

Bargain hunter

All prices
PER HEAD
excluding travel

olive tracks down this month's best-value food events, meals and deals Words EMILY KERRIGAN

★ £5-A-HEAD DINNER FOR FOUR *with wine*



- ★ **Oven-dried tomato and oregano tartlets** (p54) **£1.80**
 - ★ **Chicken with chorizo and butter beans** (p37) **£7.60**
 - ★ **White and dark chocolate tiramisu** (p46) **£5.23**
 - ★ **Saluti Rosso 2009, Vino da Tavola, Italy, 12.5% (Waitrose)** (p17) **£4.99**
- Total **£19.62***
(£4.90 per head)

★ THE £20 RESTAURANT OXFORD

Capitalise on the remaining sunny days of the year with a trip to **Gee's** restaurant. Set in a stunning, light-filled Victorian conservatory, the Grade II-listed, wrought-iron and glass building is now home to classic brasserie cooking and gentle, unrushed service. **olive** likes the set menu, offered at lunch or early evening, and great-value at £15.50/£19 for two/three courses. Choose from four or five options per course – the likes of potted brown shrimp or jambon persillé (potted ham) with sauce gribiche to start, followed by coq au vin or steak frites béarnaise with green herb salad; then crème caramel or English cheese and biscuits, plus coffee. Quality local ingredients take centre-stage, such as Aberdeen Angus and Oxford Sandy pork from nearby Rofford Farm, and all fish and seafood is sustainably sourced. There's a popular two-course seasonal roast on Sundays too, £21. (gees-restaurant.co.uk)



★ THE £25 DAY TRIP BRISTOL & ABERGAVENNY

Keen to try Jane Baxter's brilliantly inventive veg dishes at **Riverford Organic's field kitchen** but never made it to her Devon HQ? Catch the Riverford Travelling Field Kitchen on its UK tour instead. This month you'll find the team at Court Farm, Winford, Bristol (2–12 September), as well as at the Abergavenny Food Festival (18–19 September). Expect free recipe demos alongside generously portioned £17.50 two-course lunches and £22.50 three-course dinners – all making the most of Riverford's bounty of award-winning, field-fresh produce. Dishes might include braised artichokes with minted broad beans, salads of grilled courgette, tomato and sugar snaps or gratins laden with Swiss chard and anchovy. There'll be meat mains to keep the omnivores happy, such as lamb with flageolets and salsa rossa, plus seasonal fruit crumbles and tarts. You'll never be stuck for ways to whittle down the fruit and veg box again. (riverford.co.uk; abergavennyfoodfestival.com)



★ THE £110 MINI-BREAK SUFFOLK

If you're in town for the **Aldeburgh Food Festival** (24 September–9 October), take a short detour up the coast to **The Anchor**, a picture-postcard village local just up from sandy Walberswick beach. The Anchor's a family affair – at the stove is local girl Sophie Dorber, while pulling the pints is husband Mark, former landlord of London's award-winning White Horse at Parson's Green. Sun yourself in the garden with a glass of something from Mark's expertly stocked bar (he's amassed over 20 world-class bottled beers and 150 brilliant wines). Then choose from Sophie's robust menu created using top-tier local produce, such as the Lowestoft haddock fishcakes with hand-cut chips, £12.95. Or opt for the upscale terrace barbecues – around £6 each for choices such as sardines with garlicky aioli or Blythburgh pork ribs. You can even order a £12.50 picnic to take to the beach featuring, say, flasks of fish soup, ham and piccalilli sarnies plus heritage apple pie. B&b starts at £110 for a double room, and Sophie's old-school breakfasts of jugged kippers and home-baked bread are a grown-up treat. (anchoratwalberswick.com; aldeburghfoodanddrink.co.uk)



■ **Food festival fans** are spoilt for choice this September. Alongside Abergavenny and Aldeburgh (see above), there's Ludlow, Brighton & Hove, plus festivals in Cornwall, York, Suffolk, Bristol and nationwide events during the British Food Fortnight (18 September–3 October). (foodfestival.co.uk; brightonfoodawards.com; cornwallfoodanddrinkfestival.com; yorkfoodfestival.com; harvestatjimmys.com; organicfoodfestival.co.uk; lovebritishfood.co.uk)