



# CHURCHILL

ASIAN FUSIONS | ECO-CONCIOUS EATING | FARM-TO-FORK | NEWSTALGIA | LATIN SOUL  
MINDFUL DRINKING | MEDITERRANEAN MIX | AFRICAN AROMAS | TABLETOP PALETTES



— food —  
**INSIGHTS**  
2023

# OUR RESEARCH JOURNEY AROUND THE WORLD...



Throughout 2022, we continued to monitor the new openings and innovation within the global hospitality industry as the world returned to normality. We've seen the continued resilience that fuels the evolution of the food and restaurant trends, we look forward to the continuous growth of the industry in 2023-2024.

## ● SAN FRANCISCO

Boasting more restaurants per capita than any other city in the USA, San Fran is renowned for its avant garde restaurant scene.

## ● AUSTIN

Named the best city to live in the US for under 30's, the restaurant scene is young, vibrant and trendy. The residents of Austin like to buy local, fresh and Eco friendly.

## ● NEW YORK

With New York's restaurant scene ever changing, it has been estimated that it would take 22.7 years to eat at every restaurant within the city.

## ● LIMA

In 2021, Asian dishes and Latin flavours were identified as the fastest growing food cuisine, putting peruvian food in the ideal position to ride the trend.

## ● LONDON

London's buzzing multicultural community has made the city a hub of food diversity, innovations and fusions. With 71 Michelin starred restaurants and two of the best restaurants in the world.

## ● BRISTOL

The restaurant scene in Bristol is renowned for being independent. The city is a hive of quirky and innovative restaurants, bars, cafes and pubs.

## ● LEEDS

The booming northern city now has more restaurants in the city centre than ever before and the majority of these are independents or small groups.

## ● MADRID

Dubbed the food capital of Europe, attracting Michelin-Starred chefs and foodie tourists.

## ● BARCELONA

With a thriving tourist industry and vibrant eating out culture, amongst Barcelona's many astounding traditional restaurants there are innovative chefs experimenting with world flavours and fusions.

## ● BERLIN

A city on the pulse with food trends, from the world's street food to innovative fine dining fusions.

## ● SINGAPORE

After a strategic move to become a foodie destination, Singapore now has 52 Michelin starred restaurants, including seven restaurants with two stars and three restaurants with three stars.

## ● MELBOURNE

A vibrant city full of restaurants that set the trends for the rest of the world, Melbourne has more than 3,500 food establishments and serves up cuisines from over 70 countries.

WELCOME TO THE 2023 EDITION OF CHURCHILL'S FOOD AND RESTAURANT INSIGHTS MAGAZINE, WHERE WE SHOWCASE OUR RESEARCH INTO THE HOSPITALITY INDUSTRY.

The world of food continues to accelerate as 2022 saw a year of returned normality. As international travel resumed, the population continued to make up for lost time, seeking new experiences through culture and food. With consumer tastes constantly evolving, 2023 will bring a year of new opportunities for restaurants to stand out through innovation and diverse customer experiences.

2023 will see a continued focus on clean eating and sustainability, with an ongoing upsurge in plant-based diets and greater sustainability considerations. We will also see some emerging food trends on the horizon such as the comeback of African cuisine as well as the growth in Latin flavours as restaurants continue to channel their newfound creativity.

The Churchill Product Development Team

## FEATURES

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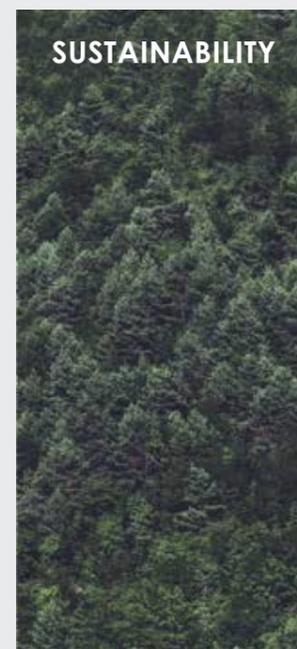


Studio Prints Homespun Chroma

# Industry Themes

The industry is changing to meet the evolving wants, tastes and interests of diners, below discusses some of the key themes transforming how we dine.

