Bar only.

£4

Truffle rosemary & pecorino popcorn (gf)

Caramel popcorn

£12

Flatbread pickles (vg)

Fried mac & cheese

Buttermilk fried chicken with ‘Comeback’ sauce (gf)

Westcombe Cheddar toastie

Durslade Farm beef sliders

Croque Monsieur

£7

Churros with chocolate sauce (v)

Da Costa cookies (v)

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MENU ENHANCEMENTS

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

PLATTERS

Each dish serves four, sharing style, priced at £12 per person

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

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, priced at £10 per person

Seasonal Durslade Farm ragu

Aubergine & tomato rigatoni with dried ricotta

Spicy Cornish tuna ragù 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.

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SHARING MENU A

£50

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

ANTIPASTI

Squash fritto with fresh cheese (v)

Burrata with Walled Garden fig, rocket & balsamic (v, gf)

MAIN COURSE

Durslade Farm beef with creamy polenta & Da Costa sauce

Chalk Stream trout with cannellini beans & tomato (df, gf)

Butternut squash risotto with sage & pine nuts (v, gf)

SIDES

Walled Garden salad with pecorino crumb

Smoked potatoes (vg, df, gf)

DOLCE

Tiramisù (v)

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SHARING MENU B

£70

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

ANTIPASTI

Seasonal arancini

Cured trout with smoked ricotta & Aperol (gf)

Burrata with Walled Garden giardiniera (v, gf)

MAIN COURSE

Durslade Farm rib eye steak (df, gf)

Monkfish with Venetian sauce (gf)

Butternut squash schlutzkrapfen with sage & pine nuts (v)

SIDES

Tenderstem broccoli with bagna cauda (gf)

Gattò Di patate (v, gf)

DOLCE

Tiramisù (v)

Wood-fired plums with mascarpone cream
& almond crumb (v, gf)

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FEASTING MENU

£95
All dishes will be served sharing style in the centre of the table.

ANTIPASTI

Gnocco fritto

Seasonal arancini

STARTERS

Durslade Farm beef carpaccio with cren & rocket (gf)

Wood fired diver scallop with Venetian spices (gf)

Burrata with Walled Garden fig, rocket & balsamic (v, gf)

PASTA

Butternut squash schlutzkrapfen with
sage & pine nuts (v)

MAIN COURSE

Please choose one option: lamb or beef

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

DOLCE

Tiramisù (v)

Chocolate mousse with pumpkin seed
brittle & salted caramel (v, gf)

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FESTIVE

£80

Antipasti will be served sharing style in the centre of the table. We kindly ask for a pre-order for both pasta and main course. Dietary requirements will be accommodated separately to this.

ANTIPASTI FOR THE TABLE

Fresh cheese & anchovy cicchetti

Wood-fired hot smoked trout, cren

Beetroot & stracciatella salad (v, gf)

PASTA

Chestnut linguine, wild mushrooms & truffle (v)

or

Hand-cut bigoli pasta, venison & tomato ragù

MAIN COURSE

Grilled wild bass, braised borlotti beans & sage (gf)

or

Braised Durslade Farm osso buco, saffron polenta (gf)

DOLCE

Panettone bread & butter pudding, whisky ice cream (v)

or

Tiramisù (v)

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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

Seasonal arancini

Burrata with Walled Garden fig, rocket & balsamic (v, gf)

Cured trout with smoked ricotta & Aperol (gf)

MAIN COURSE

Da Costa porchetta (gf)

or

Durslade Farm rib eye steak (df, gf)

Served with roasted potatoes, carrots, hispi cabbage, cauliflower cheese, yorkshire puddings & gravy

or

Butternut squash risotto with sage & pine nuts (v, gf)

Served with Walled Garden seasonal vegetables (v, gf)

DOLCE

Tiramisù (v)

If you have a food allergy or intolerance, please let us know before ordering. We do use allergens in our kitchens and any of our dishes may contain traces of allergens. Prices include VAT at current rate. A discretionary 12.5% service charge will be added to your bill.
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FURTHER INFORMATION



Please select one menu for your party.

