

December 2016

Coffee Shops - UK

“Coffee shops have countered brand fatigue by experimenting with quick-service formats and better food options. Price-led concepts rival non-specialists that are eating into the market share. Meanwhile, efforts in cutting down packaging waste and reducing added-sugar content give coffee shops an edge over competitors.”

November 2016

Pizza and Pasta Restaurants - UK

“Digital innovation and authentic dishes made from simple and fresh ingredients are transforming pizza and pasta into a destination business, helped by the expansive store presence of leading players. Independent players may be hit by competition from the swelling multitude of new entrants and deli-and-dining formats that are driving more ...

October 2016

Attitudes Towards Lunch Out-of-Home - UK

“While the majority of UK adults still buy lunch out of home, an increase in non-users suggests a cautious mind-set as real incomes come under pressure. Restaurants innovate in ordering management technology to rival their grab-and-go competitors for the custom of increasingly time-poor consumers. C-store formats and supermarkets that utilise ...

September 2016

Consumers and the Economic Outlook: Quarterly Update - UK

“For the UK, the EU referendum is one of the defining moments of the 21st Century so far, with long-term implications that will rival events as seismic as the financial crisis. The truth is, though, that this early in the process there has been little direct impact on most people's ...

Burger and Chicken Restaurants - UK

“Burger and chicken restaurants will come under pressure as the population of 16-34s declines. Operators are branching out into gourmet concepts to keep their brands fresh and innovative. There is scope for restaurants to explore both high-speed and leisure experiences as a selling point.”

– Trish Caddy, Foodservice Analyst

August 2016

Eating Out Review - UK

"Freshly prepared and handmade emerge as the two main attributes seen to indicate dish quality making these key messages for operators to convey to their customers to encourage repeat custom."

July 2016

Eating Out: The Decision Making Process - UK

"More than half of diners would buy high quality food and the demand for standout dishes that diners can't/ don't make at home shows there is scope to use fresh ingredients in innovative cooking methods as a strong selling point."

– Trish Caddy, Foodservice Analyst

May 2016

Attitudes towards Leisure Venue Catering - UK

"Secondary spending at leisure venues remains in the line of fire, with most diners willing to cut back on their food and drink spend if ticket prices rise. The pressure therefore remains on operators to justify the catering spend. Initiatives like themed events and menus and produce from local suppliers ...

Pub Visiting - UK

"Many publicans have evolved their venues and placed a greater emphasis on food in order to remain profitable. That 'high-quality food' is the factor which is most likely to entice people to try a new pub underlines how an appealing menu can help to pubs to broaden their customer base ...

Consumers and the Economic Outlook: Quarterly Update - UK

"Mintel's consumer confidence data shows that the economy only has, at best, an indirect impact on sentiment. When the UK economy was outperforming most of its peers, many people were still pretty wary. However, in 2016 sentiment has continued to trend upwards, despite disappointing growth in the economy as a ...

Pub Catering - UK

"The pub catering market is highly competitive, as evidenced by the continuing decline in pub numbers. Pubs also compete with a range of other eating out establishments, so food needs to compare favourably with restaurants if they are to increase the frequency of visits. Food is a core part of ...

April 2016

Attitudes towards Home-Delivery and Takeaway Food - UK

“As mobile ordering becomes the norm for more people, greater opportunities are created in terms of data collection and customisation. Restaurants and third-party services can create tailored deals and advertisements that can be sent directly to users’ smartphones at opportune moments.”

– **Rebecca McGrath, Leisure Analyst**

February 2016

Menu Flavours - UK

“Despite momentum in the economy in 2015, the legacy of the recession means that many consumers remain cautious with their spending. The onus therefore remains on operators to encourage further spending on this category, menu innovation remaining a key strategy.”

The Leisure Outlook - UK

“The ever-growing importance of food to pub revenues means that landlords are competing as much against mid-market restaurant chains as they are against other pubs. There’s a growing case for replicating the kind of child-oriented provisions, such as toys and colouring books, that the likes of Pizza Express and Wagamamas ...

Ethnic Restaurants and Takeaways - UK

“Authenticity is a core attribute when it comes to diner expectations of ethnic restaurants but customisation and demonstrable expertise are also key differentiators which specialist operators must capitalise on to fend off competition from generalists.”

– **Richard Ford, Senior Food Analyst**