

Pub on a go-slow for real food

AN award-winning Braishfield pub is taking part in the first national **Slow Food Week**.

Bosses at the Wheatsheaf will be handing out supplementary information to diners about all the food on the menu. This will include ingredients, where the dish comes from and who produces it.

And it's all part of Slow Food Week, which starts on Monday and concludes the following Sunday.

Pub manager, Matthew Watts,

said: "We are delighted to be working with Slow Food Solent to get Romsey involved in the UK's first Slow Food Week. It's a great way to link consumers and producers and support sustainable agriculture.

"Our Slow Food Week menu will give all diners the chance to really find out exactly where and who their food comes from and to learn all about the Slow Food movement. We will be serving lots of fabulous dishes using the finest local produce, such as

asparagus, broad beans, elderflower and summer berries, to name only a few."

The Wheatsheaf is celebrating after it was awarded a 2011 Trip Advisor certificate of excellence, given to premises which continuously receives top ratings in online reviews on the Tripadvisor website dedicated to travel.

Matt said: "It is a great honour to be given this award. At the Wheatsheaf, we pride ourselves on our customer service and excellent food."