Village Matters (n

Autumn 2015

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Liz Thomson Head of Lettings

2015 seems to be flying by – we can't believe summer is over for another year and are looking forward to what is traditionally a busy time in the property market. Lettings has been incredibly busy since the election in May but sales have been somewhat flatter over the summer. We're well settled into our new Notting Hill home on Kensington Park Road and love being in the thick of things, especially in this 150th anniversary year of Portobello and Golborne Road markets. This issue features some of our new neighbours as well as local



Michael Wilson Head of Sales

favourites from our team including several eateries to get your mouth watering. We hope you enjoy the read.

Pedlars General Store and Cafe

We've always loved Pedlars so are delighted that our new office is just around the corner from this local favourite. Starting life as a mail-order business 20 years ago in Scotland by husband and wife team Charlie and Caroline Gladstone, Pedlars opened just six

years ago. The shop sells utterly unique and wonderful British and European made homeware, gifts, bags and stationary, often championing



new designers. In July last year, a café opened on the premises and this has been a game changer for them, as marketing manager Sophie Pitt explains:

"The opening of the café has really deepened our relationship with Notting Hill locals. We find that people come in more often and we've made loads of new friends since last year. Our



To find out more check out their website – or just pop in for a chat. Pedlars, 128 Talbot Road, WII 020 7727 7799 **pedlars.co.uk**

evenings on Tuesdays.

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Dinner party food without the faff

If you've just moved to the area The Grocer on Elgin should be on your list of local essentials. Open for more than a decade The Grocer on Elgin is one of three shops in London offering their signature takeaway with a difference; restaurant quality, healthy and seasonal meals to enjoy at home. The core menu of favourites



remains constant with seasonal options being added weekly. All meals are beautifully presented in clear packaging displaying and retaining the true colour and flavour of freshly cooked food, free from anything artificial.

The Grocer on Elgin is the brainchild of Ashley Sumner and Vivienne Hayman, founders of The Sugar Club Restaurant in New Zealand. The chef Frederic Flamme has been with them for over 18 years. His unique take on street

foods such as spicy chickpea and feta spring rolls, 'walkabout' pizzas and his renowned meringues are reason enough to pay a visit to the Grocer. As well as takeaway meals, you'll also find a café on-site and bread baked just around the corner at the Tin Shed – also run by the team.

The Grocer has an online ordering service - so if you're sitting at your desk dreaming of your supper you can make your dreams reality! The Grocer on Elgin,

6 Elgin Crescent, WII 020 7221 3844

thegroceron.com



Vhat are values doing in the village?

It's been a very strange summer in the London property market. We were all caught a little off-guard by the election result; as the new majority Conservative government was formed everyone got rather carried away with

predictions of a sharp rise in property values. Sellers were encouraged, often by their agent, to set their prices higher in the expectation that buyers were ready to snap up their piece of the London market. They were wrong and few buyers followed the same logic, which resulted in a market awash with stock available at inflated values. Towards the end of the summer this was being corrected and sellers started to reduce prices, by as much as 10%, resulting in the market being pegged back to where we started pre-election. (continued on page 2)



Lancaster Road, WII £1,325,000 Leasehold

A fabulous duplex apartment occupying the second and third floors of a handsome Victorian property located on this desirable tree-lined road close to Notting Hill. EPC=D. Reception room, two bedrooms, bathroom, kitchen, terrace and balcony. **Joint Sole Agents**

020 8960 0181 michael@mountgrangeheritage.co.uk



Bracewell Road, W10 £1,750,000 Freehold

This stylishly modernised and thoughtfully extended Victorian family home of 1,823 sq ft set over three floors is located close to shops and parks. EPC=C. Double reception room, five bedrooms, two bathrooms, kitchen and garden.

020 8960 0181 kaan@mountgrangeheritage.co.uk



Portobello Road, WII £2,950,000 Freehold

An extraordinary freehold house located on this famous road in the very heart of Notting Hill which has been completely refurbished with an exemplary attention to detail. EPC=C. Reception room, two bedrooms, two bathrooms, kitchen and terrace.

