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The Ideal 48 Hours In Notting Hill For Foodies

BY EDITORIAL TEAM

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West London's most bohemian quarter sprawls across terraced streets painted in Farrow & Ball pastels, where market traders hawk antiques beneath the shadow of Trellick Tower and celebrity chefs serve tasting menus just doors down from [proper boozy gastropubs](#). This is Notting Hill, where Hugh Grant once bumped into Julia Roberts, where The Clash wrote their manifestos, and where a new generation of food-obsessed locals now queue for [Palestinian small plates](#) with the same fervour their predecessors reserved for vintage vinyl.

Far from the tourist-packed pilgrimage sites that draw coach loads clutching Love Actually DVD covers, Notting Hill rewards those who venture beyond that famous blue door (the original of which, incidentally, was sold at auction for charity). The neighbourhood that gave birth to [Carnival](#) now hosts some of



Image via Walmer Castle

Pre-Dinner Drinks: Pub Culture

As afternoon melts into evening, experience authentic local pub culture at [The Walmer Castle](#) on Ledbury Road. This local boozer maintains the unpretentious charm that's made it a neighbourhood institution. Order a pint of London Pride and settle into one of the worn leather banquettes for some quality people-watching.

Evening Dinner: Palestinian Perfection

For dinner, secure a table at [Akub](#) on Uxbridge Street, one of our favourite restaurants in Notting Hill that deserves significantly more recognition. Franco-Palestinian restaurateur Fadi Kattan has created something genuinely special here – a modern Palestinian restaurant that celebrates the country's sophisticated culinary traditions whilst incorporating British seasonal produce.

Under head chef Mathilde Papazian (who spent considerable time in Bethlehem mastering traditional techniques), dishes like slow-cooked lamb neck with fenugreek and red shatta mayo achieve perfect balance between comfort and refinement. The za'atar manakeesh arrives warm with toasted sesame seeds, perfect for dragging through their trio of exceptional dips.