



# CHURCHILL®

CONSCIOUS, CLEAN & WILD | ASIAN FUSIONS & BOWLS | RUSTIC ITALIAN  
LIVE FIRE COOKING | MIDDLE EASTERN SPICES | EATERTAINMENT | AFRICAN AROMAS  
BUILT FOR YOU | CASUAL, COMMUNAL DINING | FOOD STORIES | TABLETOP PALETTES



— food —  
**INSIGHTS**  
2020

# OUR RESEARCH JOURNEY AROUND THE WORLD...



In 2019 we travelled the world, experiencing and monitoring the food and restaurant trends in our core focus cities around the globe. These vibrant cities have innovative, independent restaurant scenes, buzzing with new ideas and experiences...

## ● 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, buy fresh and buy eco friendly.

## ● NEW YORK CITY

With over 24,000 restaurants in Manhattan alone, the New York restaurant scene is ever changing and evolving. 76 of NYC's restaurants boast Michelin Stars, including five restaurants with three stars.

## ● LIMA

In 2019 two of the best restaurants in the world were named in Lima, and the city continues to be a hub of culinary innovation.

## ● LONDON

London's buzzing multicultural community has made the city a hub of food diversity, innovations and fusions. With 67 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 44 Michelin starred restaurants, including two restaurants with three stars.

## ● MELBOURNE

A vibrant city full of restaurants that set the trends for the rest of the world, Melbourne is hailed as the city that invented third wave coffee and the freak shake.

## WELCOME TO THE 2020 EDITION OF CHURCHILL'S FOOD AND RESTAURANT INSIGHTS MAGAZINE, WHERE WE SHOWCASE OUR RESEARCH INTO THE HOSPITALITY INDUSTRY.

As 2020 unfolds we continue to see more emphasis on sustainability in restaurants, as we gain and understand the impact humans are having on the world. 2019 saw an increase in vegetarian and meat free meals, we are set to see this continuing to grow throughout 2020 with a rise in plant based diets and purchasing local produce.

Eatertainment and food markets is a fast growing trend hitting the industry. We are seeing a rise in venues incorporating good quality food and drink, with entertainment all under one roof.

The demand for diners to have the option to customise their dishes and beverages is on the rise, by creating a personal experience can add overall value to their experience.

The Churchill Product Development Team

Eatertainment Page 16 - 17  
Stonecast



## FEATURES

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Built For You Page 20 - 21  
Isla Glass





# Top Global Cuisines...

We've monitored new openings across the world to identify and scale the biggest food styles in the hospitality industry today...

"The biggest food style in the hospitality industry is currently Asian Fusions & Bowls, followed by Italian and healthy eating trends"

TOP FOOD TRENDS

**Asian Fusions**  
**Rustic Italian**  
**LIVE FIRE COOKING**  
**CONSCIOUS, CLEAN & WILD**  
**MIDDLE EASTERN SPICES**

EMERGING TRENDS

**Eatertainment**  
**AFRICAN AROMAS**  
 Casual, Communal Dining  
**BUILT FOR YOU**

# 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

Consumers are turning to meat-free alternatives as part of their daily diet. Seeking out local produce and reducing the use of single use plastics.

**Check Out**

**The Butcher's Daughter, NYC**  
 A plant-based restaurant, committed to buying products from local and organic farms.



INTERNATIONALISM

The industry is thriving with innovation, in this global community we are seeing influences in design and in the food we eat.

**Check Out**

**Berenjak, London**  
 Persian restaurant, creating the style of a rustic hole-in-the-wall eatery from Tehran.



EXPERIENCE

Venues are creating a one-stop-shop for experience seeking diners, from multi-sensory dining to supper clubs and retro arcades.

**Check Out**

**Secret Supper, UK**  
 Five course menu inspired by the location and the seasons paired with wine. The address of the event is only disclosed 24 hours before.



INDIVIDUALISM

As the industry becomes experience driven, consumers are seeking out customisation.

**Check Out**

**Yo! Sushi, London**  
 Genetic dining experience using DNA to personalise consumers meals.

## Ingredients We'll See More Of in 2020...



**Watermelon Butter**

High in protein, fibre and healthy fats, nut butter made from the watermelon seeds.



**Tamarind Paste**

African Fruit with antioxidant and anti-inflammatory properties.



