

Mitzie Wilson's

LITTLE BLACK

BOOK

Take a Food Tour

Here's just a few of my favourite London food stores where you'll find top quality ingredients, innovative foods and style conscious design both in food and surroundings.

For personal guided tours please contact:

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BAKERIES

Konditor and Cook

10 Stoney St
London SE19AD
Tel: 020 7407 5100
konditorandcook.com

A good old fashioned corner cake shop brought bang up to date. Fabulous cakes that you'd love to make yourself if you had more time. Unique 'magic cakes' (tiny square gaily iced cakes) and birthday cakes designed by owner by Gerhard Jenne

& Clarke's

122 Kensington Church Street
Kensington
London, W8 4BH
Tel: 020 7229 2190
www.sallyclarke.com

Sally Clarke's bread is sold in many of London's best restaurants and delis. Buy them here along with home made cakes and biscuits, pizza, sandwiches and deli foods

Baker and Spice

75 Salusbury Road

Queen's Park
London, NW6 6NH

A bakery cum café serving mega meringues, divine cakes, muffins and wonderful breads

De Gustibus

53 Blandford Street
Marylebone
London, W1U 7HG
Tel: 020 7486 6608

Dan Schickentanz was one of the first bakers to start selling top quality artisan breads including black forest rye, date and walnut loaf and olive foccacia. They also sell great take-away dishes, soups and sandwiches.

Paul

29-30 Bedford Street
Covent Garden
London, WC2E 9ED
Tel: 020 7836 3304

Great selection of delicious French breads and divine prettily coloured macarons in bakery-come-café

Le Pain Quotidien

72-75 Marylebone High Street
Marylebone
London, W1U 5JW
Tel: 020 7486 6154

Very stylish bakery and café selling organic sour dough breads and a good selection of preserves, snacks and biscuits.

Poilane

46 Elizabeth Street
Belgravia
London, SW1W 9PA
Tel: 020 7808 4910

Their huge £10, 10lb sourdough bread is famous, and still made using traditional wood fired ovens in the same way as their original Parisian store

Laduree

Harrods
Knightsbridge

Next time you are in London pop into the Laduree café for the best Macarons in the world from their famous Parisian store. Every colour and flavour imaginable from Pistachio to Liquorice. A totally girlie experience

The Hummingbird Bakery

Portobello Road.
W11

Tiny cake shop selling 'bling ' cups cakes and layered buttercream sponges that are to die for.

Treacle

Columbia Road
Hackney E2

A tiny retro cake shop selling only cup cakes from drawers in a haberdashery unit. Only open on Sunday mornings to feed the crowds that flock to the famous flower market.

Shipps Tea Room

4 Park Street
Borough Market
SE1

Chandeliers, vintage embroidered tablecloths, and chintzy china make this a girly destination for tea. Fabulous home made cakes and scones.

Primrose Bakery

69 Gloucester Avenue
Primrose Hill
London
NW1 8LD
020 7483 42222

Fresh homemade layer cakes filled with buttercream and the prettiest cup cakes that Kate Moss is allegedly addicted to.

The Tea Palace

175 Westbourne Grove
W11

The first Parisian style tea room in the UK, with ceiling high shelves stacked with hundreds of tea canisters. Light lunches and tea time cakes in very elegant surroundings

Buttercup Cake shop

16 St Albains Grove
Kensington 7937 1473
Buttercupcakeshop.co.uk

DELICATESSEN and Grocery Stores

Wholefoods Market London

63-97 Kensington High Street , W8 5SE
0208 368 4500

A foodie theme park over 3 floors of this department store. All foods are free from additives, preservatives and colourings, sweeteners or hydrogenated fats and many are sourced from UK small producers. On the lower level you'll find fresh produce, on the ground floor everything from hot meals to take away to fresh baked bread, wines and flowers and upstairs an amazing selection of eateries where much of the food is prepared in front of you

Melrose and Morgan

42 Gloucester Avenue
NW1
020 7722 0011

Predominantly British produce from small artisan producers and freshly prepared dishes made by their own chefs. Fab

sausage rolls, Bath Buns even honey from Hampstead heath

Mortimer & Bennett

33 Turnham Green Terrace
Chiswick
London, W4 1RG
Tel: 020 8995 4145

The finest ingredients sourced from small producers all over Europe and further afield. The owner is totally passionate foodie who sells quite unusual ingredients.

