



Market insight

Mitchells & Butlers

4th September 2013

Market insight

- Welcome to the Walrus & Carpenter
- Introductions
- Agenda:
 - A strategy fit for the consumer environment Steve de Polo
 - Case study: Toby Carvery Jeremy Skingley
 - Discussion & drinks All
- Finished by 7.30pm



A strategy fit for the consumer environment

Steve de Polo

4th September 2013

Today's session

- 1 Our approach
- 2 The macro environment
- 3 Our consumers – their attitudes and needs
- 4 Mapping our portfolio

1 Our approach

Nov 2012 - Feb 2013

Part One

A review of secondary sources to help explain:

1. Macro economic environment
2. Market context
3. Industry dynamics
4. The role of brands

Dec 2012 - April 2013

Part Two

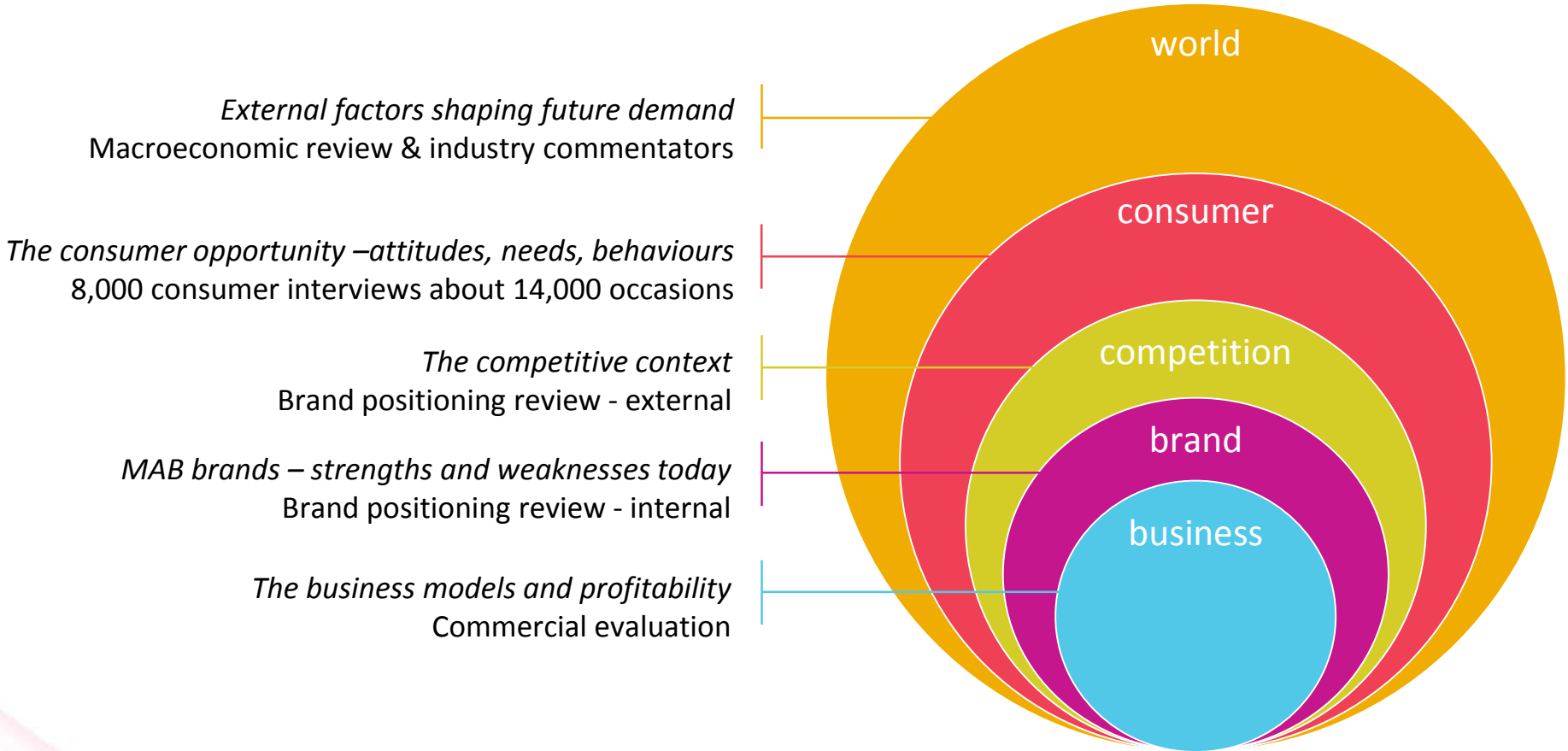
Primary strategic research project to determine:

1. Consumer attitudes to eating & drinking out
2. Consumer needs
3. Market spaces to exploit

May 2013 –
Nov 2013

**Brand Planning
against portfolio
missions**

A holistic view of the business



2 The Macro Environment

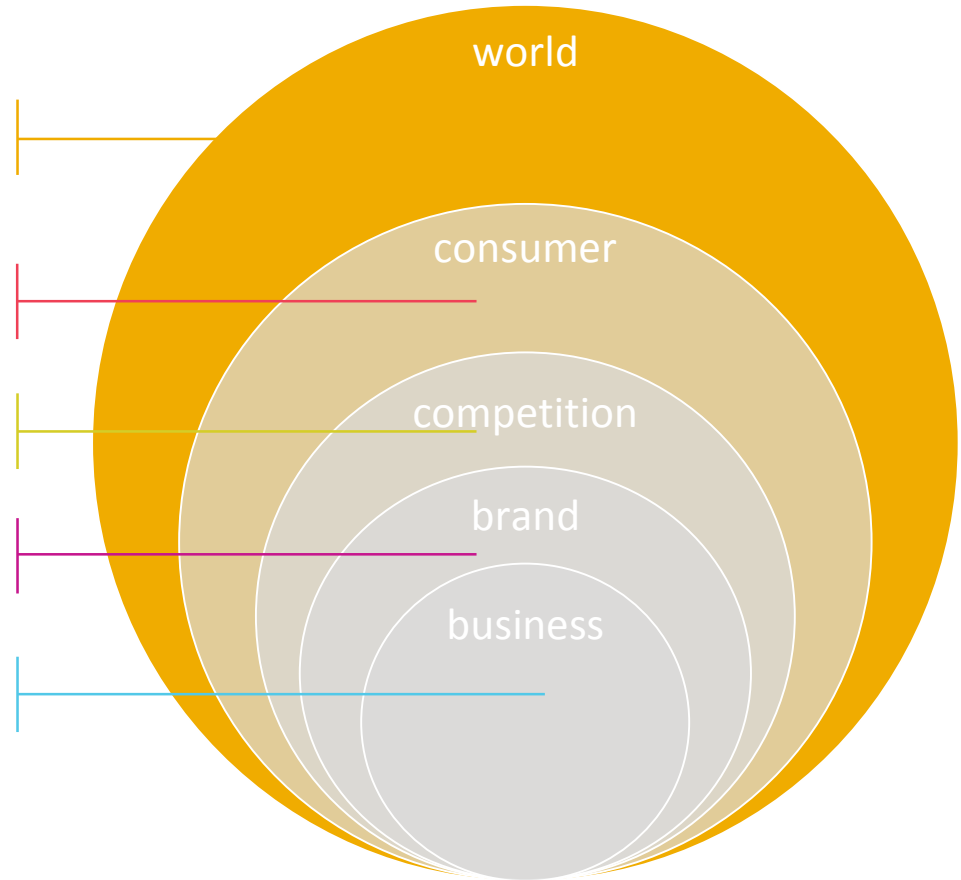
External factors shaping future demand
Macroeconomic review & industry commentators

