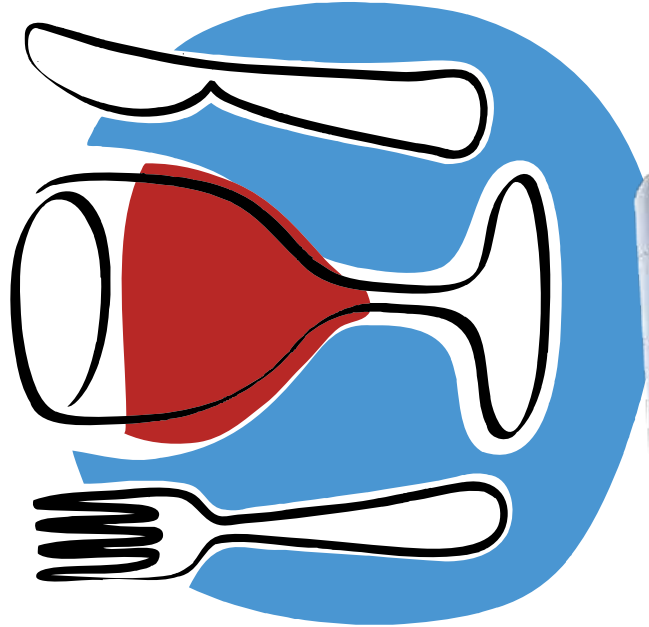


Thursday 24 August - Sunday 3 September 2017



BRIGHTON & HOVE FOOD AND DRINK FESTIVAL



of our county with a creative menu exploring the versatility of beef. With the highest levels of animal husbandry, enjoy a menu featuring Trenchmore's high welfare cattle, alongside their recent planting of heritage wheat, all perfectly prepared by Isaac and his talented team.

Advance tickets £45 from Isaac At • 07765 934 740 • Book online at www.isaac-at.com

Saturday 19 August

Sussex Wine Bus Tour

Visiting Aboume and Ridgeview wine estates • 9.30am - 6pm (approx)

Hop aboard a beautiful vintage bus from central Brighton for a behind-the-scenes tour of two of Sussex's top vineyards. The tour includes a croissant and apple juice for breakfast and a Sussex-inspired two course lunch at a gastropub (with a glass of wine or beer) plus tour and tastings at both vineyards. Make a date to join us on an amazing – and fun – day out discovering world-class vineyards right here on our doorstep!

Advance tickets £90 from the food festival website • www.brightonfoodfestival.com



Thursday 24 August - Sunday 3 September

Sussex Gin Week

sponsored by **Blackdown Distillery** & **Regency Tonic**

At time of going to press, confirmed venues include: Etch, Fourth & Church, Lucky Voice, Ginger Dog, Ginger Pig, Ginger Fox, Gingerman, Market, Old Albion, Drakes, Bohemia, Merhaba, Martha Gunn, The Windmill, Smokeys, Brighton Rocks, Bar 55, Common, Blanch House, The Queen Vic, AguaDulce, Hotel du Vin, Metrodeco

The festival theme is gin, gin!

Throughout the festival head to one of our partner venues and enjoy a choice of three G&Ts and/or gin-based cocktails for between £5-7 each. Cheers to that!

For a complete list of participating venues visit www.brightonfoodfestival.com

Promotional drinks are available during regular trading hours. Please note that restaurant are only offering the promotional drinks to diners – please call ahead to book these venues. Challenge 21 operates at all venues. Please drink responsibly.



Thursday 24 August

A Taste of St Lucia

sponsored by **Vranken Pommeroy**

supported by **Hotel du Vin**

The Dome Room, Hotel du Vin, 2-6 Ship Street, Brighton BN1 • 7pm

Chef Craig Jones of The Cliff restaurant at Cap Maison, St Lucia, presents a five course modern French Caribbean menu as the return leg of the International Chef Exchange with Michael Brenner of 64 Degrees. Chefs will be working alongside each other in the kitchen of Hotel du Vin for this once-in-a-lifetime tropical feast, accompanied by a glass of Pommeroy Brut Royal champagne, La Gordanne Provence Rosé, Pommeroy Royal Blue Sky champagne and two further wines. Advance tickets £65 from the food festival website • www.brightonfoodfestival.com (please note that tickets for this event are not available directly from Hotel du Vin or 64 Degrees)



