







Cocktail consultants and menu flavourologists Chris Edwards and Dave Tregenza head up Salts of the Earth as well as owning two of London's hottest bars, The Shrub & Shutter and First Aid Box.

As consumers want to be excited more and more, Salts of the Earth have been called upon to counsel some of London's leading bar and restaurant groups in the exploration of new, interesting flavours and disruptive ingredients. They have helped to mix up new ideas for modernday customers, challenge their taste buds and bring sensory experiences to the fore.

Salts of the Earth reveal the taste profiles and drink trends driving menus over the next year.







#### GLOBAL FLAVOUR TRENDS

- Nordic
- Asian Pilipino (broths, raw), POKE,
   Thai hot, Taiwanese
- Central America New Mexico
- Lesser-known south American Peru, Columbia, Ecuador





#### **FUNCTIONAL INGREDIENTS - MADE INTERESTING**

- health
- foraged
- eat the earth
- eat raw
- pickled
- fermented
- new food/cross food

#### **DELIVERY TRENDS**

 fun, excitement interaction, experience, nostalgia, ritual, challenged, environmentally friendly, no waste - with: ingredients, infusion, theatre, smoke, mist, heat, essence, how it's served- vessel



- roast
- burnt
- raw
  - plant

### ALCOHOL TRENDS

- low-or no-ABV beer and wine
- vermouth
- flavoured vermouth
- fruit wine
- in-house fermenting/distilling

### NON-ALCOHOLIC TRENDS

- Seedilp
- Bitter Salvation
- interesting non alc drinks, not just juices and smoothies

#### **NEW DRINKING TRENDS**

- grape-based spirits pisco, birds
- boutique gins
- new world whiskey
- mescal
- sake
- mead













#### SPECIFIC DRINK TRENDS

- double-barrelled drinking
- naked drinking classic styles, tableside service
- classical drinking back to basics
- clean drinking
- shrubs
- functional ingredients
- coffee
- new tea/savoury tea
- mead
- dairy/non-dairy











## TOP TRENDS

ADVENTURE - BOTANY, PLANT BASE, TREE

SEA - SEAVEED, ALGAE

NO WASTE TO NEW LEVELS

INSECTS - ANTS, VORMS, CRICKETS

NEW MEAT I FISH - GOAT, DEER FAMILY, REPTILE / URCAIN, RAY, EEL, SUSTAINABLE, CROSS

HEALTH - NEW SUPERFOODS, SUPER FRUITS, HERITAGE

DAIRY V NON DAIRY

VEGAN - FLEXITEREAN EATING

RE-INVENTING THE CLASSICS - INGREDIENTS, COOKING, DRINGING, RITUALS

RAV EATING TO NEW LEVELS SOUTH AMERICAN, ASIAN - NEW MEXICO, NEW THAI, FILIPING, WORDLC

COUNTY STYLES - RAW, PICKLING, FERMENTING, CORNER, SMOKE, BURNT, DRIED

THEATRE - INTERACTION, EXCITEMENT, VON FACTOR, GO BIG, INSTERAMBALE, STORY TELLING

TO BRING ALL OF THE ABOVE TOLETHER YOU NEED PLAYBUR. IT ALL MEANS NOTHING VITHOUT IT

#### SALTS OF THE **EARTH FLAVOUR** blackberry leaf **MAPPING** finger lime pink grapefruit tonic papaya Amalfi lemon soda goji lemon soya pink pepper FLORA & FAUNA ingredients avocado oil green pepper iced coffee HEALTH ingredients avocado cold brew SCENERY ingredients veg LANDSCAPE ingredients vanilla SUPERFRUIT birch sap SEASONS ingredients COCKTAILS ingredients lattes REINVENTING FLAVOUR pea WILDLIFE ingredients matcha TRAVEL ingredients BOTANY ingredients **EXCITING INNOVATIVE FLAVOURS** POP CULTURE galangal royal honey honey nutrition pea flower LANDSCAPE SCENERY wood salts of the earth -FLORA & FAUNA SEASONS flavours/trends ray megrim sole REINVENTING FLAVOUR plaice TRAVEL drinking trend EXCITING INNOVATIVE FLAVOURS fruit wine chipotle bay roasted drinks soy Central America grape-based sprits teriyaki Riesling jalepeño mescal wild/black fresh spectrum kaffir lime service dill overproof spirits Chinese cabbage sorrel lovage

cauliflower





























# Toghorn leghorn

























MILK: COCONUT SUMMER TRUFFLE CACAO WHITE CHOCOLATE EARL CHOCOLATE SALTED CARAMEL ALMOND 201 GOAT MACADAMIA PISTACHIO OAT SEED