020 7221 2277 sam@mountgrangeheritage.co.uk



Abingdon Court, W8 £3,250,000 Share of Freehold

This truly special lateral apartment is situated on the fourth floor/ top floor (with lift) in this handsome and very well-maintained portered block located in Kensington. EPC=E. Reception room, dining room, three bedrooms, two bathrooms and kitchen. **Sole Agents**

020 7937 9976 chloe@mountgrangeheritage.co.uk

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▶ (continued from front cover) Looking forward to the autumn, the lower end of the market is moving freely with properties under £3 million attracting plenty of interest. However, the top end of the market is a different story with the new stamp duty regime having a huge impact on transactions. A property purchase of £10 million now carries a stamp duty burden of £1.14 million — quite eye-watering. For the time being the very top of the market is only really performing if properties are well priced which suggests that sellers are indirectly taking their share of the burden. ●

First Argentine Butcher

It's a rare thing to be able to claim you're the first to do something in London but Abasto, a recent addition to Connaught Village really is unique; it's the capital's first Argentine Butcher and wine merchant, giving us west London locals the chance to enjoy incredible Argentinian produce at home.

Abasto nestles next to its sister, top-rated Argentinian



restaurant Casa Malevo and is run by the same talented chef Diego Jacquet. Jacquet spent most of his youth in Patagonia before working for some of the best restaurants in the world – El Bulli and Acquavit to name just two. Abasto is named after the famous fruit and vegetable market in Jacquet's hometown of Buenos Aires, just two blocks from where he was born. It

incorporates a butcher, a shop selling traditional Argentine produce and a small dining area. The butcher is the only retailer where you can purchase superior Argentine meat in the UK, which Jacquet imports direct from source. The

shop sells a wonderful array of Argentine produce including freshly made chimichurri and salsa criolla as well as a range of picnic hampers to take to nearby Hyde Park. And if you need a tipple to go alongside the gorgeous food, you can choose from over 150 wines, the majority Argentinian of course!

Recently refurbished with a wonderful interior, we know where we'll be going for a treat this autumn.

Abasto, 55-57 Connaught Street, W2 020 7262 5267 Abasto.co.uk



Fierce Grace in Kensal Green

Wouldn't we all like to live with fierce grace? This is the inspirational name behind a new brand of yoga with studios across London including Kensal Rise. Developed by yoga master Michele Pernetta, the pioneer of Bikram yoga in the UK and teacher to more than 20,000 students, Fierce Grace is based on over 25 years of yoga practice and created according to ancient yogic principles combined with the latest knowledge on how to attain peak performance in the minimum amount of time. Shauna in our North Kensington office swears by it so we spoke to marketing manager Erin to find out more.

"Fierce Grace is a powerful combination of Bikram, Ashtanga Vinyasa, Hatha, Power Yoga and core-strengthening exercises, designed to deliver a powerful





punch to those wanting strength and fitness as well as a deep spiritual foundation. Our studio is heated to 35° Celsius, a bit more comfortable than most hot yoga classes and we welcome anyone from complete beginners, those carrying injuries or dedicated yoga bunnies. There are five different classes to choose from ranging from the 'Core' and 'Classic',

suitable for all levels to the 'Fierce' aka the Beast for advanced students and the 'Fix' – a high octane 50 minute class for those on a tight schedule.''

If you're looking to improve your health after a lazy summer, drop by Fierce Grace West to find out more or check out the incredible video on their website for inspiration.

260 Kilburn Lane, W10 020 8960 9644 fiercegrace.com

Kensal Eatery

Kandana eatery and deli has been nestling on the corner of Kilburn Lane in Kensal Rise for nearly ten years and is the favourite lunch spot not just of our North Kensington office but also a whole host of local celebrities such as Matt Cardle and Rizzle Kicks who frequent the nearby recording studios. Kandana



is primarily a mixed European deli stocking high-end products from France, Spain and Italy including meats and cheese. All the food on display is made on-site such as quiches, pizzas and salads and their delicious sandwiches made from hand-cut artisan bread. The popularity of the sandwiches with regulars is proven by the

fact they don't use descriptions when ordering, just a number between I and 23. Most popular says manager Nick is No.17 – chorizo, roast chicken, tomato, avocado, rocket, mayo and mustard. However it's a sweet dish that people come from far and

wide to sample; Kandana's legendary Banoffee Pie.
Kandana is not just about lunchtime though. Open from 8 am till 8pm on weekdays and during the day at weekends they do great morning coffee and dinner too.

Kandana Eatery and Deli, 45 Kilburn Lane, W10 020 8964 2687

The beauty of petrified wood



Very few people have heard of petrified wood, let alone seen it in someone's home. Our client Stephane Michaelis imports pieces that truly are a thing of beauty; each one unique and estimated to be between 1.8 and 23 million years old.

Soured in Indonesia, petrified wood is believed locally to protect the home from evil spirits. The petrification process involves the wood being covered by volcanic ash, mudflows and tsunami sediments. Solutions of silica dissolved in ground water then

infiltrate the buried wood and through a complex chemical process are precipitated and left in the individual plant cells.