Grocer on Elgin

6 Elgin Crescent, W11/ 184 Kings Road SW/
Tel: 020 7221 3844

Ready meals for the Nottinghill set. Home made duck confit, casseroles, posh mash, all sold in beautifully labelled see through vacuum packed pouches. Home made cakes and breads, and a café too. This is one to visit for trend forecasters, but don't take your camera. They don't take kindly to food spies!

Panzers Delicatessen

13-19 Circus Road
St John's Wood
London, NW8 6PB
Tel: 020 7722 8596

This is where every food stylist in London shops for the very finest, most perfect specimens of fruit and vegetables for photography. They can get just about anything in or out of season. A delicious deli-counter with hand-sliced smoked salmon, nurtured cheeses, charcuterie, home-made salads and caviar. There is a wide selection of Kosher foods.

Brompton Quarter Grocer

3 Egerton Terrace, Knightsbridge SW3 2BX
A classic local convenience store offering the community everyday and luxury produce.

Villandry

170 Great Portland Street
London, W1W 5QB
Tel: 020 7631 3131

One of central London's best food shops. An elegant deli and restaurant with gourmet foods from around the world.

A Gold

42 Brushfield Street
Spitalfields
E1

Tel: 0207 247 2487

Like stepping back in time, this quaint traditional corner style shop sells traditional foods of Britain such as scotch eggs, pies and cakes, Vimto lollies, humbugs and sugar mice weighed out into brown paper bags. A nostalgia trip, and the shop you'd like to own when you give up the day job!

Verde and Co

40 Brushfield St
Spitalfields
E1

Tel: 020 7247 1924

Next door to A Gold is another quaint deli cum café that looks as if it dates back to Dickens time. Irresistible chocolates, patisserie and a few groceries sold in neat little brown bags.

Square Pie

Old Spitalfields market
Not a deli, more a market café, but see the city workers tucking into Steak and Guinness pie and you'll want to buy one to take home.

St John Bread and Wine

94-96 Commercial St
Tel: 0207 7247 8724

Again more a restaurant than a deli, drop in for breakfast, a meaty lunch or dinner or just pick up a freshly baked loaf or cake. A lot of foodies and chefs come here for breakfast at the weekend.

St John Bar and Restaurant

26 St. John Street
Tel: 020 7553 9842

www.stjohnrestaurant.com

Fergus Henderson uses every part of the animal to create delicious dinners using the finest British ingredients. His signature dish is bone marrow with parsley sauce. The food can be very plain but relies on the very best quality ingredients which speak for itself. You will love it or loath it!

Flaneur

41 Farringdon Road,
London EC1

Tel: 0207831 4532

www.flaneur.com

Unique food hall and restaurant where the tables are nestled among the shelves of wines and preserves. Watch the baker in the centre of the room baking huge rock cakes and cookies, buy deli takeaway suppers, fine fruit and veg or artisanal products from Europe, the US and Canada.

The Barnsbury Grocer

237 Liverpool road
London N1 0207607 7222

Thebarnsbury.co.uk

A quality food shop specialising in fine wines and food and great prepared food for customers to take home and enjoy, seasonal home made pies and sausage rolls.

Food Inc

Whiteleys
Queensway London W2
0207 792 6020

This gastro gorgeous superchic traiteur – sells organic basics, fresh-from-the-field organic produce, elaborate cakes and dreamy gateaux too.

EMPORIUMS

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Fortnum & Mason

181 Piccadilly
W1A 1ER
Tel: 020 7734 8040,

www.fortnumandmason.co.uk

No longer the fuddy duddy store selling tea to tourists, Fortnum's has been refurbished to once again be a seriously foodie store.

with fantastic produce sourced from small producers in the UK. As well as favourites including teas, relishes, chutneys and preserves, there are some of the finest meats, cheeses, fish, fresh produce and baked goods on sale. Expensive but the best quality.

Blue bird Shop

350 Kings Road 020 7559 1153 SW3

Sir Terrance Conran's fine Chelsea food store with excellent bread, wines and cheeses.

Harvey Nichols

109-125 Knightsbridge,
SW1X 7RJ

Tel: 020 7235 5000,

www.harveynichols.com

Expensive greengrocery, butchery and bakery counters and designer products and packaging. As well as own-label sauces, pastas, oils, savories and snacks.

Selfridges Food Hall

Oxford St
W1

A fantastic selection of the finest foods from all over the world, plus lots of regional British foods from small producers

John Lewis Food Hall

Oxford Street London W1

John Lewis transformed the basement of their Oxford street store into a stylish flagship food hall in October 2007. Selling top quality produce, and a wide range of Waitrose products some of it exclusive to this store. It also has a range of William Curley chocolates and patisserie.

