

An evening with Dermot Sugrue

the UK's most exciting winemaker

Chef's Selection of Canapés

'The Trouble with Dreams', 2020

Oops I've Dropped My Ice Cream

Gin-cured Hampshire Chalk Stream trout, Hampshire grown wasabi and avocado ice cream... dropped in sand. Luckily it's edible sand!

'Bonkers Zombie Robot Alien Monsters from the Future Ate My Brain (Sur Lie)', Multi Vintage Chardonnay

Chicken, Prawn & Lobster

Breast of chicken, leeks, grilled prawn, rich lobster sauce

'Crouch Valley Pinot Noir', 2022

Tunworth Cheese

Whipped, served on walnut bread

'ZODO', Multi Vintage

White Chocolate & Strawberries

Creamy white chocolate terrine, spiked with strawberries, coated in praline

Rosé 'Ex Machina', 2018

The finer details

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before the event.

HARBOUR

SOUTHAMPTON



SUGRUE

SOUTH DOWNS