Larger pieces can be used as stools or slices used tabletops to create a real talking point. Stephane first discovered petrified wood on a road trip around the world in the late '90s and was inspired to set up his business Stonefish to import this and other minerals and fossils from all five continents to the UK. In that time he has built an extensive contact list of suppliers of rare, exotic and unusual (continued on back page)





Highlever Road, W10 £1,200 per week Fees apply This beautifully appointed family house has great open-plan living with hardwood flooring and a charming secluded west-facing garden. EPC=D. Reception room, dining room, four bedrooms, two bathrooms, kitchen, extensive storage and large garden. Unfurnished. **Sole Agents**

020 7221 2277 petra@mountgrangeheritage.co.uk



Alma Terrace, SW18 £5,900 per week Fees apply Truly magnificent family house with split-level west-facing garden and roof terrace located in the heart of Kensington. EPC=D. Drawing room, dining room, cinema room, family room, seven bedrooms, two bathrooms, kitchen, utility room, garden and roof terrace. Furnished/Unfurnished.

020 722 I 2277 neha@mountgrangeheritage.co.uk



Strathmore Gardens, W8 £775 per week Fees apply Wonderfully presented property that has been refurbished to the highest standard. The south-facing and open-plan kitchen/living room features floor-to-ceiling windows, slate tiles and under-floor heating. EPC=D. Reception room, two bedrooms, bathroom and kitchen. Furnished. **Sole Agents**

020 722 I 2277 joel@mountgrangeheritage.co.uk



Dukes Lane, W8 £2,500 per week Fees apply Stunning house tucked away on this quiet street just off Kensington Church Street. This modern property features a large bright reception room with wood floors. EPC=E. Two reception rooms, four bedrooms, four bathrooms, open-plan kitchen, utility room, garage and garden. Furnished. **Sole Agents**

020 722 I 2277 abigail@mountgrangeheritage.co.uk

(continued from page 3) objects, often using his design background to make bespoke furniture and objets d'art. Although he mainly sells to interior designers, Stephane can also show clients his pieces locally in W10.

New for 2015 is a stock of 'dragons eggs' from Madagascar and quartz points from Brazil, often used in energy healing.

Stonefish 07968 988327 stonefish.biz



150 years of Portobello market...

This year sees the iconic Portobello and Golborne Road markets celebrate their I50th anniversary. The markets have evolved over



the years from stalls selling milk, fresh fruit and vegetables to a global attraction with a mind-boggling array of vintage goods, fashion, literature, antiques, groceries and street food.

In the 1860s Portobello Road was a

simple country lane where

farmers sold their produce to local people. All that changed in 1864 with the opening

of the Metropolitan

Railway Notting Hill station now known as Ladbroke Grove

Station. It transformed the area bringing new customers to the local farmers. Portobello and Golborne Road Market further expanded in the 1920s, with discharged soldiers and sailors from the

war seeking to earn a living by trading throughout the week. Spanish immigrants fleeing the civil war in their country added to the area's





diversity in the 1930s, by which time second hand clothes, shoes and ornament stalls had joined the traditional food stalls. Portuguese settlers arrived in the area after the Second World War, with several specialist shops still trading in Golborne Road. Antiques started to





appear in the 1940s and 50s when Islington's Caledonian market closed and traders needed to find a new home. Most antique

stalls are open only

on Saturday, which has always been the market's busiest day.

Happy Anniversary to the lifeblood of our area and check this website for events to celebrate this anniversary.

shopportobello.co.uk

London's only Spanish Supermarket

Neha in our Notting Hill office recently discovered R Garcia and Sons on Portobello Road for the first time and was



wowed. This happens to most locals at some point, indeed most Londoners so we thought it was high time to catch up with the lovely Tony who runs the shop with his father Raphael.

Garcia and Sons was established in 1957 by Tony's grandfather Francisco Garcia who arrived in London after being evacuated by the British during the bombing of Gibraltar during the Spanish Civil War. Since then the shop has grown to become arguably the most legendary Spanish shop in the world with visitors flocking from all corners of the globe to sample its vast range of Spanish delights. Tony believes – and is told by many who visit – that his shop is totally unique in that it stocks such a huge range of authentic



products under one roof. "Many customers say that walking into the shop is like walking into Spain," says Tony and to him it's the ultimate compliment. "A trip here is not a chore; it's a treat for those who seek things they're longing for which remind them of home." With a separate café and mouthwatering deli counter, if you fancy sampling authentic Spanish cuisine, a visit to Garcia's is a must.

R Garcia and Sons, 248-250 Portobello Road, WII 020 7221 6119 rgarciaandsons.com

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