Friday 25 August

Trenchmore Farm

at **Isaac At**

Isaac At, 2 Gloucester Street, Brighton BN1 4EW • 7pm

Chef Isaac Bartlett-Copeland and Sussex farmer Joanne Knowles celebrate the bounty



Friday 25 August

The Spice Circuit

Bollywood Night

supporting **The Crew Club youth charity** supported by **Hotel du Vin**

The Dome Room, Hotel du Vin, 2-6 Ship Street, Brighton BN1 • 7pm

Chef Kanthi Thamma, executive chef at Curry Leaf Cafe, launches his new venture – The Spice Circuit – with a Bollywood bang at Hotel du Vin. Enjoy a five course Indian banquet accompanied by music and dancing from Rakhisood Academy, plus charity raffle hosted by Henry Butler.

Advance tickets £40 from event partner Butler's Wine Cellar • www.butlers-winecellar.co.uk • Drinks are available to buy from the bar on the night



Saturday 26 - bank holiday Monday 27 August

Sussex & the World Weekend

Hove Lawns, Brighton seafront • 10am - 6pm

Our second major outing of the year sees us back on Hove Lawns with our epic market of Sussex and guest food stalls: Live Food

Show hosted by Andrew Kay featuring top chefs from the city and surrounding county; bars hosted by Wobblegate / Eden ciders, Stopham Wine Estate, Ridgeview Wine Estate, Blackdown Distillery, The Beer Collective and Wines of Germany; plus lots of fun for little ones at the Children's Food Festival supporting Rockinghorse Children's Charity. An unmissable weekend if you love great food and drink!

FREE ENTRY



Bank holiday Monday 28 August

Pascere's Court Garden

Vineyard Brunch

Pascere, 8 Duke Street, Brighton BN1 1AH • 12 noon

The hottest new restaurant in the city – Pascere – hosts a delectable lunch with Court Garden Vineyard near Ditchling. Head chef Johnny Stanford will be creating a four course menu, accompanied by four perfectly matched English sparkling wines from this award-winning Sussex estate.

Advance tickets £45 including food and wine from Pascere • 01273 917 949 • www.pascere.co.uk



Tuesday 29 August

Gin Makers Dinner

The Salt Room, 106 Kings Road • 6.30pm drinks for 7pm start

Keeping to the festival of gin, we've teamed up with chef Dave Mothersill of The Salt Room, Blackdown Distillery, East London Liquor Company, Chilgrove Spirits and Regency Tonic for a dinner to explore the flavours and

creativity that has made gin the UK's number one liquor choice. A carefully crafted three course menu will be weaved with exciting artisan gins from some of the south east's leading producers, including an in-depth masterclass from the distillers themselves. If you love gin, you'll adore this dinner.

Advance tickets £75 including all food and drink are available directly from The Salt Room • 01273 929 488 • www.saltroom-restaurant.co.uk



Wednesday 30 August

A Taste of The Hague

Etch, 216 Church Road, Brighton BN3 2DJ • 7pm start

Chef Steven Edwards of Etch hosts the very talented chef Mark van Bommel of Publique in The Hague, Netherlands – one of the city's leading gastronomic destination restaurants. Explore a creative take on modern Dutch cuisine with iconic ingredients from the Zuid Holland region combined with the freshest Sussex produce. A wine flight is available on the night for an additional cost.

Advance tickets £60 from Etch • 01273 227 485 • www.etchfood.co.uk



Wednesday 30 August

Old Albion Ginpourium

Old Albion, 110 Church Road, Hove BN3 2EB • From 6pm

From 6pm on Wednesday 30th August, Old Albion will be celebrating gin! Specifically their exclusive Old Hove Gin, an Old Tom style gin made in the Sussex Downs, available only at Old Albion. If you haven't been to the new Old Albion here's your excuse: pop in and see the maître d' to get your secret password for a free G&T.