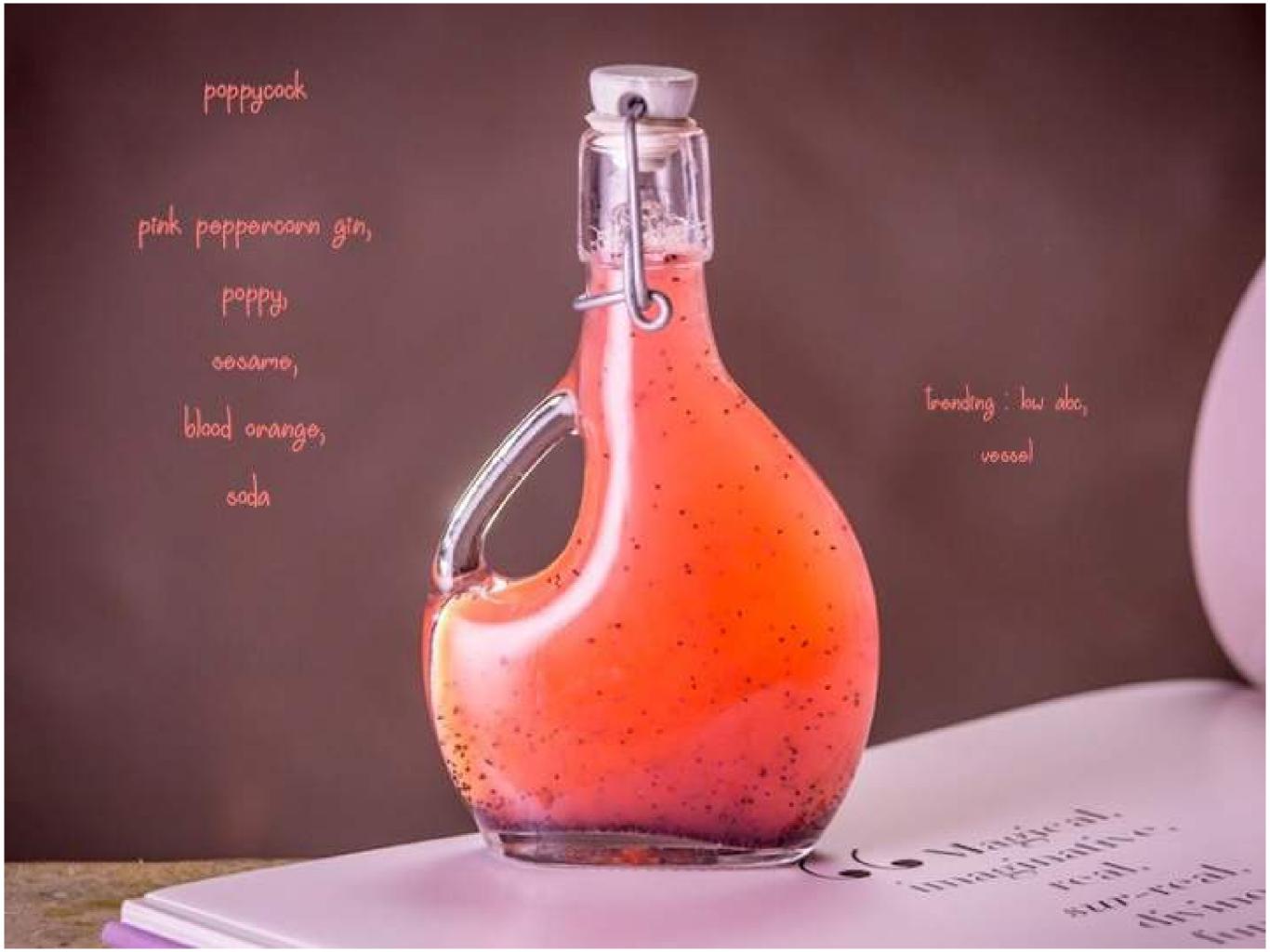








TRENDING: EAT THE EARTH, CHARCOAL, ENVIRONMENT.



