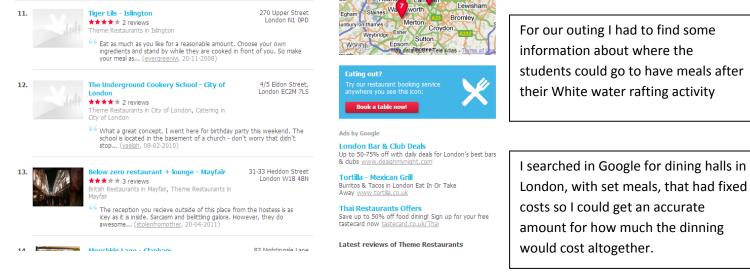
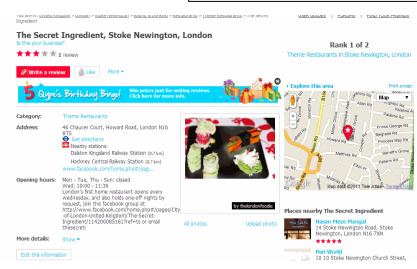
## **Prices Research Dinning**



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.