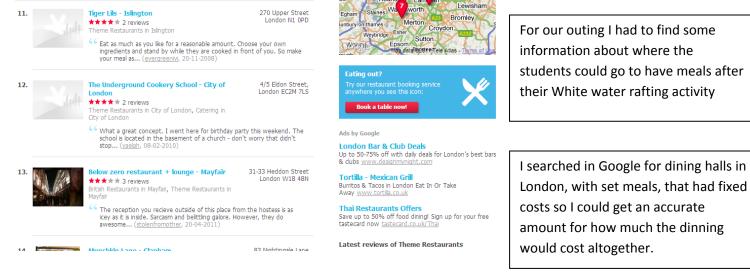
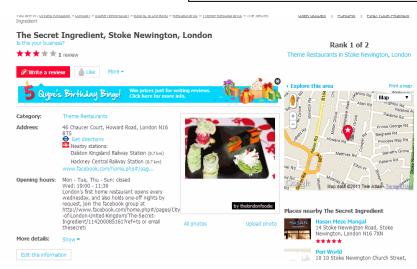
Prices Research Dinning



I finally found a dining hall which would charge £15 per head. And would be served with a meal and drink and had a capacity for around 50 people. It was called the Secret Ingredient and is located in Chaucer court on Howard road in London.



The Secret Ingredient? Home comforts

This just in from Robyn, our Stoke Newington correspondent, who previously introduced us to the wonder that is <u>19 Numara Bos</u> <u>Cirrik</u>. Here she lets us into a little secret...



Home restaurants are the latest trend to hit the foodie scene. As the recession-struck restaurant industry fights it out above ground for our shrinking disposable incomes, London's nouveau poor are flocking to places like <u>The Underground Restaurant</u>, run by food blogger <u>MsMarmiteLover</u>, and <u>The Secret Ingredient</u>, where Horton Jupiter knocks out six courses of Japanese-style food for £15 a head.

Both The Underground Restaurant and The Secret Ingredient rely on <u>Facebook</u>, the blogsphere and word-of-mouth to generate bookings. Recent articles in <u>The Guardian</u> and <u>Metro</u> have seen their popularity swell and what started as cooking dinner for This restaurant fit the needs for our students, as well as offering a meal at a fairly low price which was a bonus. The Secret Ingredient is an underground dining room which specializes in Japanese style food.