



The
**TOMATO
STALL**

The home of Dale of Wight Tomatoes



Our roots

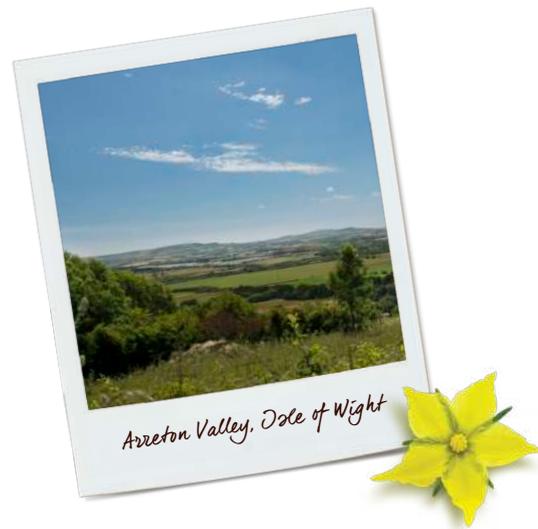
Our journey began over 15 years ago when we packed our van and headed to our first farmers market.

From day one, our customers fell in love with our tomatoes, and we have been exciting people with the most flavourful varieties and tomato inspired products ever since.

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Welcome to The Tomato Stall



More sunshine more taste

From our 60-acre estate in the Arreton Valley on the Isle of Wight with rich soil, and the most hours of sunshine anywhere in the UK, we have been developing full flavoured, speciality varieties for over ten years. Led by an expert growing team and inspired by feedback and collaborations with world leading chefs, our team's insatiable desire to only grow the best varieties means we no longer need to travel further afield to enjoy the most exotic and interesting tomato varieties.





Small batch and hand crafted



Zero waste maximum taste

We use all of the tomatoes we grow, including those that are not pretty enough to pack or just too ripe and juicy to make the journey to you.

We have created a range of products to let the flavour of our tomatoes shine. Handmade in small batches, just a stone's throw away from the glasshouse, using minimal ingredients, with no additives or preservatives. Each product has 6 months shelf life and is delivered direct from our nursery.



Cooks range

Great meals made easy

Inspired by global flavours, we've created a range of simple and easy to use sauces to create the perfect meal, any time of day.

1



1 Makhani – Our spicy and aromatic Punjabi Makhani is made with vine ripened Isle of Wight Tomatoes, garlic, spices, then finished with cream.

Sauté your favourite vegetables, meat, or fish, add the sauce, heat until piping hot and serve.

V, GF

2 Shakshuka – Sweet and smoky North African Shakshuka blended with spices, onions and fresh peppers.

Traditionally served with eggs and flatbreads or try with tofu and spinach for a vegan twist.

V, VE, GF

3 Pizzaiola – Fresh and herby Italian Pizzaiola blended with extra virgin olive oil and a pinch of oregano.

Perfect for pizza, boosting your tray bake or enjoy as a sauce with your favourite vegetables or meat.

V, VE, GF

4 Romesco – Intense and rich Catalan Romesco blended with Nora pepper paste and white bread crumbs.

A deeply satisfying sauce traditionally eaten with grilled fish. Delicious as a dipping sauce with fresh vegetables.

V, VE

“The Shakshuka is just a wow for a weekend wake-up breakfast.”

Sarah



Our location

Our secret ingredient to great tasting produce is our location. The Isle of Wight is one of the sunniest places in the UK, making it the perfect place to grow the tastiest tomatoes.

“This is one of the best passatas available.”