## SUSTAINABILITY



Sustainability and clean eating remains a key focus within the restaurant sector, as we are noticing this industry theme coinciding within each individual food trend. With a surge in plant-based alternatives, hyper sourcing and waste conscious efforts, the increased consumer demand for sustainable practices will steer restaurants to develop and adopt more eco-conscious solutions that are visible to their customers.

### Check Out

**Shuggie's - San Francisco**  
A climate-friendly restaurant that uses upcycled ingredients and sustainable proteins for seasonal pizza and small plates.

## GLOBAL APPRECIATION



As consumers are getting more adventurous with their food, their desire for unique and creative flavours will lead to chefs using more innovative ingredients and experimental cooking techniques. Expect to see an elevation in international cuisine offerings on restaurant menus, including spicy and complex flavours that will ignite the consumers taste.

### Check Out

**Kante - Berlin**  
A warm, sophisticated venue offering authentically colourful and diverse dishes inspired by global, international flavours using freshly produced regional ingredients.

## CULTURAL HUBS

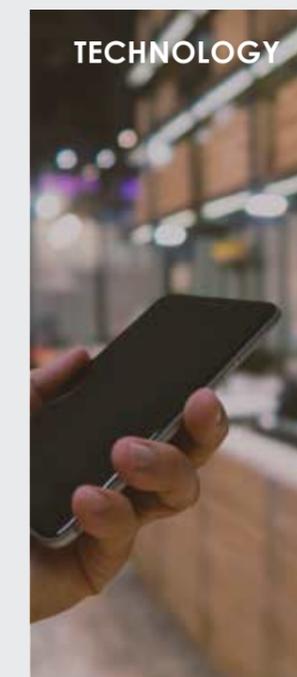


As consumers continue to seek new immersive experiences through dining, expect to see wider styles of collective spaces pop up, not only just offering great food and drink, but also live music, DJ's, films and comedy. Food halls and trucks will continue to boom, offering convenient street food classics from cuisines around the world such as American, Asian, Middle Eastern and Latin.

### Check Out

**Exhibition - Manchester**  
Located on the site of the old Natural History Museum, offering award-winning dining, innovative drinks and late night parties with local heart.

## TECHNOLOGY



As eateries look for new ways to engage with diners through tech, contactless payments, digital menus and QR codes are here to stay. The implementation of technology means that restaurants can stay agile and adapt quickly to pressures of an ever-changing world. Expect to see further development in restaurant automation, digital loyalty programmes and online ordering systems.

### Check Out

**McDonalds - Texas**  
The first mostly automated McDonalds restaurant, where customers can order their food through an app or a kiosk and collect without any direct human contact.

# ASIAN FUSIONS & BOWLS

TOP TREND

SMALL BOWLS | SPICE | FLAVOUR | SOUTH EAST ASIA | HYBRID FUSIONS

Asian cuisine remains the largest food trend and where we see the most new restaurant openings.

With a diverse variety of flavour and texture within Asian cuisine, spicy flavours are making a revival in popularity as consumers gain a newfound appreciation for their senses. Whilst fusion-style dishes remain popular, expect to see a surge in spicy, pickled, fermented and sweet-heat blends particularly from Southeast Asia as menus become elevated with bigger and bolder flavours.



Emerge



Studio Prints Fusion



Stonecast Raw



"The largest and fastest growing food style in the independent restaurant sector"

Plate It Up...



Stonecast Plume

## Taste The Spice

### KOREAN - KIMCHI

A traditional, spicy sauerkraut made from fermented vegetables.

### JAPANESE - YUZU KOSHO

A fermented paste made from fresh chilli peppers.

### THAI - GAENG TAI PLA

An intense, spicy curry made mainly with fish and vegetables.

### INDIAN - CHAAT MASALA

A powder spice mix blend often used in Indian street food.

