

## A County Food First

A Northamptonshire pub, renowned for its quality food, has been afforded a prestigious Michelin award in the organisation's revered travel guide thought to be a first for the county.

The Red Lion at East Haddon has just learned of the Bib Gourmand accolade, released on the 7th October in the UK Michelin Guide 2012, presented for its exceptional quality food and service.

The pub in the picturesque, rural village is co-owned by Michelin starred chef, Adam Gray and Nick Bonner both of whom call Northamptonshire home.

Adam Gray, who was until recently the head chef at the prestigious Rhodes Twenty Four restaurant in London, praised their team for an outstanding effort and vowed to bring even greater food accolades to the county.

“I am truly delighted and over the moon with the Bib Gourmand, it is an outstanding accolade of which myself, Nick and our great team including chef, Anthony Horn and Joe Buckley are all very proud,” he said.

“I have held a Michelin star for more than 11 years and I can't believe that having just left Rhodes Twenty Four we have been given this phenomenal award which I believe is a first for the county.

“It also brings my dream of eventually opening another establishment within Northamptonshire in order to achieve the county's first Michelin star even closer.”

In praising the Red Lion a Michelin inspector who is not allowed to be named said, “We had a review from one of our readers describing what a “wonderful visit” they'd had and on that basis I paid a call.”

“We award on a restaurant's food and surrounding etc being above average and this was something special, good cooking,” he said. “Put it this way that first visit has not been my only one.”

“We also take into account value for money and for a menu at under £28 this was better than good!”

It's the second recent award for the pub, which has achieved an entry in the 2012 Good Food Guide.

The Red Lion prides itself on using seasonal produce and where possible sourced locally. Customers have come to expect courses such as braised ox tails with creamy mash potato, Barnsley lamb chop with turnip gratin or wild mushrooms and poached egg on Brioche.

The pub also hosts the exceptional, recently opened, Shires Cookery School within its grounds which is gaining a national reputation.

Further details on the Red Lion, the school and Adam Gray can be found at.

[www.adamgraychef.co.uk](http://www.adamgraychef.co.uk)

[www.redlioneasthaddon.co.uk](http://www.redlioneasthaddon.co.uk)

[www.shirescookeryschool.com](http://www.shirescookeryschool.com)

### Editorial info:

The 2012 UK Michelin Guide was released on Friday October 7th 2011

The Bib Gourmand status is awarded to restaurants offering “good food at moderate prices” at £28 or less for three courses, excluding drinks (€40 in Ireland).

Adam Gray left Rhodes Twenty Four at the end of September 2011 to focus on the future of The Red Lion and the Shires Cookery School, while also working on plans to open another establishment within the county, which he hopes will win Northamptonshire's first Michelin star.

Further information, photos etc:

Contact: Di Evans

T: 02476 707472

M: 07887 945616