The consumer opportunity –attitudes, needs, behaviours
8,000 consumer interviews about 14,000 occasions

The competitive context
Brand positioning review - external

MAB brands – strengths and weaknesses today
Brand positioning review - internal

The business models and profitability
Commercial evaluation



Key Macro headlines

The Dire Decade

Austerity here to stay and consumer behaviour lags recovery

Three Tier Nation

London grows due to structural economic differences

Age of Concern

Gen Y economically challenged / Baby Boomers booming

Voluntary Prohibition

Alcohol declines continue

Food for Thought

Food the only long-term route to sustainable growth

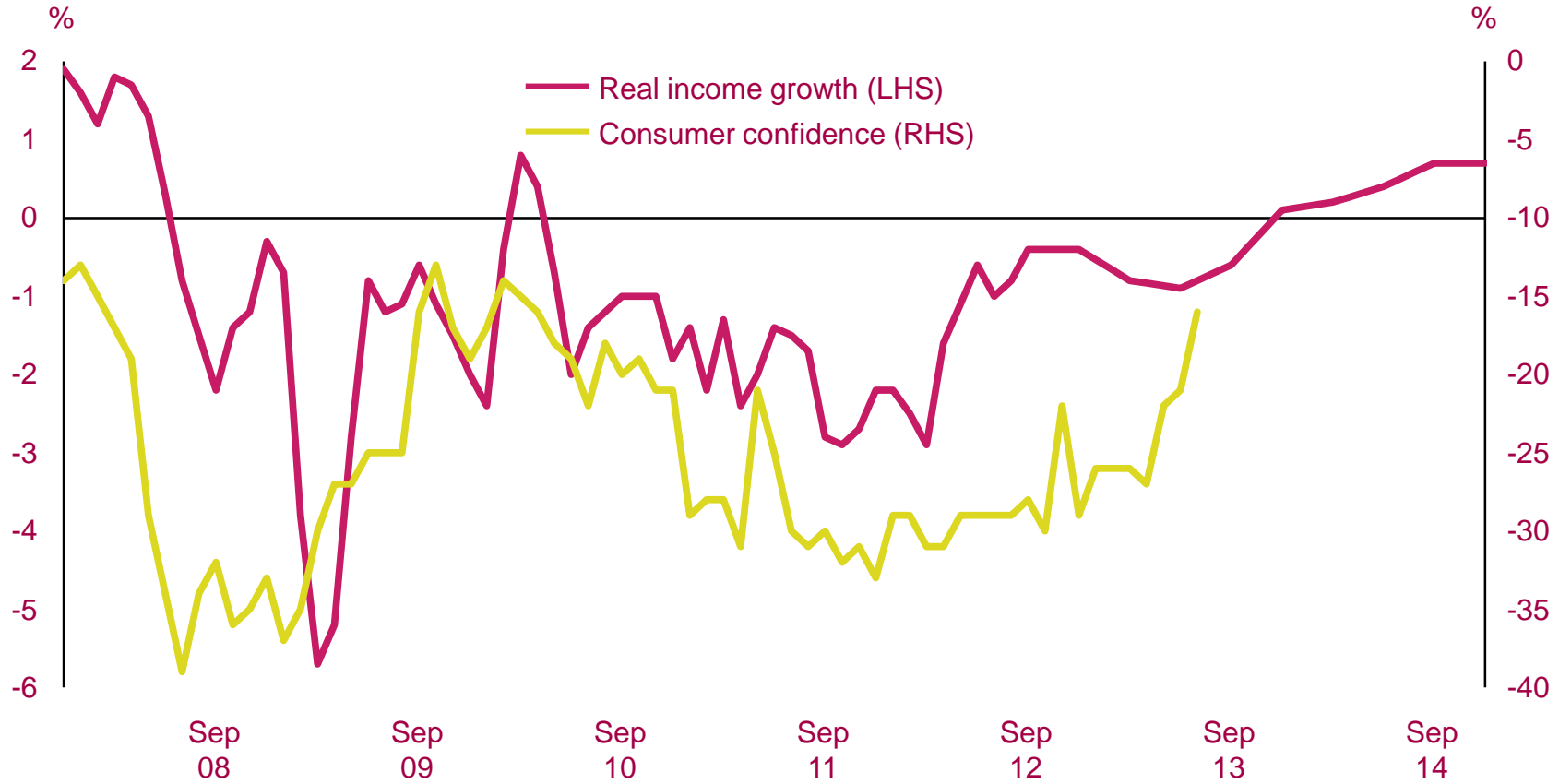
Brand Champions

Advocacy more important than awareness

Own Your Own Home

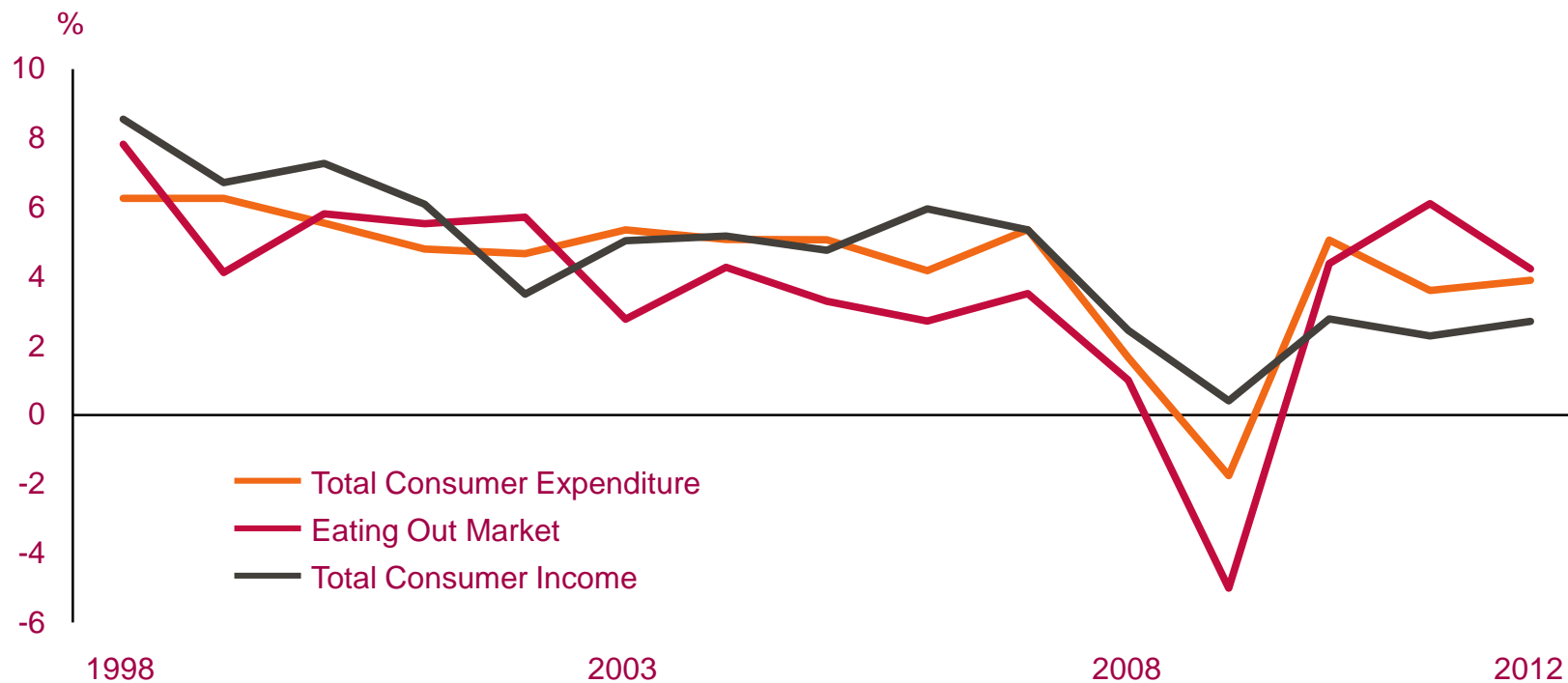
Suburbia less competitive

A slow recovery in income and confidence



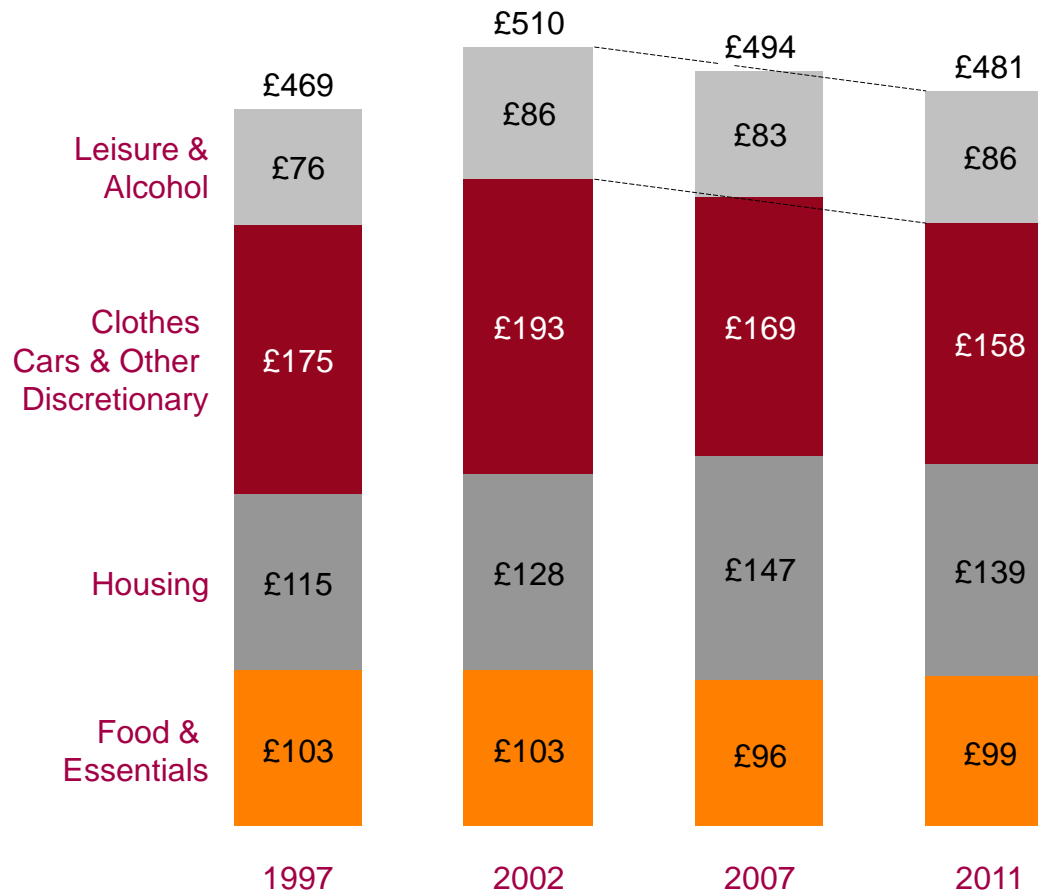
Source: ONS consumer price indices, labour force survey; GFK NOP; CBI forecasts