01273 772 929 • www.oldalbion.pub



Wednesday 30 August

Brighton Gin Club at La Cave

à **Fromage**

La Cave à Fromage • 7pm

Gin and cheese... surely two of the greatest food stuffs ever!? After a welcome gin and tonic, enjoy a matching event with cheeses chosen by La Cave à Fromage's David Deaves and three sipping gins courtesy of Brighton Gin Club. Advance tickets £30 from Brighton Gin Club • www.brightonginclub.com



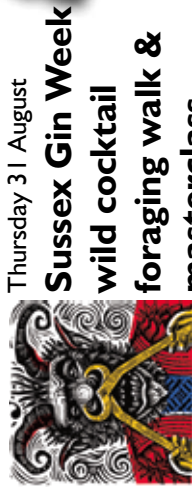
Thursday 31 August

64 Degrees on Safari

Murmur, 91-96 Kings Road Arches, Brighton BN1 2FN • 7pm

Chicken, pork, beef? Nah, we're going 'On Safari' with the 64 Degrees team for an epic beach BBQ of exotic meats from around the world. Our talented chefs will no doubt be throwing in a few surprises, and there's the option of a matched wine flight available too. Without a doubt, this is going to be the WILDEST BBQ you've ever experienced.

Advance tickets £40 (or £60 with wine pairings) from info@64degrees.co.uk



Thursday 31 August

Sussex Gin Week

wild cocktail

foraging walk & masterclass

supported by **Mayfield Gin**

The Queen Vic, 54 High Street, Rottingdean, Brighton BN2 7HF • 10.30am - 1.30pm

Get hands-on with gin cocktails at this interactive foraging walk and masterclass. Enjoy a guided stroll through Rottingdean and

the surrounding Downs, collecting ingredients for your drinks, followed by a cocktail making and infusing demonstration including tasters, then make your own Mayfield Gin cocktail. Advance tickets £30 from The Queen Vic • 01273 302 121 • www.thequeenvic.co.uk



Saturday 2 - Sunday 3 September

Flavours of Brighton

Boho Gelato, 6 Pool Valley, Brighton BN1 1NJ • Regular trading hours

Master gelato maker Seb Cole teams up with 20 of the city's iconic chefs, mixologists and food and drink producers to create a rainbow of inspiring one-off flavours. Drop by the shop in Pool Valley and delve into the Flavours of Brighton... whilst stocks last!

Individually priced • www.bohogelato.co.uk

Saturday 2 September

Festival of Sussex Gins

presented by **Brighton Gin Club**

supported by **Hotel du Vin & Fermimans**

The Dome Room, Hotel du Vin, 2-6 Ship Street, Brighton BN1 • 1-4pm & 6-9pm sessions

A host of Sussex's finest

distillers invite you to

sample their craft

gins at the first ever

Festival of Sussex

Gins. The perfect

way to explore

the expanding gin

offering of our country.

Advance tickets £20

include a 'taster card' allowing

6-8 samples, a goodie bag and Festival of Sussex

Gins tasting glass available from Brighton Gin

Club • www.brightonginclub.com • (additional

gin tokens are available to purchase on the day)



Sunday 3 September

Brighton Food Trail

Participating venues • 2pm - 5pm

Our ever popular Brighton Food Trail returns to the heart of the city with 10 food venues in and around The Lanes joining us for what could possibly be the most delicious afternoon of the year. Follow your map and enjoy menu tasters and snacks from some of the city's hosted venues.

Advance tickets £20 from www.brightonfoodfestival.com



Sunday 3 September

Pike & Pine with Ridgeview:

From Root to Fruit

Pike & Pine, 1D St James's Street, Brighton BN2 1RE • 7.30pm

Chef Matt Gillan and team at Ridgeview Wine Estate join forces to create a seven course menu that celebrates everything that makes amazing English sparkling wine, from the roots where the vines began to the fruit they produce.parking wines.

Advance tickets £125 including food and wine available from reservations@pikeandpine.co.uk (please note a deposit of £50 per person is required for this event)



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Click to www.brightonfoodfestival.com for oodles more information on all our events

Information correct at time of going to print • Special event drinks may be slightly set menus – if you have specific dietary requirements then please check with the venue directly • We operate Challenge 21 on all of our bars and drink-related events – if you are lucky enough to appear under 21 then please ensure you have official photo ID • Excess drinks are at the discretion of individual event venues

