

This supper club will have carnivores slavering at the chops. Starting at The Pig & Butcher in the Islington, guests travel to meet their dinner at Duchess Farm on a tour with John

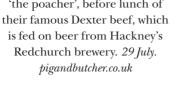
'the poacher', before lunch of is fed on beer from Hackney's Redchurch brewery. 29 July. pigandbutcher.co.uk

BRAZILIAN BBQ

Asado is the new barbecue. The South American technique is used to cook large cuts of meat at a leisurely pace, tapping in to your primal instincts in a way that a Weber just can't. Want to learn more? Fortunately it doesn't mean a trip to Brazil - Tom Bray is a master at it and you can catch a full-day course with him in the orchard of Pythouse Kitchen Garden in Tisbury, where you will learn how to cook using an asado cross. 19 June and 14 July. argentiniancross.com







Gastro Gossip

Look to Brazil for barbecue inspiration



PERFECT MARTINI

Mood lighting now extends to your martini. Art lighting specialists TM Lighting have devised the ultimate martini table with Casa Botelho, mixing Bauhaus finishes with Art Deco geometrics and a low-level LED that casts a spotlight on the glass (POA. casabotelho.com). We'd pair it with Lee Broom's limited-edition martini glass for Tanqueray No. TEN (£115. leebroom.com).



Sharrow Bay in the Lake District is offering up a rare bottle of Chateau Pétrus 1979 Pomerol to two lucky guests, served at dinner in the private dining room set over Ullswater. A fitting backdrop for one of the world's rarest wines from Bordeaux's smallest appellation. Act fast, there's just one bottle available. £4,235 for two, including dinner and a night's stay. sharrowbay.co.uk



Drawing together LVMH's booze brands, Clos19 is your new one-stop bottle shop. While you can buy everything from Veuve Clicquot to Glenmorangie, the real value of the site is the expert advice on hosting, food pairings, selecting glassware and cocktail recipes. clos19.com

1 EAT

Eating Manuka honey with high MGO (300 plus) is the tastiest way to beat summer hayfever. The True Honey Co's 1,000 plus jar is like gold dust. £49.99. truehoneyco.co.uk

2 DRINK

Turbo-charge espresso martinis with Dangerous Don mezcal coffee spirit. Chocolatey, smoky... and will knock your socks off. £59.99. drinksupermarket.com

3 READ

Make The Ivy's legendary shepherd's pie, among other recipes from culinary institutions in London The Cookbook. £20. quartoknows.com

4 BUY

When would you ever not need a sterling silver pig truffle grater? £7,250. theo fennell.com

