

ick of good oil and lavished with a fistful of salt. A couple of minutes each side, a decent rest let all those fibres relax, then a sharp knife and a great splodge of mustard. English, French, Polish. Anything with kick and honk. But to go out to eat steak. Well, that's a whole different matter. It's something to be taken rather

cost good cash. Because the hard work of the farmer should be justly rewarded. And while the likes of Goodman and The Guinea Grill will never let you down, it's to Hawksmoor that I invariably turn. The slick but learned service, the clubby but not overly macho rooms, the admirable ethos of employment, the absolute

You pile the soft strands into Yorkshire pudding and drench in proper onion gravy.

Sides are suitably robust. Jansson's Temptation, that Swedish symphony of cream, sprats and onion - no re-imaginings here, just creamy, pointedly saline stodge; an immaculately dressed soft lettuce salad, with a scattering of tender herbs, as

because at places like Hawksmoor, they know their stuff. Have faith. There's a serious char to the exterior, a deep bovine base note, and a long, languorous depth that lingers long after the last bite has gone. This cow did not die in vain. In short, steak as both succour and high art, in a restaurant that never lets you down. *About £60 per head*

DRINK



P-P-PICK UP A PINEAPPLE
Taste The Difference Pfalz Pinot Blanc 2017 (13%) Sainsbury's Electrifying and exotic, this pineapple-pear smash-up is the perfect white for spring.



THIS WAY TO THE PEACH
Krasno Pinot Bianco, Goriska Brda 2017 (13%) Majestic (*mix six) Splendour from Slovenia! Seize this exhilarating no-brainer white, it's fab.



CLASS IN A GLASS
Tres Mares Albariño 2017 (12.5%) Waitrose Pure and fine as a peach stone carved from an ice cube, this is a memorably classy white.



THIS PEARL'S A ZINGER
Coto de Gomariz Finca O Figueiral Ribeiro 2016 (13.5%) The Wine Society A creamy blend of zinging grapes that's as good as wine gets.



WINE OF THE WEEK
Albanta Albariño 2018 (13%) Aldi Richly silky, this Albariño is as sharp and poised as a nectarine balancing on a pin.



OLLY SMITH BEYOND ALBARIÑO

Albariño from Spain's north-western coast can feel as fresh and fruity as surfing a peach wedge all the way across the Atlantic. It gains comparison with Chablis but so far prices, especially across own labels, have been more

favourable. And beyond Albariño, there's even more character and quality to dive into.

Down the road in Galicia, Spain's Ribeiro is undergoing a renaissance for classy wines made from local grape varieties. Or zip along the coast to Portugal, where Albariño goes by the name

of Alvarinho and features in iconic wines such as Soalheiro. Pinot Blanc from Germany's Pfalz is a spot-on choice for its peachy purity. Slovenia too does a decent version as Pinot Bianco, especially on the Adriatic coast: nothing's finer with a gleaming platter of Neptune's bounty.