

eat



with **BRONYA SMOLEN**

From ordering a lemonade and packet of cheese & onion crisps with my granddad, to the congratulatory pint when I landed this job, pubs have always been a big part of my lifestyle. But this month has been my first official month in the trade, and it's a good place to be.

I became a trade journalist after joining a bakery magazine when I graduated from Bournemouth University. Now, I'm ready to meet the people who make the pub industry so diverse, and learn everything I can about it – mushy peas and all.

I've already learned to love the wonderfully varied food menus from pub to pub. In my first few weeks I've seen everything from fish and chips straight from the local harbor, to Kenyan cooking and barbecue beef short ribs.

Nothing should surprise you on a menu – nailing the perfect steak and chips in one pub is just as important as flogging beer-battered gherkins in another.

If the food isn't fascinating enough, I've also seen real passion from so many licensees and chefs already. I've met a head chef who put his own stamp on a pub menu that is now number one on Trip Advisor in the area (see pages 38-39), and met several licensees who fell into the industry after deciding to save their local pub themselves.

Now, I'm looking forward to breaking bread with a few more of you!

In the meantime give me a shout at bronya@inapub.co.uk or on Twitter [@BronyaWrites](https://twitter.com/BronyaWrites), I'd love to hear what you're up to in the kitchen and beyond.

SOMETHING FOR THE KIDS

91% of people expect a separate children's menu to be available when they visit a pub.

66% want calorie, health and allergen information displayed on the kids' menu

52% prefer to order from a separate children's menu

36% want smaller portions of dishes from the full menu for young guests.

HospitalityGEM survey, 2016



Sustainable dining

All six Anglian Country Inns group pubs have been awarded a three-star Food Made Good rating by the Sustainable Restaurant Association.

The group, which has pubs in Norfolk and Hertfordshire, was praised for its use of British free-range chicken, beef, lamb and eggs, its selection of vegetarian dishes and healthier options and the use of smallscale super local British suppliers.

The Food Made Good rating recognises those whose approach to sourcing, the environment and society meets the Association's standards.

