Quality fare with flare at The Red Lion in Cricklade...

We like discovering good quality eateries who serve up food that is of the highest standard. The Red Lion in Cricklade is one such place. The chef has even trained under Heston Blumenthal. We sent Rosy Crampton to investigate...

The Red Lion is in a cracking spot. It is situated at the quietest and prettiest end of Cricklade High Street, a picturesque medieval Saxon town.



Current owner Tom Gee
is just coming up to his 2nd year at the pub and you
can tell he oozes enthusiasm for making sure the
people who come not only enjoy their pint, meal or
stay but are left longing to return.

Open 7 days a week and offering 5 rooms, The Red lion is ideal as a base for exploring one of the many walks that surround the town. Just the thought of finishing a brisk country walk in their bar and restaurant is enough for you to want to book a room there and then!

Their bar is traditional, laid back and well stocked. They don't just offer a mere ale or two they offer nine! Seven of which are regular changing guest ales.

Tom's knowledge in decent ales and beer is noted again in the menu he shows me. Certain dishes have a suggested tipple to compliment it.

Tom explains that they offer two styles of cuisine. There are the traditional pub favourites such as fish and chips and hearty, great value sandwiches. Whilst the restaurant which seats 40 offers a more sophisticated option. Here you can expect top notch dishes using exciting, organic ingredients, such as Red Lions tea smoked organic salmon, pickled cucumber and home made crusty bread.

To give you an idea of the standard, Daniel Ingram, the chef, trained under Heston Blumenthal and has worked at both of his pubs.

Daniel uses vegetables that are so local they were grown in the gardens down the road. Anything from Radishes to rhubarb is literally picked in the morning and served for dinner!





Good quality local meat is another must, such as their Barnsley lamb chops which they serve with hot pot potatoes, broad beans, tomato and pea shoots.

The Red Lion is famous locally for their Triple cooked chips. A recipe invented by Heston himself making the time



and effort put into every dish served here evident. Everything is home made, and we mean everything right down to the ice cream, butter and mayonnaise!

The Red Lion is open seven days a week. Go and eat there now. You won't regret it.

Call 01793 750776 to book.