

Adam Gray^(UK)

Restaurant Skylon, London

June 26th



Adam Gray began his education at Northamptonshire College, completing a three year City and Guilds Catering course, while he worked at The Red Lion restaurant and after, at the Broomhill Hotel, Spratton.

In 1989, Adam moved to London to work with Bruno Loubet at Four Seasons Hotel, Park Lane. He stayed there until 1992. Then he worked at the world famous Le Manoir aux Quat'Saisons, Oxford, for two more years. In 2001, Adam became Head Chef of City Rhodes restaurant, where he achieved a Michelin star. He left in 2003 to open the Rhodes Twenty Four restaurant in Tower 42, in London's financial heart. In 2004 Adam wins the BMW Best New Restaurant and posthumously a Michelin star. In 2007, he's awarded also with the three AA Rosettes.

In 2003, Adam opens the Adam Gray Chef's Academy at the Northamptonshire College, providing work experience to gifted students. In 2010 he becomes the co-owner of The Red Lion restaurant. In September 2011 and after maintaining the Michelin star for over ten years, Adam leaves Rhodes Twenty Four to focus on The Red Lion, where the restaurant gets into the Good Food Guide, and is awarded a Michelin Bib Gourmand in 2012 and 2013.

Chef Adam Gray is a member of the Royal Academy of Culinary Arts, Master Craftsman at the Craft Guild of Chefs, features writer for Men's Fitness magazine and a judge for the Coeliac UK, Chef of the Year competition. Adam was appointed as Executive Chef for Skylon restaurant, at the Royal Festival Hall, in March 2013.