# Dorian restaurant shines a light on gentrification in Notting Hill



Dorian, located at 105-107 Talbot Road in London’s Notting Hill, has recently been spotlighted for its unique culinary offerings and its place within a neighbourhood shaped by the complex dynamics of gentrification. The restaurant has made a name for itself with a menu that spans small plates priced from £19 to £65, large plates ranging from £37 to £145, and desserts from £8.50 to £12, along with an extensive wine selection starting at £50.

The concept of gentrification has been historically rooted in the displacement of working-class residents by middle-class newcomers, a term first coined by sociologist Ruth Glass in the mid-20th century. The origin of gentrification, derived from the 19th-century term "gentrify" by Samuel Laing, implies a shift in societal class structure based on conduct rather than lineage. This has prompted widespread conversation about the impacts of such changes across London's diverse neighbourhoods, including Notting Hill, where the influence of gentrification has significantly transformed the community.

On a recent Friday evening before the onset of spring, a patron at Dorian recounted a personal journey back to the area, reflecting on their long-standing relationship with Notting Hill, where they were raised. The restaurant, once a local coffee store and the recipient of their first employment, evokes deep nostalgia. As the patron noted, the ambiance of Dorian is reminiscent of a European bistro from the 1930s, complete with a warm, inviting interior that fosters a sense of belonging.

The dining experience was marked by attentive service from Nadena, who provided a seamless introduction to the evening's meal. The interior decor boasts a grand yet welcoming aesthetic, featuring a glass wine fridge and distinctive lighting that enhances the overall atmosphere. An expectation for refined dining did not match with the background music, which drew some criticism for its loud, inappropriate selection, leaving diners yearning for a more fitting ambiance.

The culinary offerings included delectable dishes such as creatively prepared potato rostis and a fresh tuna crudo, both of which demonstrated the chef’s flair for balancing flavours. However, it was the turbot — described as “butter-soft fish” with a rich herbal sauce — that truly captured the essence of a sublime dining experience. Although the famed côte de boeuf commanded attention from other tables, diners opted for lighter, comforting choices that resonated with personal tastes and familial traditions.

Conversations throughout the meal turned to the changing ethos of the neighbourhood, as the patron and their mother reminisced over their longtime connection to the area and discussed the shifts they have observed. Their reflections touched on themes of nostalgia and the social fabric of a community evolving under the pressures of gentrification, illustrating the complexities of belonging and the human desire for connection amidst change.

Dorian serves not just as a restaurant but as a canvas illustrating the stories of its patrons, encapsulating familial bonds and socio-cultural dialogues within the backdrop of a rapidly changing Notting Hill landscape.

Source: [Noah Wire Services](https://www.noahwire.com)

## Bibliography

1. <https://www.nationalrestaurantawards.co.uk/profile/dorian/> - This URL supports the information about Dorian's unique culinary offerings and its setting in a stylish bistro atmosphere, reminiscent of European traditions. It highlights the restaurant's approachable pricing and the involvement of a skilled team.
2. <https://www.squaremeal.co.uk/restaurants/dorian_24162> - This URL provides details about Dorian's location, its offerings as a modern British bistro, and how it has become a significant part of Notting Hill's dining scene with its lively atmosphere. It also touches on the restaurant's stylish interior.
3. <https://www.andyhayler.com/restaurant/dorian> - This review supports the culinary offerings of Dorian, including the variety of dishes such as rostis and meats, and highlights its appealing menu with high-quality ingredients. It also mentions the atmosphere and service.
4. <https://en.wikipedia.org/wiki/Gentrification> - This URL provides background information on gentrification, which is relevant to the changes observed in Notting Hill. It explains the concept and its historical origins, aiding in understanding the broader impacts on communities like Notting Hill.
5. <https://www.britannica.com/topic/sociology> - This link supports the sociological context of gentrification by providing an overview of sociology, which includes studies of social change and community dynamics. While not specific to Notting Hill, it helps understand how societal shifts like gentrification are analyzed.
6. <https://www.londontown.com/London/Central_London/notting_hill/> - This URL offers insights into Notting Hill as a vibrant area of London, known for its historical and cultural significance. It touches on the neighborhood's transformation over time, aligning with the themes of community evolution and gentrification.
7. <https://www.theguardian.com/food/2025/apr/13/dorian-london-truly-refined-decadence-restaurant-review> - Please view link - unable to able to access data