

News

[Business](#)

[Venues](#)

[Events & Awards](#)

[People](#)

[Trends & Reports](#)

[Legislation](#)

[New Products](#)

[All news](#)

News > Business

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Toasties, BBQ joints and Greek wine: Restaurant magazine predicts what will be hot in 2014

By Emma Eversham , 07-Jan-2014

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The toastie, barbecue restaurants and Greek wine are all tipped to make it big in 2014 according to predictions by the team at Restaurant magazine, whose first edition of the year is out on Wednesday 8 January.

The cover feature for the latest issue predicts a revival of the humble toasted sandwich this year, with Manhattan-inspired cafe Loaf and Berners Tavern leading the way while the team also foresees the barbecue restaurant trend gaining pace over the next year as a new wave of recent and new openings such as Peckham Bazaar, Ember Yard, Big Easy and Q get smoking hot.



Barbecue restaurants will be hot stuff in 2014 says Restaurant magazine

The 10 big restaurant openings of the year are highlighted and the magazine lists seven emerging restaurant groups to look out for in 2014 as well as going into more detail about more food and service trends.

Jeremy King, the co-owner of Rex Restaurants Associates and the recent recipient of an OBE, also gives his opinion on why the industry needs to improve kitchen conditions and adopt new working practices to help raise the profile of the business and ensure its survival.

He writes: "When Chris Corbin and I opened Le Caprice in 1981 I realised that very few staff working in restaurants had a bank account, insurance, mortgage, or any medium-to-long-term financial security at all.

Indeed most of the waiters and chefs I knew lived from hand to mouth, and moved when a tax return form arrived to escape detection. Split shifts and long working weeks were the norm and inductions and training tended to consist of someone throwing an apron at you.

"Chris and I decided then that it was both an obligation and dream to raise the profile of the restaurant business in the eyes of Britons by offering guidance, benefits, better financial security, and a more balanced working life."