Jeff



Cooks range



Passata

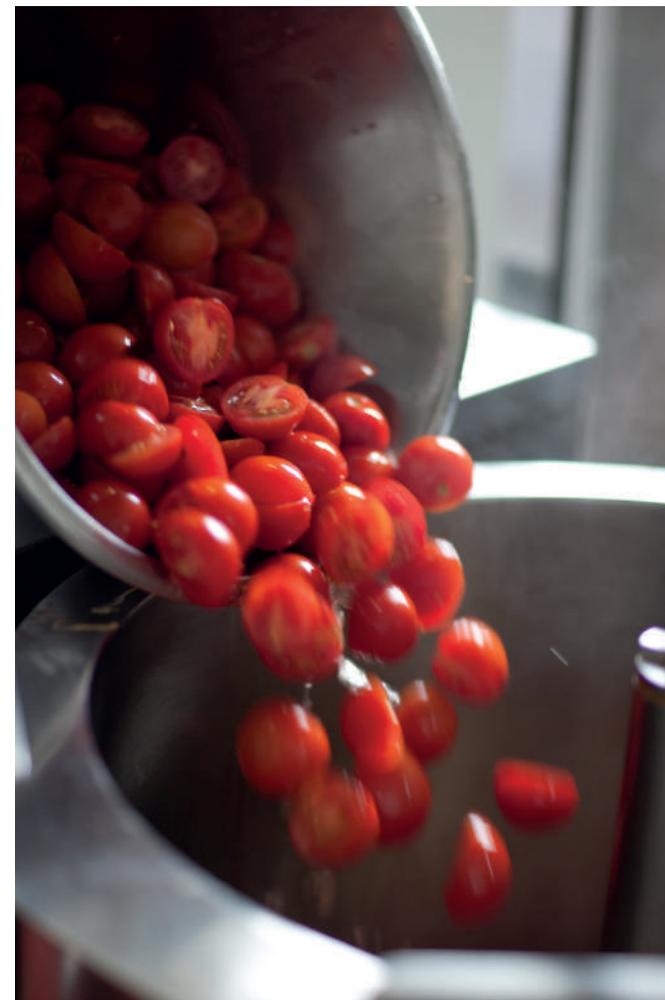
Handmade in small batches, just a stone's throw from the glasshouse. Our delicious Passatas contain nothing but 100% vine ripened tomatoes.

- 1 **Pure Tomato Passata** – This essential pantry staple is bursting with tomato goodness and the perfect base for a variety of dishes.
- 2 **Organic Pure Tomato Passata** – A pure and fresh base for your cooking. Incredible in lasagne, ragu or the perfect seasonal minestrone.
- 3 **Pure Heritage Tomato Passata** – We've bottled the best of our heritage varieties in the peak of the summer so you can enjoy the sweetness and delicate flavours of these much loved varieties that transform a simple pasta dish into something truly special.

V, VE, GF



**Rich soil, plenty of
sunshine and our
green fingered experts
make for the perfect
combination to grow
amazing produce.**



The perfect accompaniments

Small in size, big on flavour. These little added extras that will really lift your meal or cheese board.



1 Oak Smoked Tomato Balsamic – Prepared in small batches by expert hands, our Oak Smoked tomatoes are left to steep in this gorgeous balsamic vinegar to inherit all of that smoky sweetness. Be warned it's highly addictive.

2 Pickled Tomato Relish – Our full flavoured tomato relish is made with vine ripened Isle of Wight tomatoes, moreish crunchy onions for the perfect bite and finished with a touch of spice. An easy way to jazz up your meals with minimal effort!

3 Tomato & Chilli Jam – Cooked in small batches using fresh Isle of Wight tomatoes, ginger, English cider vinegar and chilli for a seriously delicious kick. Try using it as a secret weapon in your stir-fry.

4 Green Tomato & Chilli Jam – To ensure no tomato goes to waste we came up with this delicious green tomato and chilli jam. Made with fresh ginger and green Jalapeño chillies. A perfect accompaniment with Indian dishes as a dip - move over mango chutney, our green chilli jam is in town. Alternatively, you can add some spice to your toasty with a generous dollop.

5 Roasted Tomato Sea Salt – Isle of Wight vine ripened tomatoes, lightly roasted and then ground for an intense tomato flavour. Combined with Halen Mon original Pure Sea Salt with its clean flavour & crunch, this salt elevates any dish from a simple salad to a comforting soup. Simply crumble the sea salt flakes over your food, for perfect tomato finish!