#### SOCIALISING

#### WHITE SPIRITS

MESCAL/ TEQUILA - SMOKE, FRUIT,, FLORAL

VODKA - TEA INFUSION, FRUIT, FLORAL, SPICE

GIN - TEA SPICE, FRUIT, FLORAL, SMOKE, CITRUS

### DARK SPIRITS

RUM - TEA SPICE, SWEETNESS, MOLASSES

BOURBON - SWEET TEA STEWED FRUIT

WHISKY-SMOKE, PEATY, WOOD

BRANDY - STEWED FRUIT, CITRUS

## WINES/ VERMOUTUS

FORTIFIED/ INFUSED/ AGE

## GRAPE BASED SPIRITS

PISCO/ BIRDS SPIRIT - RAW, FRUIT, CITRUS GRAPPA - SMOKE

## ZERO PROOF DRINKING / DESIGNATED DRIVER

SUPEFRUIT

SUPERFOOD

COFFEE- NEW WAYS

TEA LATTE

FRUIT TEAS

BLENDED

SAVOURY TEAS

SWEET + SAVOURY SHAKES

SAVOURY DRINKS - VEG

SHRUBS

PICKLE

FERMENTED DRINKS/ CORDIALS

FRUIT TONIC

EXCITING FRUIT SODAS

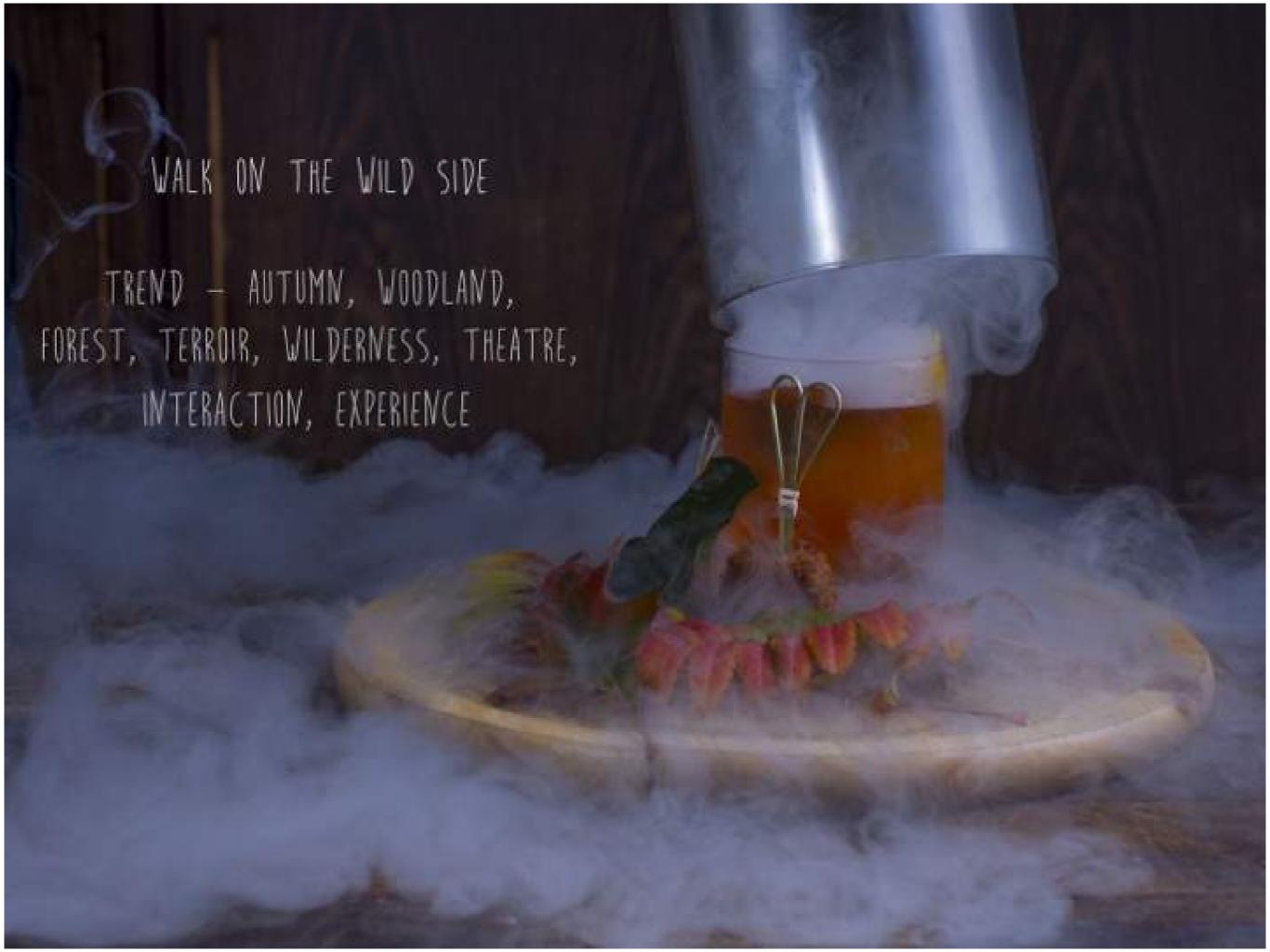
BONE BROTH

DAIRY

NON DAIRY

FIZZY DAIRY













































# EASTER EGG DROP

CHOCOLATE

PISTACHIO : CHARTREUSE SPONGE

RASPBERRY

MERINGUE

TREND - REINVENTING
THE FESTIVE SEASON,
INTERACTION