The market grows in line with consumer expenditure



Source: ONS consumer trends Q2 2012, Quarterly National Accounts Q2 2012

Eating out has been protected



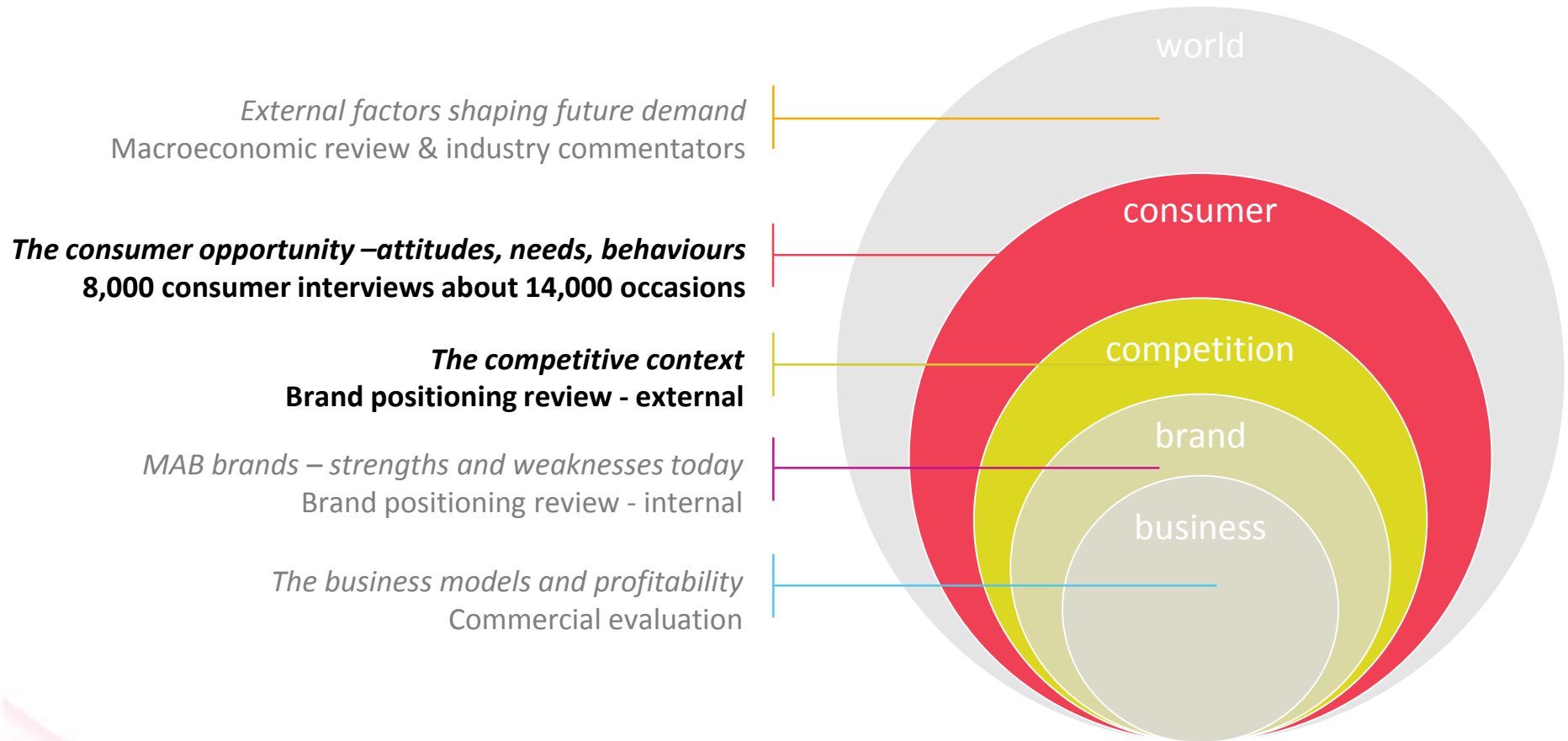
Source: ONS family spending survey 2012

But the market is fragmented: there's plenty to go at

- Weak economy \approx low consumer spending \approx flat market
- So it is a share stealing game: pinch someone else's lunch
- Experience drives high performance: focus on being the best
- Build on core strengths to drive consumer advocacy

3

Understanding our consumers



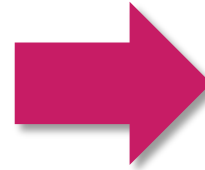
Who they are and what they do

- We spoke to 8,000 consumers about 10,000 eating and drinking out occasions and 4,000 leisure occasions
- Used this info to segment the market:



Attitudinal segmentation

- Attitudes to eating/drinking out
 - Attitudes to health
 - Attitudes to leisure



Tells us who we need to be targeting and how we need to be engaging with them



Need-state segmentation

- Functional and emotional needs
 - Ranking of decision factors
- Suitability of venue for occasion



What type of needs and occasions our brands need to address to be relevant

Our consumers

EXPLORERS Adventurous consumers that like to discover new things

indulgers An older hedonistic group that are living for today



No responsibilities but love eating and drinking out – providing they can get a deal



Squeezed in terms of time and resource, but want to eat and drink out of home with their children



An older group more concerned about health and more conservative in tastes

Habituals Consumers that embrace the familiar and chase value for money ahead of new experiences or provenance

Their needs

REFUEL

Looking for somewhere to make a quick pit stop, either to grab-n-go or to recharge between activities

Convenience

Looking for somewhere familiar, quick, and local with inexpensive food/drinks

*family
time*

Looking for somewhere fun and stress-free that will be suitable for the whole family

wholesome

Looking for somewhere comfortable and relaxing with wholesome, good quality food/drinks

TEMPTATION

Looking for somewhere with good quality, great tasting & appealing food/drinks. Want good value more than low prices

SOCIAL

Looking for somewhere with a good atmosphere that can help bring friends/family together