V, VE, GF

“The Oak Smoked Tomato Balsamic is a cupboard staple we can't live without.”

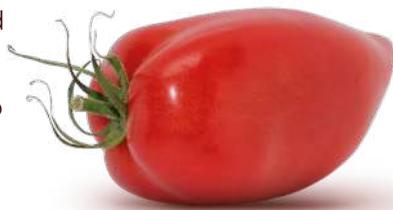
Susan

Inspiration



A passion for flavour

Due to our insatiable desire to grow only the best varieties, it was only a matter of time before we started to experiment and expand our range to preserve these sunshine fruits and make products that our customers would love to eat. Inspired by our collaborations with world leading chefs we aim to make tomatoes the hero ingredient with products that never compromise on taste.





Roasted Tomatoes and Pesto



Roasted to perfection

We slowly roast our Isle of Wight tomatoes to intensify their flavour. Each tomato is tended to by hand until perfectly roasted and ready to eat.

- 1 **Oak Smoked Tomatoes** – Utterly delicious on their own or great with your favourite pizza or pasta. Why not add a pop of smoky flavour to your cheese board?
- 2 **Roasted Tomatoes with Garlic, Oregano and Chilli** – Marinated in garlic chilli and oregano and finished with a little Anglesey sea salt, these roasted tomatoes are wonderful with fish or blended with your favourite hummus.
- 3 **Roasted Tomato Pesto** – Our cheese and nut free pesto is blended with basil, sunflower seeds and garlic. It's delicious when stirred through hot pasta, drizzled over roasted veggies or mashed into cooking potatoes.

V, VE, GF

“The Tomato stall is my guilty pleasure, all of the Ketchups are amazing!”

Valentine



Condiments



Ketchup

Hand crafted ketchups made with full flavoured, ripe and juicy tomatoes from our Arreton nursery. Pure tomatoes, no emulsifiers or thickeners, just the good stuff. Each one has it's own personality.

- 1 Classic Tomato Ketchup** – Packed full of tomato flavour and goodness it's the ideal sauce to jazz up those comfort food dishes. Whether it's dipped on a chip or spread on a bacon sarnie.
V, VE, GF
- 2 Green Tomato Ketchup** – It's spicy undertones are matched beautifully with the sweetness of honey. Perfect when paired with halloumi so why not try a dollop in your mushroom and halloumi burger?
V, GF
- 3 Heritage Tomato Ketchup** – It's rich umami flavour is ideal for taking your toastie to the next level! Bursting with our Kumato tomatoes, it harvests all of the summer sunshine into a bottle, ready to spread some joy with every bite!
V, VE, GF



Pure juice

They're called pure for a reason. Nothing else is added, we let the tomatoes do the talking.

*Available in 500ml carafe and 250ml bottle.

- 1 **Pure Tomato Juice*** – Naturally sweet and refreshing our pure juice is the ultimate brunch accompaniment and an essential for any Bloody Mary. Made with a combination of cocktail vine and sweet baby plum to bring the perfect balance of sweetness and acidity.
- 2 **Pure Sunshine Tomato Juice*** – Beautifully bright in colour our sunshine juice brings a fresh twist on a classic. Packed full of juicy golden beef tomatoes and sweet golden cherry. This combination is utterly delicious with a spicy kick, served ice cold.
- 3 **Pure Organic Tomato Juice** – Made with 100% vine ripened organic tomatoes, selected for their natural sweetness. We recommend serving over ice, it's that simple!

V, VE, GF

How to whip up the perfect Bloody Mary

Ingredients:

- 50ml Vodka (or leave out for a virgin twist)
- 125ml The Tomato Stall 100% Pure Tomato Juice
- 2-3 pinches cayenne pepper
- 2-3 pinches freshly cracked black pepper
- Pinch chopped celery leaves
- Pinch of Tomato Stall Roasted Tomato Sea Salt
- Pinch onion salt
- 6 dashes Worcestershire sauce
- 2 dashes Tabasco
- 20ml fresh lemon juice
- 10ml Fino Sherry

Method:

Throw all ingredients several times between an iced cocktail shaker to aerate and chill, but not to over-dilute the texture of the tomato juice.