### MALAYSIAN - SAMBAL

A hot relish made with vegetables, fruit and spices.

## TRENDSETTERS

### FACING HEAVEN - LONDON

A creative vegan Chinese restaurant, fusing influences from Cantonese, Yunnan and Shaanxi.

### IKOYA IZAKAYA - BARCELONA

A Japanese menu designed for sharing, in a relaxed atmosphere.

### NARO - NEW YORK

A two-Michelin starred, artful approach to Korean-inspired cuisine offering predominantly vegetarian cuisine.

### OUKAN - BERLIN

Offering a pure plant-based kitchen with high-quality, seasonal ingredients to create a vegan Japanese menu.

### MUSU - MANCHESTER

A multi-sensory dining experience, offering Japanese fine dining.

### KOYN - LONDON

Modern and imaginative Japanese cuisine nestled in the city's most opulent neighbourhood.



Studio Prints Raku Nourish



Nourish



Studio Prints Raku

# ECO-CONSCIOUS

## EATING



PLANT BASED | HEALTH & WELLBEING | CLEAN | SUSTAINABILITY | MEAT FREE

The clean eating trend will continue to soar in 2023, as the rapid growth of alternative meat and plant-based ingredients continues to shape consumers eating habits and restaurant menus.

### Plant Power

With health and well-being still front of mind, plant-based food has become one of the most important food trends of our time. Going forward, consumers will seek further improvements in the taste and texture of meat and fish substitutes, allowing chefs to diversify and expand their plant-based creativity.



### Clean Labelling

As consumers continue to search for healthier and cleaner dishes, concerns regarding ultra-processing, production and origin of ingredients has resulted in supplier innovation of clean labelling. This allows consumers to discover additional information regarding the the source of ingredients, allergens and sustainability practices, allowing chefs to build a pro-health reputation and aiding to drive the plant-based trend.

### Taste The Ingredients

#### OAT PULP

A bi-product recycled from oak milk production, used as a substitute for baking ingredients.

#### DATES

Used as an alternative natural sweetener.

#### KELP

An environmentally friendly ingredient recognised for its health benefits.

#### AVOCADO OIL

A healthy, neutral flavoured oil that can be used in a variety of dishes.

#### PLANT PASTA

Innovative ingredients such as noodles made from spaghetti squash, hearts of palm and green bananas.



Stonecast & Studio Prints Raku



### Plate It Up...



Stonecast Patina

“Interest in plant-based diets will continue to reach an all time high in 2023/24 with consumers seeking out healthier and cleaner lifestyles”



Stonecast Raw



Stonecast Plume

### TRENDSETTERS

#### DESORIENTE - BARCELONA

An eclectic plant-based restaurant offering food from around the world.

#### MUDRA PLANT BASED - MADRID

Fresh cuisine prepared using only alternative proteins, combining gastronomy and innovation.

#### RABBIT - NEW YORK

A raw vegan restaurant, serving a seasonally rotating tasting menu.

#### HAPPA - BERLIN

Plant-based, regional-seasonal cuisine with a focus on appreciative, holistic food processing.

#### HART HOUSE - LOS ANGELES

Offering 100% plant based fast food, founded by comedian Kevin Hart.

#### BLACK LEAF - MANCHESTER

A subterranean plant-based kitchen consisting of bold and unusual combinations, served as small plates tapas-style.

\*Some of the innovative sites we've spotted on our global food research trips, not necessarily Churchill customers, just inspiring and pacesetting restaurants...

# FARM-TO-FORK

TOP TREND

RURAL DINING | VERTICAL FARMING | SEASONAL | ORGANIC | HYPER-LOCAL

From organic ingredients to minimising waste, restaurants continue to source local or own grown produce in 2023, adding value to their dishes and overall dining experience.