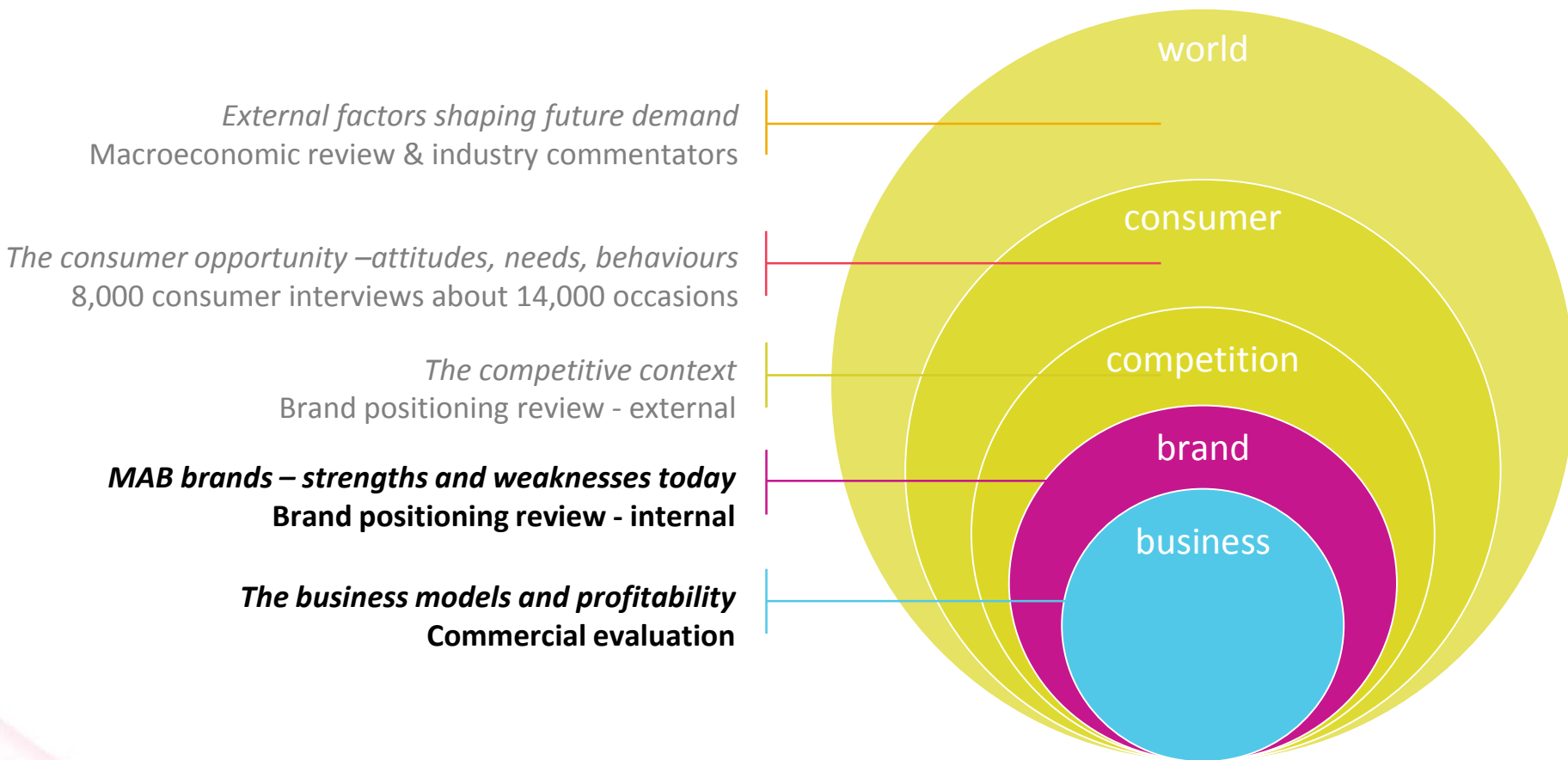
*M A K E
I T
Special*

Looking for a high quality, memorable experience that makes you feel special

The trends that affect them

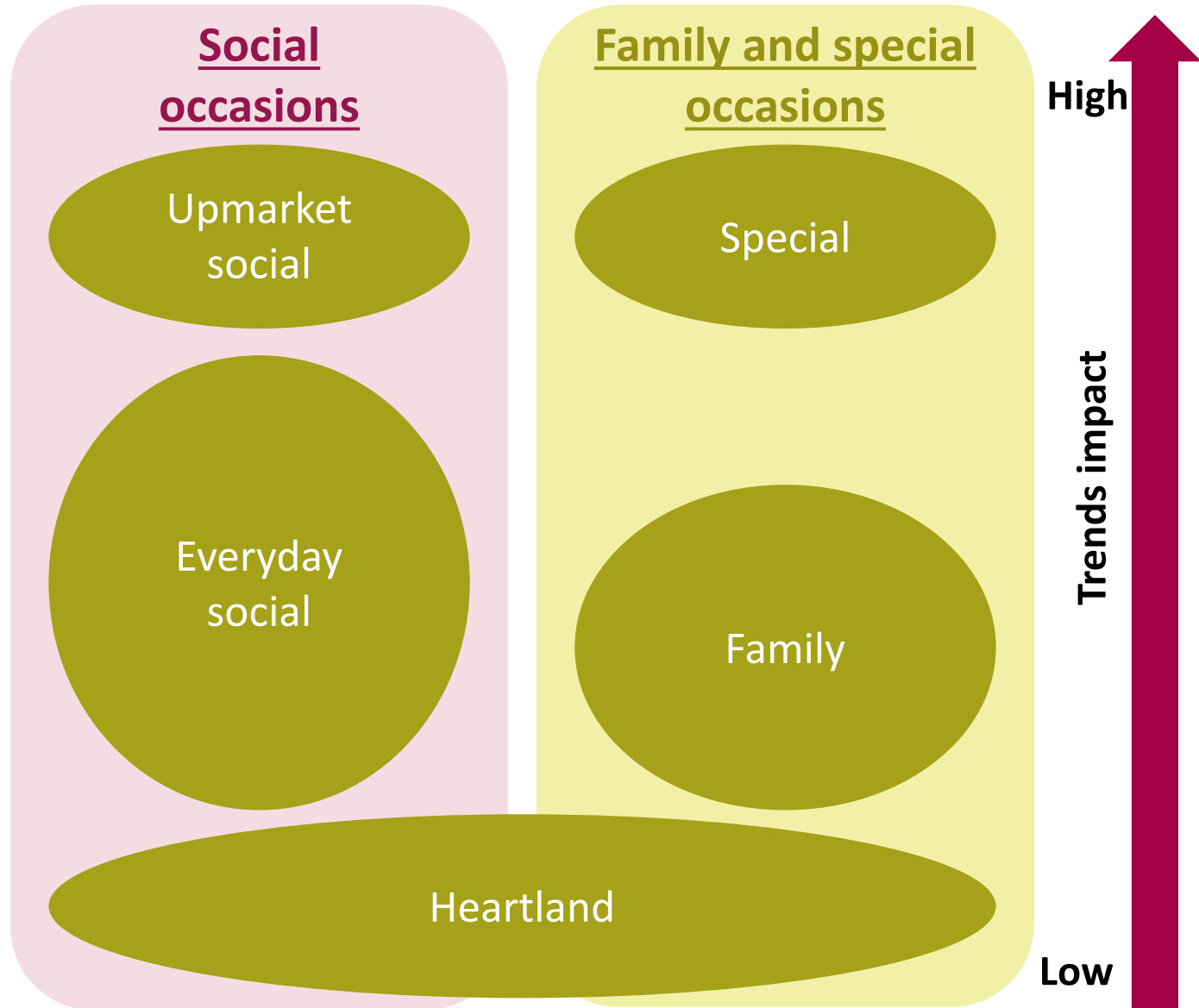


4 Mapping our portfolio

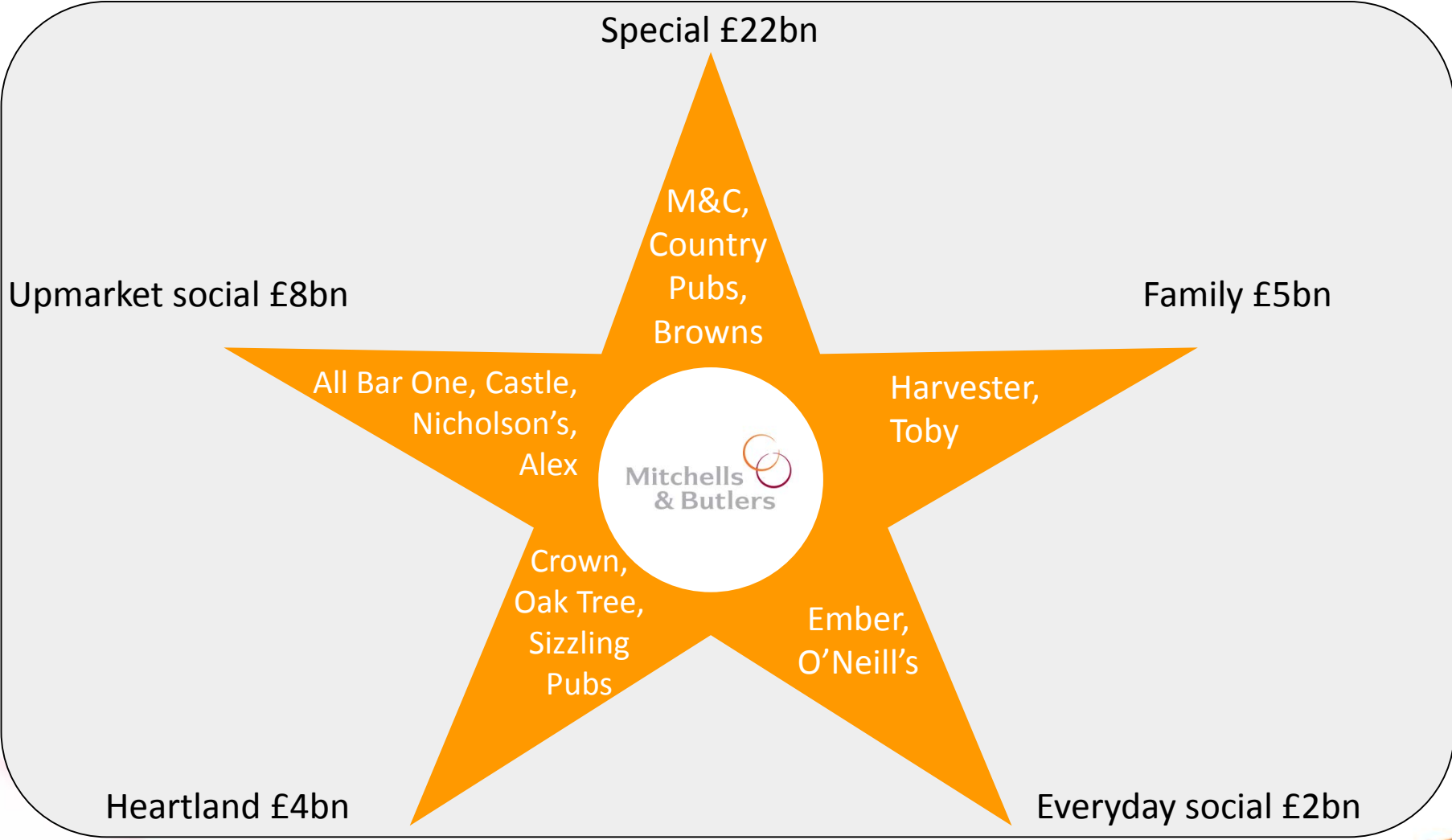


A portfolio approach to meeting guest needs

EXPLORERS
indulgers
SOCIAL
BUTTERFLIES
SQUEEZED
families
WORLDLY
WISE
Habituals



A five star approach to attractive markets



Note: Country Pubs are Vintage Inns, Village Pub & Kitchen, Premium Country Dining Group



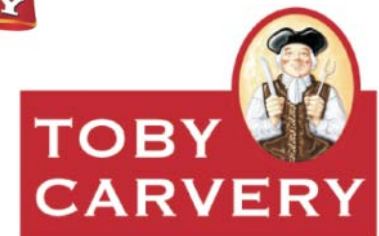
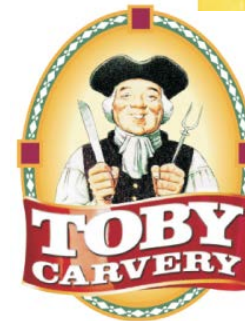
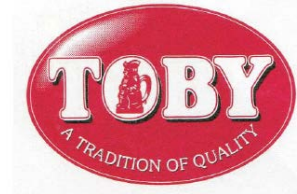
Toby Carvery