Serve tall over ice, garnish with salted tomato and celery. Sit back and enjoy!

“I buy 12 bottles of Tomato Juice every month for my husband as he says it’s the best in the world”

Diane



Mindful practices

We firmly believe that a good tomato cannot be rushed so there are no intensive farming practices, we always opt to grow slowly to create the best flavour possible.



All of our tomato plants are recycled to create our own unique compost that we use to enrich our organic soil or are turned into packaging.



Our soil is so rich in biodiversity that we haven't rotated our organic crops for 10 years.



Natural predators help us to keep balance and control pests in our greenhouse ecosystems.



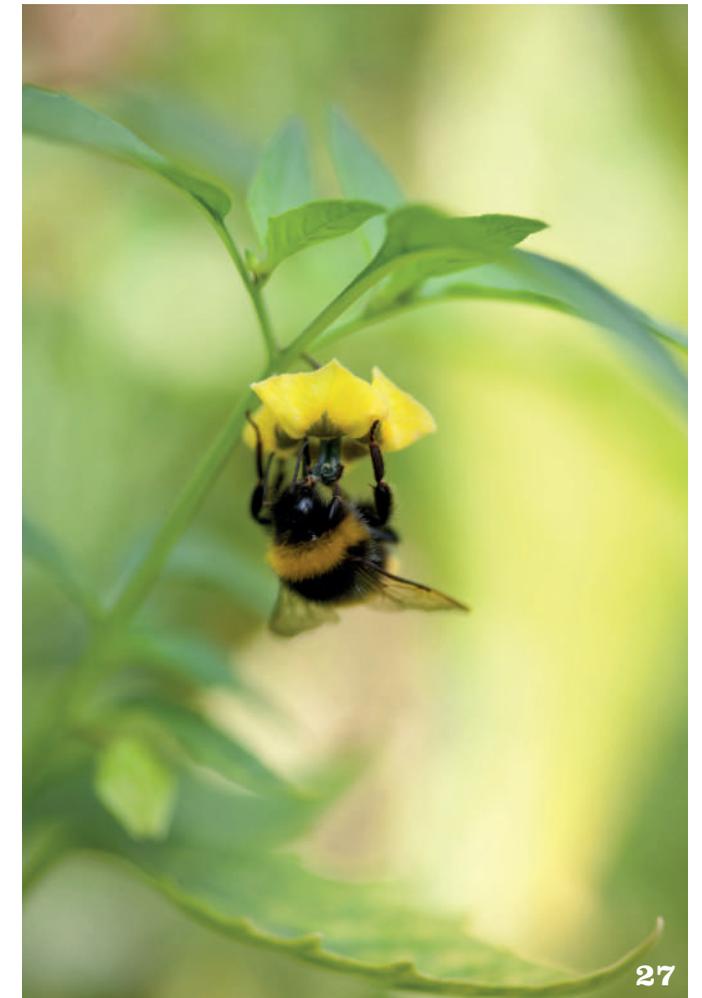
The rainwater that falls on our nursery is captured and used to irrigate our crops.



The island is an accredited Biosphere Reserve which celebrates our unique and diverse ecosystems and our ability to live harmoniously within them.



We are working with Ecologi to become a climate positive workforce, making the first steps in the right direction to help protect our lovely planet.



Our mission

Our mission is to excite and delight our customers with bold flavours, innovative new products, and exceptional Isle of Wight produce. All grown with the help of nature and industry leading practises to support the protection our planet.

Get in touch

Our team are always open to conversations regarding new business, projects or events. Having a diverse customer base is something we are proud of as it means we are experienced in several sectors and spreading sunshine in many ways! We'd love to hear from you.

The Tomato Stall

Main Road, Arreton, Isle of Wight, PO30 3AR

Call: 01983 866907

Email: hello@thetomatostall.co.uk

 [@IsleofWightTomatoes](#)

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www.thetomatostall.co.uk



Download our TTS trade portal app to place your order today.





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