**Non - Alcoholic Spirits**

Create your favourite alcoholic drink using alcohol free spirits. Benefit from less calories and improved sleep.



**Mung Bean**

High in nutrients and antioxidants, mung beans are being used in curries & stew.



**CBD Oil**

CBD oil can be used as a pain reliever and help with high blood pressure. Low doses of CBD oil being used in food and drink.



**Alternative Milks**

Increase in vegan diets, has led to milks being made from peas, cashews and flax seeds.



# CONSCIOUS, CLEAN & WILD



PLANT BASED | SUSTAINABILITY | WELLBEING | FOOD MILES | SEASONAL

Sustainability is now an integral part of all industries. Consumers are more conscious than ever before, turning to healthier lifestyles, purchasing local produce, as well as cutting down on single use plastic and general waste.

## No or Low Meat

Consumers are turning to healthier diets, opting for meat free alternatives as part of their daily diet. Switching to a 'plant based diet' is becoming more popular with health benefits and how it can help fight climate change. We have seen the rise of research into specific food types, with an increase in superfood and CBD oils being used in food and drinks.



## Fresh & Local

Retailers and consumers have begun to understand the impact their 'food footprint' has had on the environment. Consumers are buying more seasonal and local ingredients, to reduce food miles and support their local economy.



## Zero Waste

We have seen the hospitality industry adapt over the last couple of years, by reducing single use plastic products and opting for products with longevity. Throughout 2019 a core focus has been to reduce single use plastics, with a major breakthrough banning plastic straws by 2020.

Reducing food waste has also been a hot topic, with chefs and consumers searching for alternatives. We have seen a rise in fermenting and pickling vegetables, to donating food via an app.



**"Nearly 12% of Millennials identify as Vegan or Vegetarian and this percentage is expected to be higher in Generation Z"**



## TRENDSETTERS

**FREA - BERLIN**  
Vegan restaurant with a zero waste policy.

**HUMBLE PIZZA - LONDON**  
Healthy vegan alternatives to classic Italian style pizza.

**BEYOND SUSHI - NYC**  
Vegan sushi concept, in the heart of NYC.

**WAHACA - LONDON**  
First carbon neutral restaurant group.

**SPICEBOX - LONDON**  
Fast casual vegan Indian street food.

**KALIFORNIA KITCHEN - LONDON**  
Instagrammable vegan plant-based cafe.

**RHODORA - NYC**  
Zero waste restaurant, with a commitment to sustainability.

**MERCATO METROPOLITANO - LONDON**  
Totally natural food, presented on recycled natural serving ware.

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



# ASIAN FUSIONS & BOWLS

TOP  
TREND

BOWL FOOD | STREET FUSION | FAST CASUAL | SHARING PLATES | ADVENTUROUS

Asian Fusions is the largest food trend and where we see the most new restaurant openings.

As diners are becoming more adventurous, the restaurant industry continues to be influenced by Southeast Asian street food. We have seen Korean, Japanese, Taiwanese and Vietnamese cuisine grow in popularity over the years. 2020 is set to see a shift to see more Filipino restaurants opening.



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

Plate It Up...



## TRENDSETTERS

**ON THE BAB - LONDON**  
Casual Korean street food, serving up popular dishes.

**CIRILO FILIPINO KAINAN - LONDON**  
Small modern restaurant, serving hearty Filipino food.

**UMAMI - BERLIN**  
Indo- Chinese inspired food, which specialises in using fresh and organic produces.

**8SIA - NYC**  
Fast casual food hall with a focus on asian street food.

**GUTAI - BARCELONA**  
Asian gastro pub, offering small sharing plates. Originated in Moscow.

**FATT PUNDIT - LONDON**  
Indian - Chinese offering small plates. Traditional Chinese cooking techniques with Indian spices.



## Taste The Trend

### Vietnamese

Bun Rieu - Noodle soup with a tomato & crab base

### Korean

Hoeddeok - Sweet syrup pancakes

### Japanese

Onigiri - Rice balls filled with meat, fish, or vegetables

### Taiwanese

Niu Rou Mian - Noodle soup with a beef broth

### Thai

Son Tum - Spicy green papaya salad

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# RUSTIC ITALIAN

TOP TREND



The popularity for woodfired pizza ovens continues to grow, simple and short pizzas menus made with top quality ingredients and paired with craft beer.