Jeremy Skingley

4th September 2013

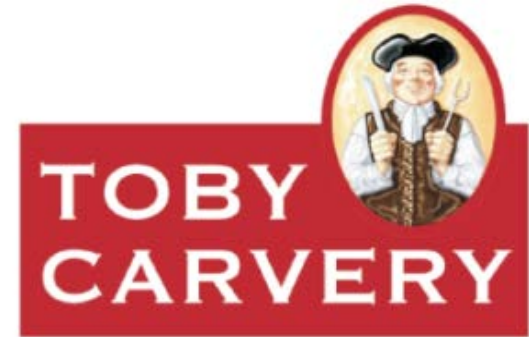
Toby: background

- Toby Carving rooms established in 1970 by Charrington
- In 1998 'Toby Carvery' brand launched
- In 2011 Toby opened its first leisure / retail site
- Now operates 152 sites nationwide



Bringing theory to life: Case study

BRAND:



CORE CONSUMER:

**WORLDLY
WISE**

CORE OCCASION:

*family
time*

WORLDLY WISE



Picky when choosing where to eat/drink



Like to play it safe when eating out



Avoid 'unhealthy' foods



Prefer simple flavours and menus



VINTAGE
— I N N S —



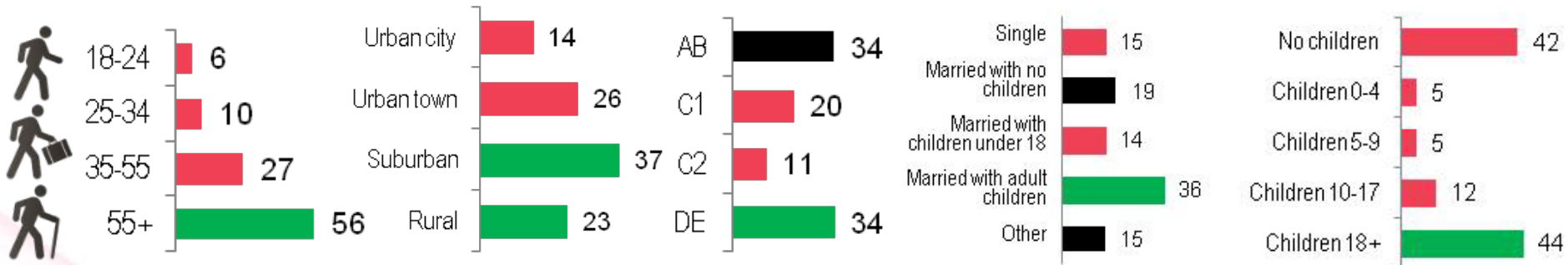
THE
NATIONAL
TRUST

WORLDLY WISE

“Now I have fewer responsibilities, my free time is my own. I enjoy eating out but am quite picky about where/what I eat. I know what I like by now and don't stray too far from my trusted favourites”

Top 5 stand out attitudes to eating and drinking out

- 1) I like to play it safe when I choose where/what to eat
- 2) I am picky when it comes to choosing where to eat and drink
- 3) I like flavours to be simple and bold
- 4) When it comes to restaurants, pubs and bars, I am a creature of habit
- 5) I find a lot of food & drinks menus too long or too complicated



family time

**Providing relaxed
and familiar
environments with a
broad appeal that
will bring the whole
family together for a
reliable shared treat.**



Core trend: 'Wellbeing'

Making good choices for myself

- Taking responsibility
- Quality over quantity
- Transparency
- Joy of health
- Look good feel good
- Emotional wellbeing



Abel & Cole
Welcome to Abel & Cole - Organic vegetable boxes, fruit, meat & more. The best organic food delivered to your door.

Unearth a new, healthy way to cook
Transform your diet with a weekly box of organic veg.

Exclude things you don't want

Returnable packaging

No need to be in

Transform your diet
Choose a box ▶

Egg hunting
Easter chocolate ▶

Easter makers
Meet them ▶

DRY JANUARY



Toby: strengths and opportunities

● Strengths

- Scale: £230m turnover; 3,000 main meals per pub per week
- High brand awareness and net promoter score (YTD 61%, up 3%)
- Stable and capable teams

● Opportunities

- Brand image to non and lapsed users
- Drive volume and profits through marketing and operational efficiencies
- Not just for Sunday

Future strategy and key pillars

We will position Toby firmly in the worldly wise / family time occasion and update the brand image. We will take advantage of Toby's highly volume efficient profit conversion by driving significant LFL meals growth. We will achieve this through a combination of organic growth (including ATL media), remodel and expansionary capex. We will not deviate from or jeopardise our single minded focus of "Home of the Roast" in any aspect of the offer.

Expand to exploit the market growth opportunity

Update brand image and build even greater brand resonance













Future strategy and key pillars

We will position Toby firmly in the worldly wise / family time occasion and update the brand image. We will take advantage of Toby's highly volume efficient profit conversion by driving significant LFL meals growth. We will achieve this through a combination of organic growth (including ATL media), remodel and expansionary capex. We will not deviate from or jeopardise our single minded focus of "Home of the Roast" in any aspect of the offer.

Expand to exploit the market growth opportunity

Update brand image and build even greater brand resonance

Optimise profitability through efficiency and promotional mix

Guest recruitment and retention

Why 'Home of the Roast?'



Gift Card
Now available

Ruffler-In-Chief
It's not exactly a job description, but every Toby has a ruffler. That's what we call it when you give the spuds a good old shake before roasting them to a crispy, golden finish. As you can see, it works every time. Top ruffling, Georgie.

GEORGIA

TOBY TREATS

Two carveries for £10
Try our stunning roasties.

VALID ALL DAY MONDAY TO SATURDAY UNTIL 31ST NOVEMBER 2012
Terms and Conditions: One voucher per 2 guests. This voucher entitles 2 Carvery main meals to be purchased for £10 (offer not available on King Size carvery and does not include drinks, sides or puddings). The voucher must be handed over at the time of ordering and must be retained by the loan member. This offer cannot be used in conjunction with any other offer. Toby Carvery operates a fair use policy in relation to this offer and reserves the right not to serve anyone who our team believe are abusing the spirit of the offer. We reserve the right to amend or withdraw the offer at anytime. 03333732
Promoter: Mitchells and Butlers Retail Limited trading as Toby Carvery Restaurants.