## New Glocal

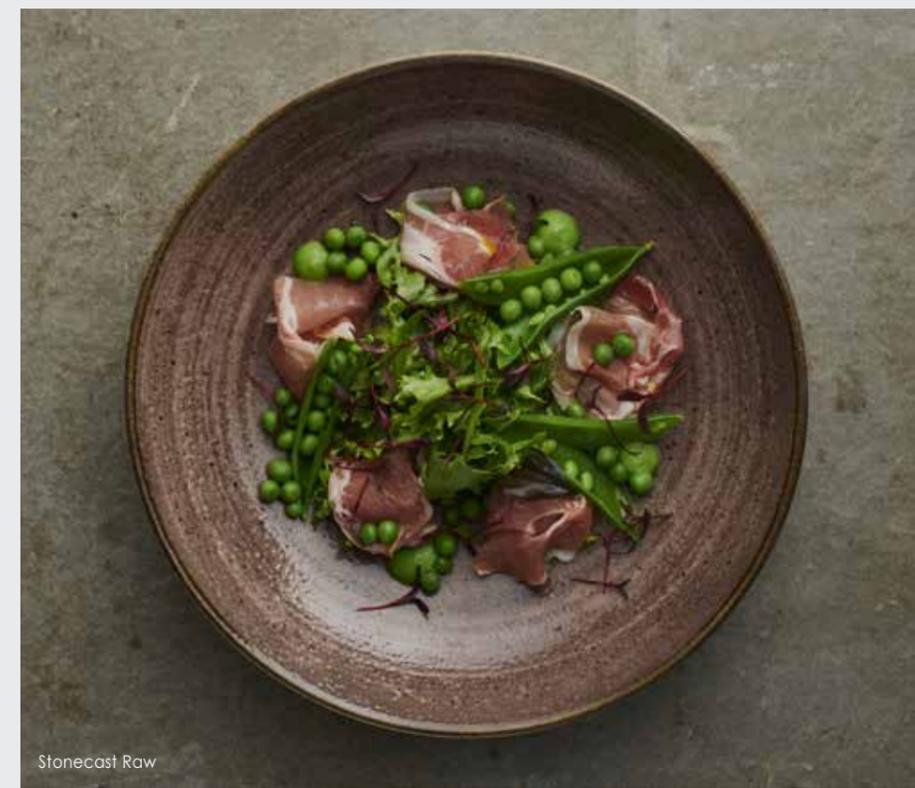
With a greater focus on sustainable cycles, transparent supply chains and regional production of food, consumers will continue to support local, independent businesses, championing local farmers and appreciating what is on their doorsteps. Sourcing local also allows restaurants to enhance food quality, reduce their food wastage and support their community's economic growth.

## Farming The Future

Consumer curiosity for innovative technologies such as vertical and regenerative farming is also increasing, improving the overall quality and sustainability of global food production. As a result, the hospitality industry will continue to source food that has a good environmental footprint in order to stay relevant with eco-conscious consumers.



"As we get back in touch with nature and explore outside our towns and cities we see the rise of the destination restaurant and rural dining"



## NEW TRENDSETTERS

### APRICITY - LONDON

A sustainable restaurant sourcing produce from small-scale farmers with a low waste operation.

### FREA - BERLIN

A rustic, yet modern restaurant serving plant-based, organic fare prepared with zero-waste practices.

### SCEN - NEW YORK

Upscale vegan farm-to-table restaurant run by chef Matthew Kenney.

### ARDENT - PARIS

An eco-labeled restaurant devoted to flamed cuisine using sustainable ingredients selected at local French markets.

### PARCS - MELBOURNE

Sustainable dining restaurant informed by fermentation and driven by a mission to minimise food waste.

### UNSEENBIRD - SEOUL

An innovative cafe that features an indoor vertical farm growing vegetables in a glass-fronted cultivation room before being served to customers.

## Plate It Up...



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# NEWSTALGIA

TOP TREND

COMFORT | RETRO FAVOURITES | CHILDHOOD | CLASSIC RECIPES | NOSTALGIC TREATS

Expect even more nostalgic dining in 2023 as childhood favourites and old time classics continue to make a comeback.

