

# An evening with Dermot Sugrue

*the UK's most exciting winemaker*

## Nibbles

*The Trouble with Dreams MV*

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## Warm Smoked Eel

Tartare potatoes, smoked caviar

*Bonkers V2 (Sur Lie), Chardonnay, Multi Vintage Solera*

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## Stuffed Lamb Saddle

Garlic potato, redcurrant

*Rosé Ex Machina 2018*

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## Chef's Selection of Cheeses

Truffled Tunworth, Taleggio, 18 Month Old Comté

*Crouch Valley Pinot Noir 2022*

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## Precognition Gin Jelly

New Forest fruits and lavender

*Made using 'Precognition' Pinot Meunier Gin 2020*

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## *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