

Tasting Notes

The latest openings and the places to know across the capital

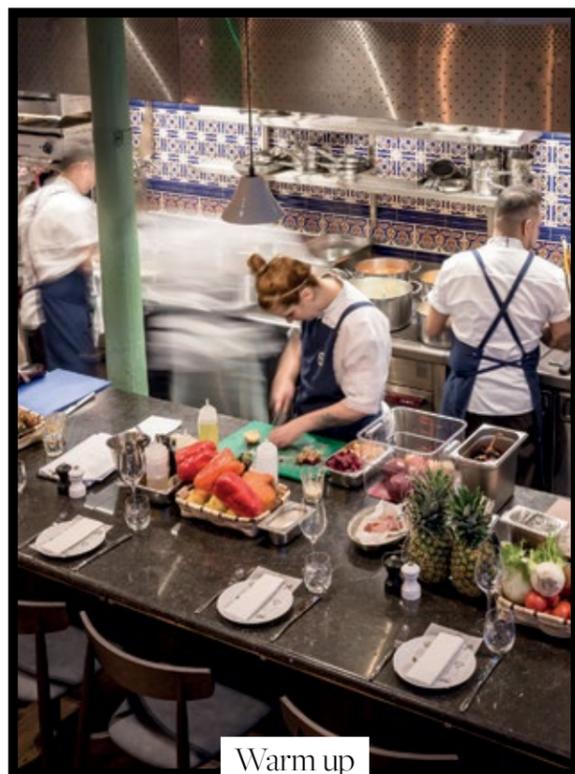
Compiled by RACHEL WALKER



A class act

The Coach, a restored 18th-century pub hidden down a side street in Clerkenwell, features a stunning glass extension that bathes the ground-floor dining room in sunlight. Upstairs is a picture of 1920s elegance, topped-off by the joyous revival of Pousse Rapière, an Armagnac liqueur aperitif. Chef Henry Harris' grilled rabbit with mustard sauce has become an instant classic.

26-28 Ray Street, Clerkenwell, EC1
thecoachclerkenwell.co.uk



Warm up

STAIRWAY TO HEAVEN

Since opening in January, Sabor has become the hottest Spanish restaurant in town – but it's just ramped-up the temperature with the launch of its asador wood-fired oven. Head up the spiral staircase to discover a touch of authentic Spain in Soho, with whole Segovian suckling pig (£190) bringing rural feasting to the city.

35-37 Heddon Street, Mayfair, W1
saborrestaurants.co.uk



In a pretty pickle

The larder shelves stacked with preserves give away chef Ramael Scully's passion for pickling. It provides the foundation for dishes at his St James restaurant – the first solo venture for the former Ottolenghi head chef. Dishes are spiked with lychee sriracha and sprout sambal, ensuring that plates taste as lively and bright as the pantry shelves suggest.

4 St James's Market, St James', SW1
scullyrestaurant.com



FIRE IT UP

Tomos Parry found inspiration for popular new launch Brat when travelling round the Basque country. He fell in love with cooking on an open fire wood grill – an art form that he's bringing to east London. Expect seasonal dishes like cedar wood sea trout with Jersey cream and river herbs, washed down with sherry from an exciting list by Noble Rot.

4 Redchurch Street, Shoreditch, E1
bratrestaurant.com

REVELLERS' REVIVAL

Since it first opened its doors in 1867, Soho institution Kettner's has had various guises, but a two-year makeover by the Soho House team has breathed life back into the building – relaunching it under the name Kettner's Townhouse. The sympathetic restoration has preserved the original mosaic tiled floor in the stunning Champagne bar, which is softly lit with French glass and well-stocked with R de Ruinart Brut (£20 per flute, including three Carlingford rocks Oysters). The restaurant harks back to its roots (it opened under Auguste Kettner, alleged chef to Napoleon III) so expect fresh and bright brasserie-style dining, with bitter leaf salads, croque monsieur and the signature Kettner's omelette – *très chic, non?*

29 Romilly Street, Soho, W1
kettnerstownhouse.com

Sunday best

Trade in a traditional roast for the Sunday-only tasting menu at Launceston Place (£54, optional wine pairing £34). The reservations are filling-up fast – and no wonder. Each month chef Ben Murphy creates an exquisite menu, centred round a different meat; April is 'lamb'. Finish with a stroll round nearby Hyde Park for a winning weekend.

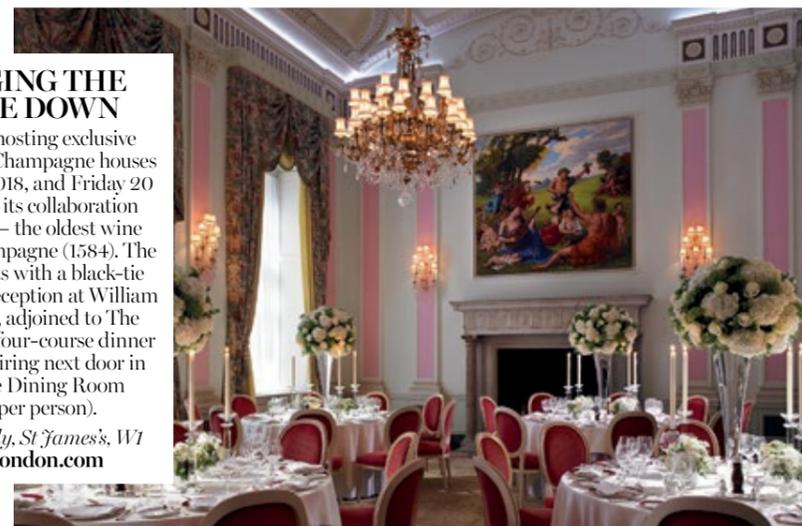
1a Launceston Place, Kensington, W8
launcestonplace-restaurant.co.uk



BRINGING THE HOUSE DOWN

The Ritz is hosting exclusive dinners with Champagne houses throughout 2018, and Friday 20 April marks its collaboration with Gosset – the oldest wine house in Champagne (1584). The evening starts with a black-tie Champagne reception at William Kent House, adjoined to The Ritz, before a four-course dinner and cuvée pairing next door in the Private Dining Room (£295 per person).

150 Piccadilly, St James's, W1
theritzlondon.com



FOOD & DRINK



Barfly Tall story



THE BLIND PIG SPEAKEASY

258 Poland Street, Soho, W1
socialeatinghouse.com

Remember the Butterbeer in *Harry Potter*? Now's your chance to give it a try, thanks to the next chapter in Jason Atherton's cocktail series, based round children's books. The innovative chef has turned to classic stories for inspiration at The Blind Pig speakeasy, above Social Eating House: Pooh's Honey Pot (£10.50) is spiked with honey brandy, while Paddington's Lost and Found (£10.50) has a Ketel one orange base and is topped with tiny marmalade sandwiches. The Best Bottle Butter Bitter (£12) combines Monkey Shoulder with beer, butterscotch and bitters – what's more, it comes with a handful of butterscotch beans, introducing some real wizardry to cocktail hour.