Restaurants will continue to bring classic dishes to modern day diners, creating a sense of comfort and indulgence from their favourite comfort food. Chefs will become more creative and experimental with this retro trend, evolving timeless classics that resonate through texture, flavours and techniques.



Nourish



Stonecast Accents



Stonecast



Stonecast



CHILDHOOD FAVS  
**Memories** RETRO  
 Cheerful Classics  
 OLD-TIME **Comforting**



Stonecast Nourish



Stonecast

Plate It Up...



## ONES TO TRY...

### THE TOP HAT - LONDON

Inspired by the famous London Monopoly Board, serving a range of dishes and monopoly-themed cocktails.

### LITTLE NAN'S BAR - DEPTFORD

A multi-award winning pop up cocktail bar and afternoon tea parlour featuring 90's, eclectic decor.

### PONG & PUCK - MANCHESTER

A new, retro games bar bursting with 80s, 90s & 00s nostalgia with vibrant gaming tables, bookable pods and carefully curated cocktails.

### EMILIA'S CRAFTED PASTA - LONDON

Soul warming Italian comfort food, taking inspiration from old generation recipes.

### MORIZ - BERLIN

A rice pudding establishment evoking childhood memories through tried and tested recipes.

### 99 GANG SOCIAL - ADELAIDE

American inspired diner serving burgers and zesty shared plates, showcasing nostalgic classics and fresh cocktails.



Studio Prints Raku Nourish

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# LATIN SOUL

EMERGING TREND

SOCIAL SHARING | AUTHENTIC FLAVOURS | CULINARY TRADITIONS | TEXTURE

A renewed surge in colourful and vibrant South American dishes has seen Mexican, Peruvian and Brazilian menus becoming more dominant in new restaurant openings.

A firm global favourite, Latin cuisine is well-known for its vibrant colours, authentic flavours and fresh ingredients, making it a popular choice for restaurant menus. Delicious yet affordable, Mexican cuisine is often favoured for its comforting and sharing style.

In 2023, also expect to see more vegan and plant-based fillings such as jackfruit, cauliflower and black beans rise in popularity. These are often used as substitute ingredients for dishes such as tacos and fajitas, perfect for sharing in either a restaurant or fast food environments.



Studio Prints Homespun Accents & Emerge



Stonecast Raw & Emerge



## CHECK OUT...

### CAVITA - LONDON

A creative and cool hotspot offering traditional Mexican food.

### TOPE - BARCELONA

Fresh Mexican-inspired flavours up high on one of Barcelona's best rooftops.

### IXTA - NEW YORK

Bringing the flavours of traditional Oaxacan cuisine with an elevated twist.

### MIRATE - LOS ANGELES

Contemporary Mexican cuisine offering a sharing menu that draws on tradition and heritage.

### ESTE - AUSTIN

Celebrating fresh seafood, Mexican cuisine and charcoal cooking in a bright dining space.

### TÁN - NEW YORK

Featuring coastal Mexican fare with rebellious and bold flavours.

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## Plate It Up...



Stonecast



Stonecast Patina



CASUAL  
FLAVOUR  
TEXTURE  
HANDHELD



Stonecast



# MINDFUL

# DRINKING



MOOD BOOSTING | FUSION TEAS | COLD BREWS | ARTISAN ROASTS | WELLBEING

With a continued focus on health and wellbeing, 2023 will see a surge in functional and mindful hot beverages, using ingredients that gently boost consumers moods and provide health benefits.

With financial pressures rising, consumers are actively looking to ease stress with ingredients that support mental wellbeing. Hot tea infusions are the ideal hot beverage to create a sense of retreat and relaxation. We will see menus offering a healthy range of teas including matcha, lavender, and green tea.

Coffee shops continue to offer blends that contain health additives, such as collagen creamers, alternative milks and health-boosted blends such as mushrooms, CBD and turmeric. These ingredients are added to boost metabolism, increase gut health and support the immune system.

Additionally, we're seeing establishments develop long-term relationships with suppliers that have socioeconomic and environmental benefits, reassuring their consumers through transparency in their ingredient quality and sourcing.



