



Michelin star chef Adam Gray is returning to his home village of East Haddon in a bid to establish his own culinary empire.

The creative chef, who has worked alongside celebrity chef Gary Rhodes for more than a decade, has become joint owner of The Red Lion Hotel in East Haddon where he grew up as a boy and washed pots in the pub as a teenager.

For several years father-of-one Adam has been awarded a Michelin star for his culinary brilliance at Rhodes Twenty Four and his long-term aim is to establish the first Michelin star restaurant in Northamptonshire.

Adam has always championed the use of local produce in the county and supported up and coming chefs and restaurant talent through his Chef's Academy at Northampton College where he was once a catering student. The academy offers work experience opportunities to gifted catering and hospitality students at Rhodes Twenty Four in London.

Now he is taking his culinary commitment to the county one step further by becoming joint owner of The Red Lion with Nick Bonner.

A culinary adventure

Adam, who is married to wife Amber, is currently splitting his time and commitments between his base in London and his new business venture in East Haddon.

Adam said: "I am now joint owner of The Red Lion with Nick and I have brought in as head chef Anthony Horn who lives near Olney. He has worked for me for five years at Rhodes Twenty Four.

"I started off washing pots at The Red Lion at the age of 14. I love the place and I have seen it progress over the years, it has a nice feel about it.

"We are moving with the times and what people want. We have changed the menu and offer a seasonal British menu and I source as much as I can locally.

"My aim long-term is to return to the county and open a restaurant and get a Michelin star for it."

This month will see the unveiling of the newly revamped rooms at The Red Lion.

Adam said: "We are refurbishing all the bedrooms so they have a traditional but modern look, a more boutique feel."

The Shires Cookery Workshop at The Red Lion is also being launched in conjunction with Wendy Carter of the Shires Cookery School.

As well as offering bespoke cookery workshops, some of which will be led by Adam and guest celebrity chefs, there will be the option of offering educational sessions for local schoolchildren.

Northamptonshire Enterprise Limited (NEL) for which Adam is an ambassador, is supporting his drive to offer regular sessions for schoolchildren so they learn about nutrition.

Adam is excited about all the new developments.

He said: "We now cater for weddings at The Red Lion and we are overhauling the gardens and have our own gardener.

"I want to create herb gardens so we can grow our own herbs and salads. I have devised the new menu and it concentrates on locally sourced ingredients. We want The Red Lion to become a destination that offers everything.

"I am also hoping to introduce cookery evenings where you can come along for an hour or two after work, learn how to cook a dish and take it home with you."

Adam reveals it has been a long-held ambition to come back to his roots.

He said: "This is the first time I have owned a restaurant and it was the right time and the right place. Nick and I had been looking into this for about a year.

"I have worked with Gary Rhodes for nearly 11 years and held a Michelin star for the past 10. He is pleased for me and at the moment I am splitting my time between Rhodes Twenty Four and The Red Lion."

We offer a seasonal British menu

Michelin HOPE

High-flying chef, Adam Gray, decided to look closer to home when it came to owning his own restaurant. He speaks to **Amanda O'Hare** about his latest venture

■ The Red Lion, Main Street, East Haddon, NN6 8BU. Telephone 01604 770223 or visit www.redlioneasthaddon.co.uk

■ For more information about Adam Gray go to www.adamgraychef.co.uk