



PRESS RELEASE 08/09/19

Seaview Hotel Restaurant retains Michelin Bib Gourmand for five years running!

It is always a tense time of year for chefs, that interminable wait to see if they have made it into the Michelin Guide. Well, once again the restaurant at the Seaview Hotel under head chef Tom Bull has retained a Michelin Bib Gourmand award - for the fifth year!

Named after Bibendum – the Michelin Man – the Bib Gourmand distinction highlights restaurants which offer good quality, good value cooking.

Gwendal Poullennec, International Director of the Michelin Guides, said:

“Our Michelin Bib Gourmand may be less famous than our Michelin Stars but this distinction has a big following among our readers. Chefs are proud to be able to offer great food at affordable prices and are striving to earn recognition for this. Our Michelin Inspectors are always on the look out for new Bibs and have been excited to discover many hidden gems this year.”

Head chef Tom Bull, said:

It's a real craft getting quality cooking at an affordable price. We're lucky on the Isle of Wight to have an abundance of quality ingredients, from amazing vegetables, award-winning cheeses, the best crab on the planet, as well as the juiciest tomatoes and stunning garlic. To these add an amazing team of dedicated chefs who keep pushing to attain more and you have all the ingredients for success. To keep the Bib for five years running is a massive accomplishment. I am so proud of my team and for putting Isle of Wight food in the spotlight.”

There are only 132 Michelin Bib Gourmand venues in the UK. The Restaurant at the Seaview Hotel was the first and so far only venue on the Isle of Wight to be awarded a Michelin Bib Gourmand. The average price of a three-course meal is £28.

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About Tom Bull

Head Chef Tom Bull started out his career as an apprentice and has worked his way up to head chef. A shining example of home grown talent, at just 22 he is one of the youngest and most gifted chefs on the Island as well as being part of a select group of chefs whose venue holds a Michelin Bib Gourmand award - currently only 132 in the UK. His food is praised for its bold flavours, simplicity and skillful execution. Tom feels that his cooking is a reflection of his personality and he does not rely on unnecessary embellishments or over-complicated elements preferring to encapsulate an honesty that allows ingredients to shine through.

About the Seaview Hotel, Restaurant and Bar

An historic small hotel full of charm and character in the quaint village of Seaview. Renowned for exceptional food at affordable prices, the hotel is a stones throw from the sea and has a warm, friendly atmosphere. There is a seafaring theme throughout including the delightful Naval Mess, modelled on an officers mess room to the Razzle Dazzle lounge showcasing the dazzle camouflage painted on warships to confuse the enemy. In the heart of the building is the Pump Room, a traditional pub packed with local memorabilia. Over the years the hotel has won a plethora of awards including 2 AA Rosettes, IW Chamber Hospitality Business of the year and this year the restaurant was listed in The Good Food Guide.

The Seaview Hotel, Restaurant and Bar

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