Stonecast Patina



Studio Prints Homespun



Studio Prints Raku



Stonecast Plume



Plate It Up...

Stonecast

## Taste The Ingredients

### YAUPON TEA

A herbal tea made from the leaves of the yaupon plant, native to southeastern North America.

### KOMBUCHA

A sweetened black tea drink, consumed for its health benefits.

### MUSHROOM COFFEE

Coffee brew made from blends of dark coffee beans and extracts of medicinal mushrooms.

## TRENDSETTERS

### AUJLA'S - NEW YORK

Indian-style coffee drinks infused with ground cardamom.

### ALWAYS TOGETHER - BERLIN

Berlin's first 2D cafe specialising in hot drinks and desserts.

### O CAFE - NEW YORK

Organic, sustainable Brazilian coffees in a cosy village coffee shop.

### QIMA CAFE - LONDON

The UK's first tree-to-cup cafe sourcing exceptional coffees directly from smallholder farmers.

### NORTH TEA POWER - MANCHESTER

Daytime venue serving handcrafted coffee and loose-leaf teas in a cosy environment.

### UNLIMITED COFFEE BAR - TOKYO

Hip cafe serving speciality espresso drinks, cold brews & coffee cocktails, plus light meals & desserts.



Stonecast

# MEDITERRANEAN MIX

EMERGING TREND

CULTURE | TRAVEL THROUGH TASTE | COASTAL REGIONS | SHARING PLATES | FRESH & SEASONAL

With the desire to experience different cultures through taste, cuisine exploration continues to grow as diners travel the world through their taste buds.

The popularity of the Mediterranean diet continues for its authentic and traditional flavours, as well as nutritional benefits. Menus include regional dishes for an array of cuisines including Greek, Spanish, Italian and Turkish.

Family style feasting, small plates and sharing platters lends itself to this cuisine, allowing diners to select a number of dishes so they can savour a range of flavours in a casual environment.



Studio Prints Homespun Chroma



Stonecast



TAPAS DISHES  
AUTHENTIC  
FAMILY FEASTING  
RUSTIC & RELAXED



Stonecast Patina



Studio Prints Raku & Nourish



Stonecast & Stonecast Nourish

## TRENDSETTERS

### LISBOETA - LONDON

A trendy Portuguese restaurant offering an array of small plates.

### OPHIE GASTROBAR - BARCELONA

An eclectic menu of tapa, fusing Spanish and Mediterranean cuisine with Asian and Latin influences.

### ZAYTINYA - NEW YORK

An innovative mezze menu inspired by Turkish and Greek cuisines served up in a sleek and modern setting.

### CAVALIERI - PARIS

Offering Mediterranean cuisine with a bistronomic twist in a warm atmosphere.

### MOTHER WOLF - LOS ANGELES

Upscale restaurant with a refined vibe serving thin pizzas, handmade pasta & other Italian staples.

### MAR MÍA - MADRID

A chic urban beach bar serving up Mediterranean grill.

\*Some of the innovative sites we've spotted on our global food research trips, not necessarily Churchill customers, just inspiring and pacesetter restaurants...

# AFRICAN AROMAS

EMERGING TREND

LOCAL PRODUCE | NUTRITIONAL | RICH FLAVOURS | HERITAGE COOKING TECHNIQUES

Looking ahead to 2023, African cuisine will regain momentum in 2023 as a new generation of chefs explore the bold and punchy flavours of Nigeria, Ethiopia and Morocco.

As diners continue to search for diverse healthy dishes, many are opting for African cuisine as it's primarily plant-based, gluten free and full of nutrition. Often made up of comforting stews, soups and rice-based dishes, menus will see more spicy, vibrant dishes originating from all regions of Africa.



Vintage Prints Med Tiles



Stonecast

Plate It Up...



Stonecast Accents

VIBRANT & SPICY  
BOLD INGREDIENTS  
ONE-POT COOKING  
Healthy Grains



Stonecast



Studio Prints Homespun Accents

## TRENDSETTERS

### IKOYI - LONDON

A modern twist on authentic West African flavours in a chic space.