HOME OF THE ROAST
toby.carvery.co.uk

- A brand message with huge saliency
- Tapping into the emotional link of a roast dinner
- Utilises the brand values of homeliness, warmth and tradition to reinforce our heritage and expertise
- Strengthening brand equity provides pricing options in future
- ATL advertising
- A true brand ethos and culture



Now home of the breakfast too...

Our all you can eat breakfast available until 11am Monday-Saturday and until 10:30am on Sunday

FOR JUST **£3.99**



Also fill up on Facebook, emails and Twitter. FREE WI-FI



Also home of the breakfast

When you're famous for the attention you give to the roast, you have to give the Great British breakfast the same respect. Try our handmade hash, seared tomatoes and perfectly cooked bacon and you'll see there's more than one thing we're good at.

Our all you can eat breakfast is just £3.99 Available until 11am Monday-Saturday and until 10:30am on Sunday



Also fill up on Facebook, emails and Twitter. FREE WI-FI



We work hard to make a hash.

Breakfast hash. It sounds like it should be easy. So why do we insist on searing the onions, using tasty gammon and adding grated cheese before oven roasting it? Maybe patience is an easy virtue once you've mastered the perfect roast.

Also fill up on Facebook, emails and Twitter. FREE WI-FI

Our people

- Solid foundations to drive “Home of the Roast” and deliver our objectives:
 - Great manager stability
 - Strong and growing pipeline of future managers
 - Team member turnover better than average and improving

- FY14:
 - Toby Academy training centre
 - Personality Carver role



Our guests

Trust builders



- Genuine welcome
- Flawless carvery
- Simple service



Increase revisit %

Loyalty builders

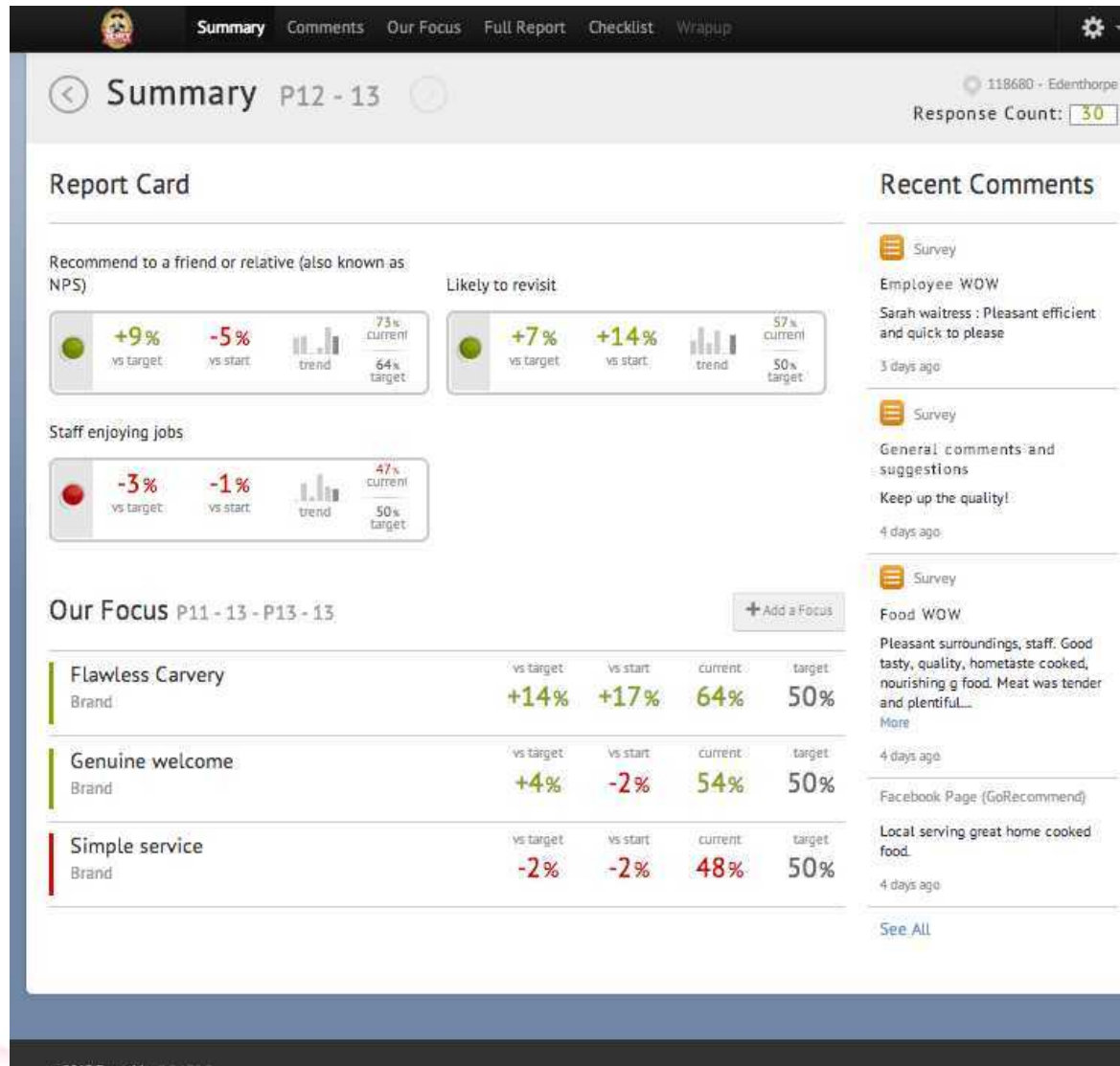


- Attentiveness at table
- Drinks value for money
- Genuine farewell



**Increase
recommendation %**

Toby guest dashboard



Summary

- Stable and capable teams, continuing to improve
- Clear brand positioning and guest targeting
- A differentiated, focused offer and a compelling brand proposition – ‘Home of the Roast’
- Scalable estate, brand equity growth and future media efficiency
- One of four expansion brands



Conclusion

- What creates value at MAB?
 - Exceptional people...
 - Outstanding operators of scale brands and formats...
 - Which guests love...
 - Leading to market leadership and profit growth
- '5 star' approach to attractive market spaces
- Clear operational priorities
- Well positioned to deliver sustainable growth