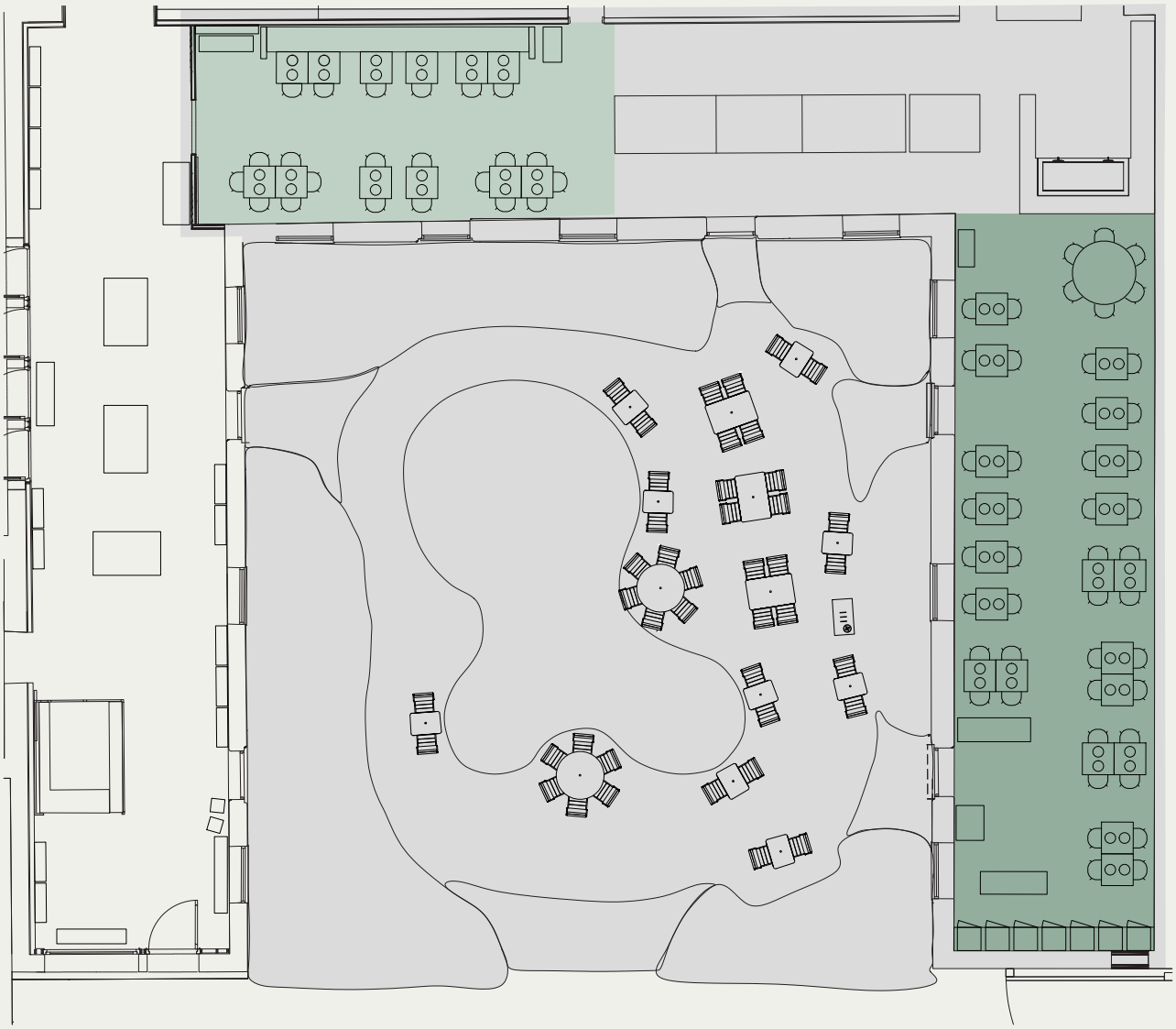
We will cater for dietary requirements separately to this. If your party has any food allergies or intolerances, please let us know when booking. We do use allergens in our kitchens and any of our dishes may contain traces of allergens.

Our dishes are subject to seasonal changes.

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


FERRO
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 Radi%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%s 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.

ARTFARM

FIFE ARMS

BRAEMAR

CHESA MARCHETTA

SILS MARIA

MOUNT ST.

MAYFAIR

THE AUDLEY

MAYFAIR

DA COSTA

BRUTON

CANTINA

MENORCA

FISH SHOP

BALLATER

FISH SHOP

WASHINGTON DC

Manuela

NEW YORK

Manuela

LOS ANGELES

FARM SHOP

BRUTON

FARM SHOP

MAYFAIR

ROTH BAR

BRUTON

THE GROUCHO CLUB

SOHO

artfarm.com

DA COSTA

AN ITALIAN IN SOMERSET

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

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