### TATALE - LONDON

A relaxed, communal space serving Pan-African cuisine with a modern, but sentimental twist.

### KABONGO - BARCELONA

Offering tasty recipes of Ghana, Ivory Coast, Senegal and Nigeria.

### EDGE - CAPE TOWN

Dishes inspired by South African heritage, with a focus on underutilised ingredients.

### YETTI'S KITCHEN - MANCHESTER

West African restaurant situated at the Printworks.

### DAR YEMMA - NEW YORK

Authentic & fresh Moroccan cuisine.

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# TABLETOP PALETTES

Tabletop palettes brings together all the trends - food, interior, colour - and mixes them with hospitality market insight. Our own in-house research monitors trends in new openings and in 2022 spotted significant growth in establishments mixing and matching tabletop products with almost 70% of venues combining colours and styles of tableware.

The Tabletop Palette concept is simple. It takes the key themes, across the trends, to group items from our ranges into complementary colour palettes. Making it easy to refresh menu items, marketing and the tabletop.

Eclectic combinations of plate designs create unique styles and different looks. Design Director Erich Rommelrath discusses how different colours, textures and patterns can create unique tabletop palettes, "Our customers don't pick just one crockery range anymore, they come into our showroom and select pieces from a huge variety of plate designs to create their own look that suits their restaurant, hotel, cafe, pub etc."

Since 2016, we've launched over 1750 products, innovating in shape, texture, colour variety and specifically designed for creative chefs and the hospitality industry.

## #tabletoppalettes

### Products Featured:

**Simplicity:** Stonecast - Nutmeg Cream. Studio Prints Homespun Accents - Jasper Grey. Studio Prints Kintsugi - Agate Grey. Stonecast Raw - Grey. Studio Prints Fusion - Agate Grey. Stonecast - Peppercorn Grey. Stonecast - Barley White. Emerge - Seattle Grey.

**Pastel Calm:** Stonecast Accents - Petal Pink. Stonecast Accents - Duck Egg Blue. Studio Prints Homespun Accents - Jasper Grey. Stonecast - Petal Pink. Stonecast - Lavender. Studio Prints Haze - Blue. Vintage Prints Med Tiles - Aquamarine.

**Blue Planet:** Studio Prints Homespun Chroma - Marine. Stonecast Raw - Teal. Vintage Prints Med Tiles - Aquamarine. Emerge - Oslo Blue. Studio Prints Fusion - Aquamarine. Studio Prints Homespun Accents - Aquamarine. Studio Prints Kintsugi - Pearl Grey. Studio Prints Raku - Topaz Blue

**Botanical:** Stonecast Patina - Burnished Green. Stonecast - Barley White. Stonecast Plume - Olive Green. Stonecast Raw - Grey. Stonecast Patina - Antique Taupe. Stonecast - Sage Green. Studio Prints Kintsugi - Agate Grey. Stonecast Patina - Rustic Teal.

**Retro Revival:** Stonecast Patina - Rustic Teal. Studio Prints Stone - Zircon Brown. Studio Prints Kintsugi - Coral. Stonecast Raw - Brown. Stonecast Raw - Coral. Studio Prints Homespun Chroma - Marine. Stonecast - Mustard Seed.



**Simplicity**  
**MODEST**  
 VERSATILITY  
 Minimalism  
 Fresh Tones  
 Mindful



**Pastel Calm**  
 MILLENNIAL PINK  
 DELICATE BUT STRONG  
**Dusky Blush**  
 DREAMY & SOFT  
 Colour Pop



**Blue Planet**  
 Blue Depth  
**FLUID TEXTURES**  
 CALMING  
 Wild Natural  
 Waters



**Botanical**  
 Natural  
 Muted Neutrals  
 Shade of Green  
 Pure & Fresh  
 Earth Tones



**Retro Revival**  
 Mid Century  
 Warm Tones  
 Colour Contrasts  
 Fifties & Sixties  
 Golden Hues



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