There has been a rise in vegan and vegetarian Italian dining, with chefs embracing the heritage of meat free dining in Italy. Many of the top Italian restaurant brands have launched dedicated vegan menus. The popularity for sharing food becomes evermore relevant for Italian dining, with family style feasting, small plates and sharing platters.



Studio Prints Breccia, Stone, Raku & Stonecast

## Taste The Trend

### Polette

Traditional meatballs served with pasta, rice or crusty bread

### Guanciale

Cured meat used in pasta dishes

### Arancini

Stuffed rice balls coated in bread crumbs



Stonecast Patina



Stonecast Aqueous



Studio Prints Stone

Plate It Up...

SMALL PLATES  
WOODFIRED  
FAMILY FEASTING  
RUSTIC & RELAXED



Stonecast Patina



Studio Prints Haze & Stonecast



Stonecast

## TRENDSETTERS

### HUMBLE PIZZA - LONDON

Healthy vegan alternatives to the classic Italian style pizza.

### BIG MOZZ - NYC

Awarding winning mozzarella sticks and fried cookie dough.

### REZDÒRA - NYC

Italian eatery serving handmade pasta, traditional meat and fish dishes.

### DOUGH HOUSE - LEEDS

Italian street-food, serving gourmet pizza, artisan gelato and craft beers.

### FUTURA NEAPOLITAN PIZZA - BERLIN

Original Neapolitan Pizzeria.

### BANCONE - LONDON

Serving fresh pasta to create traditional dishes.

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





# LIVE FIRE

## COOKING

TOP TREND

The process of cooking over fire is growing in prominence all manner of international cuisines are being cooked over the naked flame.

Chefs are harnessing the power of smoke and fire, reminding diners that cooking over fire is not only reserved for American style barbecue. We see restaurants inspired by the low and slow smokehouses of the US southern states, but also the meats cooked over fire at Asian street food markets, Jamaican jerk flavours and souk inspired middle eastern meats.

A back to basics approach to dining, chefs and diners are embracing the primitive act of cooking over fire. Instead of gas fired ovens, kitchens are being installed with pit style barbecues, wood fired ovens, braai stoves and even cauldrons hanging over coals.



# Smokehouse GRILLFIRE Street Food BARBECUE LOW N SLOW



### TRENDSETTERS

**SWEET CHICK - LONDON**  
Opened first location in Williamsburg Brooklyn in 2013, serving fried chicken and waffles.

**SUA - MADRID**  
Uses seasonal products alongside, premium meats and grilled wild fish.

**WAGYU BAR & GRILL - LEEDS**  
Serving locally sourced Wagyu steaks and burgers.

**CASA DO FRANGO - LONDON**  
Serves traditional Portuguese dishes, with peri-peri chicken being the main event.

**THE PORCINERÍA - MADRID**  
Bistro in Madrid dedicated to serving everything on a pig from it nose to its tail.

**HANBAGA BUGRERS - BARCELONA**  
Japanese inspired burgers.

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# MIDDLE EASTERN



# SPICES

UNIQUE FLAVOURS | STREET SPICE | SHARING PLATES | WELLBEING



Dishes on menus are getting spicier with more world flavours and exotic spices.

Middle Eastern cuisines have been growing in popularity for several years and we continue to see it as a major growth area. Persian, Lebanese, Turkish, Israeli, Syrian and Moroccan food are appreciated for their unique flavours. Trends have formed around spices, with the added health benefits they boast.



Stonecast



Stonecast Pafina & Nourish

## TRENDSETTERS

### BAFARAT - LONDON

Middle Eastern artisan coffee house and patisserie. Offering a five course dessert tasting menu.

### BUBALA - LONDON

Former series of supper club, now with its first permanent restaurant. Vegetarian menu of Middle Eastern cuisines.

### LAMALO - NYC

Modern Middle Eastern restaurant nestled in the heart of NoMad.

### BÉRYTÍ BISTR - BARCELONA

Homemade Lebanese cuisine, with a daily changing menu including vegan options.

### ZOOPA - NYC

First fast-casual Egyptian restaurant.

### ROCKET & BASIL - BERLIN

Cafe with influences from Persia and the Middle East.

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

## TASTE IT...



### FENUGREEK

Adds bitter and sweet notes to stews.



### BAHARAT

Spice blend used in Middle Eastern cooking.



