

COUNTRY & TOWN HOUSE

FOOD & TRAVEL

NEWS

GASTRO GOSSIP

Clementina Jackson heads to the sea, sky and Sussex

HAVE A BUBBLE >>

Support homegrown vintners and invest in delicious English sparkling wine. Rathfinny has just released its first Sussex sparkling wines after eight years of planning, planting, winemaking and ageing. The 2014 Blanc de Blancs is just the ticket for a British summer's evening. rathfinnyestate.com



CATCH OF THE DAY

Make the most of the temperate climes and catch your lunch with a hands-on fishing adventure in Chichester marina. Rig, bait and haul in your catch, before learning to scale, fillet and bone the fish in a cooking masterclass. Then you can finally put your feet up and enjoy the fruits of your labour with a seafood feast cooked on board. crab-labster.co.uk



<< WUTHERING HEIGHTS

If you have a fear of heights, stop reading now. The London food scene is known for pushing boundaries – but is a restaurant in the sky a step too far? Thankfully you'll be harnessed in as you enjoy menus by Pascal Aussignac (Club Gascon), Robin Gill (Sorella and The Dairy) and Lee Westcott (Typing Room) 100ft above the South Bank. Pray for sun... 5-15 July. eventsinthesky.co.uk

SILO GREEN >>

The UK's first zero-waste restaurant, Silo in Brighton, continues its quest towards ultimate sustainability. Their latest idea? Upcycling wine bottles into crockery. Join the crowd-funding campaign to help buy ground-breaking machines that will turn empty wine bottles into crockery for use in the restaurant. silobrighton.com



The Ledbury in London ranks at number 50



<< OPINIONATED ABOUT DINING

Unsatisfied with traditional food guides, 'king of the food bloggers' Steve Plotnicki launched his own top 100 restaurant rankings, and his lists are getting more influential every year. For 2018, Steve and a hardcore group of extremely discerning food enthusiasts selected a whopping 28 British restaurants as the best in Europe. Road trip, anyone? opinionatedaboutdining.com

THIS MONTH



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1 DRINK

Laurent-Perrier aboard London's first superyacht champagne deck. *Until 3 September. sunbornhotels.com*

2 READ

Go behind the scenes with Carole Bamford in Nurture: Notes and Recipes from Daylesford Farm. *Square Peg, £35*

3 BUY

Fortnum's Eau De Nil BBQ Bucket to incite extreme picnic envy. *£46. fortnumandmason.com*

4 EAT

Creamy British burrata, made the traditional Italian way but produced entirely in London. *From £7.60. latteria.co.uk*

PHOTOS: XAVIER BUJENDIA, THE LEDBURY

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