BUTCHERS

Ginger Pig

8-10 Moxon Street
Marylebone

London, W1U 4EW

Tel: 020 7935 7788

Tim and Anne Wilson's shop supplies the best pork and bacon in London, from their own farm in North Yorkshire

Lidgate

110 Holland Park Avenue

Holland Park

London, W11 4UA

Tel: 020 7727 8243

Very traditional butchers selling naturally-reared meats including organic meats from Prince Charles's Highgrove estate. They also sell a wide range of homemade sausages, quiches and award winning pies.

Daylesford Organic Butchers

Pimlico Road

Whole carcasses hang in the front of this beautiful new butchers shop just across the road from Daylesford Organics main store in Pimlico. Organic meat from Daylesford's own estate in Staffordshire is of the very best quality

FISH

Blagden Fishmongers

65 Paddington Street

Marylebone W1

020 7935 8321

Seasonal delicacies such as gulls eggs, samphire and Colchester oysters.

Fish Works

89 Marylebone High Street,

London W1U 4QW

TEL: 020 7935 9796

One of Mitch Tonks rapidly expanding chain of fish shops come-cafes-come-cook schools. Great quality, style and service. A trend to watch.

CHOCOLATE

ChoccyWoccy doohdah

47 Harrowby Street

London W1H 5EA

Tel/Fax 020 7724 5465

Email: info@choccywoccydoodah.com

Extraordinary, elaborate and OTT bespoke cakes and chocolate confectionery such as chocolate pigs and pink poodles.

Melt

59 Ledbury Road
Notting Hill
London, W11 2AA
Tel: 020 7727 5030

The Fashionistas chocolate shop. Everything is made fresh on the premises and many of them are created from organic ingredients. Stylish and sophisticated.

Pierre Marcolini

6 Lancer Square
Kensington
London, W8 4EH
Tel: 020 7795 6611

Entering this boutique style chocolate shop is like entering a glamorous up market jewelers. Their award winning chocolates are made using high-quality ingredients sourced from around the world and change seasonally.

L'Artisan du Chocolat

89 Lower Sloane Street
Knightsbridge
London, SW3 1AA
Tel: 020 7824 8365

One of the finest chocolatiers Gerard Coleman sells ganache-filled chocolates that are coveted by discerning chocoholics for their imaginative, distinctive flavourings: banana and thyme, red wine and tobacco, and green cardamom to name but a few.

Hope and Greenwood

20 North Cross Road
Dulwich
London, SE22 9EU
Tel: 020 8613 1777

ALSO
New shop in Covent Garden; 1 Russell St WC2

Take a trip down memory lane to this sweet shop of your childhood. Acid Drops, Sweet Tobacco, liquorice and handmade chocolates in unusual flavours, all

beautifully packaged and presented in this stylish retro shop

Rococo chocolates

44 Marylebone High Street
London W1
0207352 5787

Choose from over 20 different flavoured bars including chilli pepper, rose or Earl Grey. Fresh chocolate ravioli, chocolate grissini as well as truffles and amazing chocolate art are all made under the watchful eyes of creative director Chantal coady. Look out for chocolate lips and nipples.

Chocolate Society

36 Elizabeth Street
Belgravia
London, SW1W 9NZ
Tel: 020 7259 9222

Fancy a chocolate and wine masterclass? This is the place to go for chocolate tastings as well as a vast range of exotic chocs.

La Maison du Chocolat

45-46 Piccadilly
Piccadilly
London, W1J 0DS
Tel: 020 7287 8500

Don't be afraid to enter this Parisian style temple of chocolate, the staff are very friendly and knowledgeable. The emphasis is on the finest and freshest ingredients. Flavours are subtle, the packaging exquisite and the chocolate designs very chic.

Hotel Chocolat

163 Kensington High Street
London
W8 6SU

www.hotelchocolat.co.uk
Stylish packaging and great quality chocolate at reasonable prices from this expanding chain and mail order company

Theobroma Cacao

43 Turnham Green Terrace
Chiswick
London, W4 1RG
Tel: 020 8996 0431

Pop in to buy Bergamot or Rosemary chocolate bars, fancy figurines or just

velvety drinking chocolates from this seriously good chocolate shop

William curley

10 Paved Court, off Kings Srt
Richmond on Thames
020 8332 3002
Divine chocolates and Japanese inspired chocolate tarts and cakes that look to good to eat, and are to die for.

