

# Adam Gray

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*“I'm a chef that makes people happy through food”*

## Adam Gray leaves Rhodes Twenty Four

Award winning London chef, Adam Gray, is leaving Rhodes Twenty Four after maintaining the restaurant's Michelin star for more than 10 years to put his stamp on the acclaimed pub where his career began and which he now owns.

Having worked closely with with Gary Rhodes for a decade the City based chef, known for the delicious simplicity of his cuisine, says he is now free to pursue his dream of eventually opening his own Michelin starred restaurant in his home county of Northamptonshire along with the pub.

Adam, with 23 years experience, will now be found at The Red Lion which he co-owns with business partner, Nick Bonner, in the rural Northamptonshire village of East Haddon.

For the renowned chef the awards keep coming as the Red Lion has just achieved a BIB Gourmand in Michelin Guide for 2012.

Famous for his work in promoting quality British produce and his love of sport and fitness, TV chef Adam, says working at Rhodes Twenty Four has been a marathon experience and wonderful opportunity but relishes the prospect of bringing his food passion home.

“Gary has been an inspiration in so many ways and we've done some great work together but the forthcoming opportunities were just too good to miss,” he said.

“We are both going to miss working together it's tough to change but he also understands that I have ambition and it's great to have his blessing and support.

The Red Lion is the pub where Adam got his first taste of what life as a chef would be like.

“I started washing pots as a youngster in the same pub so it is a great achievement to co-own it,” he said, “now I'm looking forward to bringing fabulous quality, simple, affordable food to a great, British, traditional pub.

“It's not fine dining it's just wonderfully delicious contemporary food cooked well and, wherever possible, using locally grown fresh meat and produce.”

Adam's career has spanned a range of renowned venues from his first London restaurant with Bruno Loubet at the Four Seasons Hotel on Park Lane until 1992 to Le Manoir aux Quat' Saisons in Oxfordshire until 2001 when he met Gary Rhodes.

His intention now is to achieve the first Michelin star for Northampton at his forthcoming restaurant in the county. He says the Red Lion's award is the first of many future food accolades.

“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 in Northampton are all very proud,” he said.

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 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 achieved an entry in the 2012 Good Food Guide.

The Red Lion prides itself on serving simple, good quality, food. 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 where Adam intends to make regular appearances.

Editorial info:

Adam was appointed Head Chef at City Rhodes until 2003, where he maintained a Michelin star before opening Rhodes Twenty Four at Tower 42 in the heart of the city.

Under his direction the restaurant was awarded the BMW Best New Restaurant in the 2004 spring edition of The Square Meal Guide and in 2005 Rhodes Twenty Four was awarded a Michelin star.

In 2007 Rhodes Twenty Four went on to receive three AA Rosettes and in 2009 the highest rating of five stars by the City of London Environmental Health Department for food hygiene.

When not working, Adam, is a fitness fanatic cycling 26 miles from his home in Wimbledon to the city and back every working day, he's a martial arts practitioner and, if he isn't cooking or keeping fit he spends time with his 18-month-old son, Luke and wife, Amber.

He is a guest columnist in Northamptonshire's prestigious lifestyle Magazine, Image, and has appeared on the BBC as a guest presenter, Hell's Kitchen and is featured on the Great British Chef's website.

A supporter of the MacMillan Cancer Support charity he fronts events and frequently gets involved in fund raising. Further details of the Red Lion, the school and Adam Gray can be found at.

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