### ZA'ATAR

A fragrant Middle Eastern mix, used to add a savory spice to any dish.



### RAS EL HANOUT

Warming spice mix used to give depth to tagines.



### ALEPPO PEPPER

Dried chilli flakes add a hint of fruitiness to dressings and marinades.



Studio Prints Kintsugi

"Spices such as turmeric and cumin are being credited with health benefits claiming to reduce inflammation and boost the immune system"



Stonecast, Aqueous & Pafina

## Plate It Up...



Studio Prints Mineral



# EATERTAINMENT



HANDHELD FOOD | INTERACTIVE | STREET FOOD | EXPERIENCE

Eatertainment is a fast growing trend hitting the industry. We have seen a rise in venues incorporating good quality food, drink and entertainment all under one roof.

Venues are creating a one-stop-shop for experience seeking diners, such as multi-sensory dining, supper clubs, retro arcades and even dining at heights. Food is a core point of the experience, top restaurant quality, but affordable and easy to eat while having fun.

Eatertainment concepts are designed to be fun and interactive whilst serving handheld, street food, tableware is being used as part of the overall story.



Isla & Isla Glass



Studio Prints Stone

## Check out...

### DINNER IN THE SKY - LONDON

Diners eat their meal at an altitude of 50m above ground.

### PUNCH BOWL SOCIAL - USA

Retro arcade games and karaoke, seven new locations in 2020.

### DANS LE NOIR - LONDON

A sensory experience, the restaurant is in complete darkness.

### FOREIGN CINEMA - SAN FRANCISCO

Enjoy mediterranean food in an outdoor space.

### MAC & WILD - LONDON

London's first virtual shooting range.

### KITCHEN THEORY - LONDON

London's most immersive and multisensory chef's table.

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



Studio Prints Mineral



Plate It Up...



Studio Prints Raku, Agano, Stone, Homespun & Stonecast





# AFRICAN AROMAS



African flavours from Ethiopia, Ghana and Senegal are set to continue growing with flavours going mainstream in 2020.

Menus will see more spicy, vibrant dishes, including jollof rice and bunny chow. Africa is a big continent so the food is diverse, core ingredients include rice,

plantain, chicken, tomatoes, watermelon, onions, nutmeg, ginger and cumin.

As people continue to search for diverse healthy dishes, many are opting for African dishes, as they are often gluten free and high in plant-based protein.



**Taste The Trend**

**Egusi Soup**  
Is a popular Nigerian soup that uses ground melon seeds to thicken it.

**Suya**  
Popular Nigerian street food, Suya is a spicy meat skewer..



**VIBRANT & SPICY BOLD INGREDIENTS ONE-POT COOKING Healthy Grains**



## TRENDSETTERS

**TERANGA - NYC**  
Traditional African flavours in a modern, fast casual setting.

**MOMO - LONDON**  
Mediterranean dishes with hints of North Africa.

**AARDE - MADRID**  
Aarde has taken recipes and interior design influences from Africa.

**CHUKU'S - LONDON**  
Currently a pop up, looking for a permanent home, offering Nigerian tapas.

**IKOYI - LONDON**  
East African flavours at St James' Market.

**HENRY NOMAD - NYC**  
Contemporary Pan-African cuisine in NoMad.

**ILSA VIDA - SAN FRANCISCO**  
A fusion of African and Caribbean flavours.

**ZOE GHANA KITCHEN - LONDON**  
From supper clubs to being a driving force in the African food movement.

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



# BUILT FOR YOU



CUSTOMISED | MADE FOR ME | DNA DINING | BUILD YOUR OWN

There is a demand for diners to have the option to personalise their dishes and beverages.

There is a rise in the customer experience needing to feel personal and unique. Giving diners the option to personalise their dishes or build their own adds value to the dining experience.

Technology is accelerating the customisation process, from coffee decorated with digital images, beer and wine custom-made from DNA, to scanner identifying allergens and nutrients in their foods.



