

The Marine Restaurant Review

Occupying an unsurpassed view to the Isle of Wight, The Marine is fast becoming established as a dining destination along this stretch of the South Coast and has recently been included in the Good Food Guide for 2012.

I was therefore, delighted when Gary said we were going to do a review of it's restaurant for the magazine.

We booked for a Wednesday evening and arrived just as the sun was going down. We were somewhat bemused to see a chef heading off over the shingle to the sea and even more to see him returning with a bucket of water – when questioned we were advised that they use the sea water to cook the bass – you cannot get much more local than that!

The restaurant on the first floor makes the most of the spectacular panoramic view with a wrap around balcony, but do not be put off by the dark nights, the décor inside has a welcoming feel and the lights

sparkle both inside and across the water – the murmur of the other diners and the chink of glasses and cutlery all give a soothing ambience. The serving staff were friendly and attentive without being obtrusive and we were soon settled down with a menu and wine list.



The menu offers three options:

A la Carte, fixed price and tasting. The A la Carte has a nice balance between fish and game, with the fixed price menu and tasting menu reflecting the same. We were impressed to see that the fixed price allows diners to eat 2 courses for under £15! Ideal for when you want a night off from the kitchen!

The Marine prides itself on using locally sourced produce - the provenance of which is listed on the menu.



Restaurant review continued.

For starter I selected Cheese and Pineapple with Pina Colada – I do not want to spoil your surprise but if you think cocktails sticks in the 70's think again! This was an imaginative and beautifully presented dish full of texture and flavour. Gary chose the Scallops which he pronounced to be delicious and light. For the main course, I selected the Loin of Venison and Gary chose Grouse – the meat was tender and full of rich flavour and aroma – once again served



Fish and Chips. This consisted of a cod cheek in batter, grated sweet potato, pea puree and homemade ketchup – all irresistible!



with a creative flair. For dessert, although very full, I chose the hot chocolate fondant and Gary had Rhubarb crème brulee – a fitting end to a fine meal. I should just point out that we were also treated to a splendid basket of fresh homemade bread on arrival with smoked salt butter and also a really great complimentary amuse bouche which was an interesting take on

Another dining option at the Marine is the new Bistro on the ground floor. This serves a range of freshly prepared Mediterranean dishes, including a wide variety of antipasti as well as pizza, pasta, risotto, grilled meats, fresh salads and daily specials.

In summary – there is so much more to The Marine than just the spectacular location (although it is worth a visit for that alone!), the chef is experienced and eager to evolve different dishes and the management want the restaurant to be recognised as a location for all diners with prices to suit all budgets.

Sally Prince

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