



NEWS RELEASE

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TWO RIVERS RESTAURANT BUYS LOCAL

The Two Rivers Restaurant at The Deep is reinforcing its commitment to buying local produce with the announcement of new fresh bread supplier Fullers Bakery of Goole.

Set up in 1996 and run by George and Heather Fuller, Fullers is a craft bakery company specialising in artisan bread, traditional breads, confectionery, fresh creams and savoury products. With eight shops across the area including Epworth, Howden, Pocklington and Beverley, Fullers remains a family run outlet with strong local roots.

The Deep prides itself on offering locally sourced food on the Two Rivers menu and is already working with a whole host of local suppliers. These currently include Anna's Happy Trotters from Howden, Yorkshire Duck and Geese from Leven, Mr Moo's Ice Cream of Driffild, Great Newsome Brewery of Winestead and Yorkshire Dales Cheese Company of Northallerton.

Jon Simpson, Head Chef at The Two Rivers Restaurant said: "We are delighted to add Fullers Bakery to our already extensive list of local suppliers. It is very important to us that we can offer our customers local sourced and sustainable food and this is illustrated in our menu."

George Fuller from Fullers Bakery said: "We are thrilled to be working with The Deep. They have a fantastic ethos around buying local produce and this stands them apart from the crowd.

"We are committed to supporting the local economy by sourcing as many of our raw materials locally as well as providing employment for local people. We are very proud to be supplying businesses in the area with top quality produce."

The Two Rivers restaurant is open on Friday and Saturday evenings from 7pm and offers superb tanks views from all tables. Large parties and children are all welcome and booking is essential by calling 01482 382883 or emailing tworivers@thedeeep.co.uk.

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For more information please contact Becky Leach, Marketing Officer on 01482 381092 or email becky.leach@thedeeep.co.uk.