Isla Glass



Stonecast



Nourish & Studio Prints Raku

PERSONALISATION  
**Individuality** Unique  
**FREETHINKING**  
 CUSTOM Expression



Nourish



Stonecast and Monochrome Bulb



Nourish

## TRENDSETTERS

**VITA MOJO - LONDON**  
 Prepare food from scratch delivering it direct to you.

**POKÉ JUNKE - NYC**  
 Custom poké bowls, to suit your dietary requirements.

**YO! SUSHI - LONDON**  
 Genetic dining experience, DNA testing to personalise your meal.

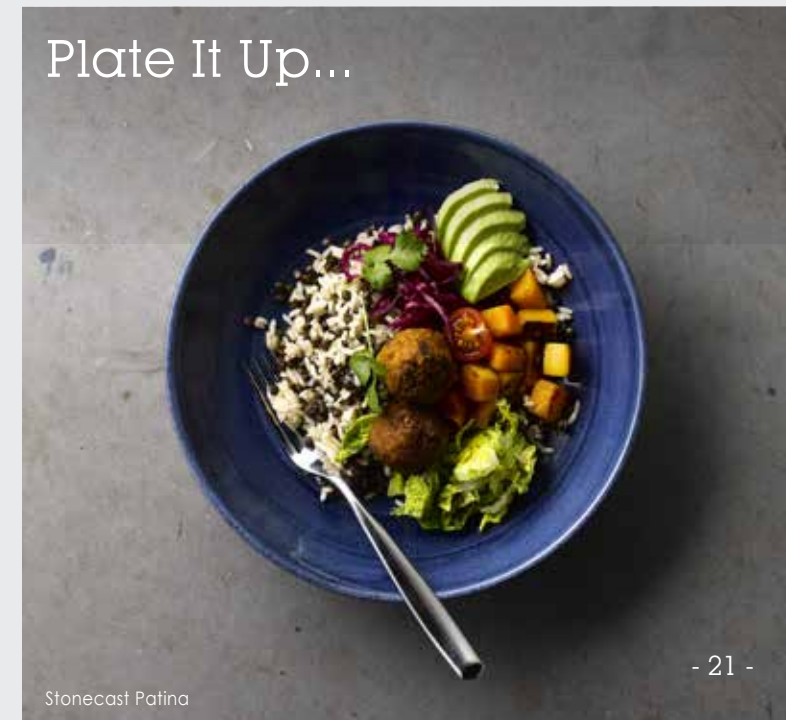
**CRUDO - LONDON**  
 Crudo is London's first build-your-own Ceviche bowl restaurant.

**HONEST GREENS - BARCELONA**  
 Customise your salad from a range of locally sourced ingredients.

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



Trace Melamine & Buffetscape Wood



Stonecast Palina





Plate It Up...



Studio Prints Stone

**SOCIABLE**  
 Local **FUN**  
 Community Hubs  
**RELAXED**  
 Authentic Street Food  
**BUSTLING**  
 Theatrical Kitchens  
**ATMOSPHERIC**



Stonecast Aqueous, Patina, & Studio Prints Breccia

# CASUAL, COMMUNAL DINING

Street food markets and food halls are casual and fun places to try new flavors.

Guests have the opportunity to choose from a variety of cuisines under one roof, while dining at humble trestle tables. In 2020, street food is expected to grow more rapidly than ever, with independent restaurants adding more and more items to share in their menus.



Studio Prints Stone, Raku, Agano, Stonecast Patina & Nourish

### Check out...

**Seven Dials Market - London**  
Set in an ex- banana warehouse Seven Dials Market, is home to 12 independent restaurants. Check out the world's first cheese conveyor belt.

**Market Hall West End - London**  
The UK's largest food hall with 11 independent food vendors, with over 900 seats for walk ins.

**The Deco - NYC**  
Art Deco-inspired food market, with 9 vendors, a bar and event space.

### Watch Out For...

**Eataly - London**  
Italian food hall, set to open in 2020. Consumers can eat, drink, shop and even take part in a cooking class.

**K - Town - NYC**  
Food market dedicated solely to Korean cuisine, with 16 restaurants. Set to open summer 2022.

**TimeOut- Dubai**  
Food Market in the heart of downtown Dubai, set to open by 2020. This will be their seventh location.



# FOOD STORIES

Storytelling is the most effective way to engage consumers. Restaurants are using food, drinks, decor, tableware, music, lighting and more in unique ways to tell their individual stories.

Research suggests when you hear a story, your brain simultaneously activates up to seven zones at once, including image processing and emotions. Storytelling helps us to engage in a much deeper way. Having a food story to tell gets restaurants noticed and remembered. Unique tableware combinations complement and enhance stories.