Paul A Young fine chocolates

33 Camden passage, Islington N1
20 Royal Exchange Threadneedle Street
EC3

The latest kid on the chocolate block this chocolatier now has 2 shops where he makes and sells his unique collection fresh every day. Try his Amaretto soaked apricots in 70% dark chocolate or amazing Marmite Guinness Ganache – not for the timid!

Mrs Kibbles Olde World Sweet Shop

St Christophers Place
W1

Take a trip down memory lane to this tiny quaint shop selling flying saucers, rhubarb and custard sweets and aniseed balls all bought by quarter from large sweet jars that line the shelves.

Montezumas

Dried mango dipped in chilli flavoured chocolate, single origin bars, champagne truffles and even vegan truffles are available from this award winning chain of chocolate stores.

Demarquette –

Fine Chocolates
285, Fulham Road
Chelsea, London
SW10 9PZ
Tel.: 020 7351 5467

CHEESE

Paxton & Whitfield

93 Jermyn Street
St James's
London, SW1Y 6JE
Tel: 020 7930 0259
Nothing much has changed in this quintessentially English cheesemonger. Great cheese and very knowledgeable staff.

La Fromagerie

2-4 Moxon Street
Marylebone
London, W1U 4EW
Tel: 020 7935 0341
For some of the smelliest, ripest French and Italian cheeses visit Patricia Michelson's award winning shop where you can see, smell and buy the cheese from a specially divided glass cheese cellar. You can eat in the café and try delicacies from the traiteur counter too.

Neal's Yard Dairy

17 Shorts Gardens
Covent Garden
London, WC2H 9AT
Tel: 020 7240 5700
Like visiting a small dairy, here you'll see huge whole Cheddars, and over 200 classic cheeses, many sourced directly from independent British producers. They also sell organic vegetables, olive oils, and breads.

Cheese

4-5 Leadenhall Market
EC3 020 7929 1697
Small but perfectly formed shop selling over 100 well kept cheeses

Hamish Johnston

48 Northcote Road
SW11
020 7738 0741
Wonderful cheese and dairy shop selling over 150 cheeses and regional British produce

FOOD MARKETS

Borough Market

8 Southwark Street
South Bank
London, SE1 1TL
Tel: 020 7407 1002

You'll need to get here by 11am to see the market before it gets really crowded. 'London's Larder' is full of stalls selling the very finest wild mushrooms, fabulous fresh fish, wild boar, venison, hare and rare breed meats, heritage potatoes apples and tomatoes, cakes, pies and breads of every description all from small producers. Celebrated by foodies and restaurateurs, Borough Market is a minutes hop from London Bridge station and is mostly undercover. Open Fridays and Saturdays only. A must for all food lovers and trend forecasters.

Marylebone Farmers' Market

Cramer Street Car park
Cramer Street
Marylebone
London, W1

Sunday morning only
London's largest farmers' market with more than 40 producers, located in the middle of Marylebone's great selection of foodie shops.

Spitalfields Fine Food Market

www.spitalfields.co.uk
Thursday, Friday and Sundays from 10-5pm

Small up and coming food market. Good range of small producers selling everything from home made fudge to wild beef. The market also sells everything from handmade jewellery and clothes from up and coming designers, to retro furniture and old Lps. Sunday is the best day to go.

ORGANIC

Daylesford Organics

44bPimlico Road
SW1 020 7881 8060

A marble temple of organic produce, meats, breads, cheeses and recipe dishes. The Daylesford philosophy is to farm organically and sustainably and to sell produce of the finest quality. The main farm and shop is in the Cotswolds where cheeses are made on site, breads are baked in the cafés ovens, fruit and vegetables come from the 1,500 acre Daylesford Farm kitchen garden, and venison from their other Bamford Estate in Staffordshire.

The Natural Kitchen

77-78 Marylebone High Street
W1

A new comer to Marylebone /high Street, the Natural Kitchen is a small supermarket selling a great range of organic, wild and artisan foods, plus a great café. They sell regional fresh produce and have a Paxton and Whitfield Cheese counter.

Farm W5

19 The Green
Ealing
W5

This organic and artisan food retailer is the first to be endorsed by the slow food movement.

As Nature Intended

201 Chiswick High St
W4
020 8742 8838

This store favours organic British products, meat, fish, dairy products, breads fresh produce, beer and wines and now has 3 stores in London

