

What the experts recommend

The Great House Market Place, Lavenham, Suffolk (01787-247431)

Medieval Lavenham, with its “higgledy-piggledy” half-timbered houses, has long been a favourite of filmmakers, says Audrey Gillan in *The Daily Telegraph*. The wool town has featured in everything from Stanley Kubrick’s *Barry Lyndon* to *Lovejoy* (multiple episodes). The Great House, in the market square, has an interior as historic as its exterior – and a menu that doesn’t disappoint, either. Mains of venison with glazed beetroot and baby figs, and brill with flash-grilled black tiger prawns, are lovely – even if they seem incongruous in the setting – while the desserts are things of rare beauty. English strawberries, marinated in black pepper and lemon, with mint gel, strawberry espuma and tiny bars of crunchy meringue, are thrilling – as is a lime and basil tartlette with passion fruit and yuzu sauce. And we’re silenced by the all-French cheese trolley, boasting all kinds of “gooey, practically walking gorgeousness. Wowser.” *About £70 per head for three courses with wine and coffee.*



The Great House: a historic interior

Naughty Piglets 28 Brixton Water Lane, London SW2 (020-7274 7796)

The launch of Naughty Piglets has coincided with renewed grumblings about the “gentrification” of Brixton, says Amol Rajan in *The Independent*. Of course, the streets here are “wealthier and whiter”

than when I cycled round them as a child. But the idea that great local restaurants are a “betrayal” of the area is garbage. Moan all you like about an influx of “Stradas and Starbucks”, but not about a “young couple serving homely grub in generous portions” at reasonable prices. The couple in question are Joe Sharratt, ex-head chef of Trinity in Clapham, and his French wife Margaux Aubry, who learnt her stuff at Terroirs in Charing Cross. This, their first joint venture, is a “triumph”. My dining companion adored the barbecued lamb with salsa verde, and

rump of beef cooked over charcoal. I particularly loved the monkfish with artichokes and dollops of aioli, and fried squid with tartare sauce. There are some fine East Asian-influenced dishes, and a superb wine list. To me, Naughty Piglets is progress. *£80 for two, with a bottle of wine.*

Peace and Loaf 217 Jesmond Road, Newcastle (01912-815222)

If you insist on giving your restaurant a punning name, says Jay Rayner in *The Observer*, you need to offset your “whimsy” with some serious technique and skill. Thankfully, chef Dave Coulson pulls it off. A “big tattooed bloke with the sort of beard you could mislay your wallet and watch in”, he doesn’t look as though he is “built for comedy”. And yet his Jesmond restaurant displays an admirable “lightness of touch, not so much in the flavours, which are big and serious, but in the ideas”. Quenelles of lightly herbed and dressed white crab meat, with cubes of pressed watermelon and cucumber, are “bright and fresh”. A tiny shredded piggy croquette and a leek falafel are tasty delights. Mains include a dish of lamb tongue and steak with fried Jerusalem artichoke and tiny enoki mushroom tops that “fire flavour at the plate”. And the dessert sharing plate is fabulous. “This lot mean business.” *Meal for two, including drinks and service, £110.*

Recipe of the week

According to my children, this comforting dish is the best chicken recipe in the world, says Diana Henry. The bird stays completely succulent and the nutmeggy milk makes it a bit like eating roast chicken with bread sauce – but without the hassle of making bread sauce.

Chicken pot-roasted in milk, bay and nutmeg

Serves 6 25g unsalted butter 2 tbsp olive oil salt and pepper
1.8kg (4lb) chicken 350ml milk 10 garlic cloves, peeled but left whole
3 bay leaves good grating of nutmeg finely grated zest of 2 unwaxed lemons

- Preheat the oven to 180°C/350°F/gas mark 4. Heat the butter and olive oil in a pan that can hold the chicken and has a lid. Season the bird, tie the legs together and brown it all over, using two big forks or wooden spoons to turn the chicken. Avoid piercing the skin. Pour off the fat.



- Add the milk, garlic, bay leaves, nutmeg and lemon zest. Bring to just under the boil, then put a lid on the pot and oven cook for 1½ hours,

removing the lid halfway through. Baste occasionally.

- When cooked, the bird will be succulent and golden, and the juices will be slightly curdled. Squash the garlic cloves with the back of a fork so they flavour the juices. You may want to add a little more nutmeg. Serve – I love it

with orzo or a rice pilaf. In winter, try roast carrots; in the summer, roast tomatoes and a bitter leaf salad.

Taken from A Bird in the Hand: Chicken recipes for every day and every mood by Diana Henry, published by Mitchell Beazley at £20. To buy from The Week bookshop for £18, call 0843-060 0020 or visit www.theweek.co.uk/bookshop.

Wine choice



Rosé isn’t just pink, says Suzy Atkins in *The Daily Telegraph*; it can be “sunset cerise, weak ruby, subtle salmon, or lurid bubblegum pink”. In general, deeper, more vivid rosés tend to taste riper and are a little stronger and sometimes sweeter, while pale ones tend to be crisp, light and drier. Opt for a 2014 wine (or one no older than 2013), as rosé quickly loses its fresh, elegant fruitiness.

El Guia Rosado 2014 Utiel Requena, Spain (£5.09; Waitrose). A great-value, vibrant wine; deep cerise, red cherry-ish and dry on the finish. Great to sip with food, especially chorizo or salami.

Esk Valley Rosé 2014 Hawkes Bay, New Zealand (£9.70; www.thedrinkshop.com). A more “serious” rosé that is a proper true, bright pink, with lip-smacking, ripe-but-dry raspberry and redcurrant. Gorgeous.

M de Minuty Rosé 2014 Côtes de Provence, France (£14.99; Majestic, or £9.99 each for two or more). A pale wine in a traditional Provençal bottle. Dry and refreshing, with a cranberry and lemon tang.

The Week’s own selection of excellent wines is available at www.theweekwines.com.