“Social Media turns diners into instant advocates”

Having a good story to tell gets social media shares and is becoming a driving force in the opening of new restaurants, with the power to make or break a new restaurant concept. Foodie lifestyle blogs, restaurants and hotel's social media feeds are no longer just a platform for sharing food images they're now a tool that diners are using to choose where they eat. As a result, restaurant and hotels are investing to tell their story, making their interiors and menus 'social media worthy' with colourful eye catching food, stylish tableware and interior storytelling, using features such as flower walls, murals, neon signs and more.



churchill\_1795 NEW - Petal Pink in Stonecast. The eleventh colour in the collection makes a statement in a pastel tone. Mix and match to make your own palette.  
#churchillnewspring20 #newplates



churchill\_1795 NEW - the latest in hospitality tableware design - Kintsugi - an intricate crackle design, inspired by the ancient Japanese art using an innovative reactive print process ... perfect for a premium dining experience  
#studioprintskintsugi #churchillnewspring20



churchill\_1795 NEW in Stonecast - walled plates now available across 3 colours in Barley White & Peppercorn Grey plus new additions of the 26cm & 21cm in Blueberry and Sapphire Green  
#churchillstonecast #churchillnewspring20

Stonecast Aqueous & Stonecast Patina



Plate It Up...

MEMORABLE STAND OUT  
Unique Combinations  
TELL YOUR STORY COLOURFUL  
Plate it up SOCIAL MEDIA



Studio Prints Mineral, Raku, Stonecast & Patina

## TRENDSETTERS

**BOB BOB CITE - LONDON**  
@bobbobcite

**AARDE - MADRID**  
@aarderestaurante

**WHILE WE WERE YOUNG- NYC**  
@whilewewereyoungnyc

**HIDE- LONDON**  
@hide\_restaurant

**HOUSE OF SMALL WONDER - BERLIN**  
@houseofsmallwonderberlin

**LIBRARY BAR AT THE NOMAD HOTEL - NEW YORK**  
@thenomadhotel

**SUSHI SAMBA - AMSTERDAM**  
@sushisamba

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



Stonecast, Studio Prints Stone, Mineral, Raku, Homespun, Agano & Vintage Prints



# 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 2019 spotted significant growth in establishments mixing and matching tabletop products with almost 50% 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 1200 new tableware products, innovating in shape, texture, colour variety and specifically designed for creative chefs and the hospitality industry.

## #tabletoppalettes

### Products Featured:

**Simplicity:** Studio Prints - Raku in Jasper Grey & Garnet Orange, Stone in Zircon Brown, Kintsugi in Agate Grey, Fluid in Pearl Grey, Breccia in Agate Grey, Stonecast - in Barley White & Nutmeg Cream, Patina in Antique Taupe. Art de Cuisine - Caldera in Chalk White.

**Escapism:** Stonecast - Petal Pink & Blueberry. Studio Prints - Raku in Jasper Grey, Haze in Blue, Kintsugi in Agate Grey.

**Blue Planet:** Stonecast - Patina in Cobalt Blue, Hints in Indigo Blue, Plume in Ultramarine. Studio Prints - Raku in Topaz Blue, Stone in Aquamarine. Vintage Prints - Med Tiles in Aquamarine. Noruish - in Olso Blue.

**Med Warmth:** Stonecast - Patina in Iron Black & Vintage Copper. Studio Prints- Raku in Garnet Orange. Med Tiles in Aquamarine Nourish- Siena Brown & Tokyo Black.

**Industrial:** Studio Prints - Raku Quartz Black, Stone Quartz Black, Agano Black, Bamboo Centre Prints, Bamboo Glass in Dusk. Art de Cuisine - Caldera in Flint Grey & Ash Black.



**Simplicity**  
SERENITY  
Calm Neutrals  
Minimalism  
Soft Organics  
Tranquility



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



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



**Med Warmth**  
Terracottas  
Moorish Patterns  
Warm & Relaxed  
Pops of Colour  
Tonal Depth



**Industrial**  
INDUSTRIAL TONES  
Dark & Moody  
Bold Patterns  
DEFIANCE  
Striking





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#### MADRID SHOWROOM

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Madrid 28008  
España  
Tel: 910 004 929



In the printing of this brochure, every effort has been made to ensure perfect reproduction of product colours, but due to printing limitations, they may not be an exact match to the actual product.