

Meet The Landlord



The Scene caught up with Tom Gee at The Red Lion in Cricklade. Here we find out what kind of food is served and other surprising facts about the pub.

How long have you been in the pub?

We have had the pub since the August Bank Holiday 2008.

Who do you cater for?

We try to cater for everyone from people walking the Thames Path as we are situated on it as it passes through Cricklade, to families, Real Ale lovers, foodies and those people just looking for a quick snack and a coffee.

Do you serve any real ales? If so, which ones?

We have 9 hand pumps on at all times, 2 regular ales Moles Best and Wadsworths 6X and 7 guests which change with every barrel. Whilst we certainly champion local ales I don't want to be restricted to only those from the local area and have so far managed to source ales from as far afield as the USA and Italy. We want our customers to try something different to what they can find in other pubs in the area so we really concentrate on ensuring that we hardly ever repeat beers unless we get requests from regulars.

What kind of food do you serve there?

We serve proper pub food in the bar from Beer battered Cornish haddock, triple cooked chips and mushy peas to our homemade Red Lion beef burger, triple cooked chips and homemade relish and



from proper sandwiches to homemade soups. In the adjoining restaurant we concentrate on seasonal British dishes cooked simply and letting the individual ingredients speak for themselves. These dishes include our own Tea smoked organic salmon, wild horseradish cream, pickled cucumber and homemade bread which is smoked in house over oak chips and Lapsang Suchong tea and other dishes like Corned beef hash, poached local duck egg and grain mustard sauce; the corned beef is made in house from local rare breed beef from Butts Farm. Everything we serve in the pub and the restaurant is made in house including the bread, butter, ice creams, all puddings and soups.

Tell us something surprising about the pub...

We have a guest beer pump serving kegged beers from the USA, Italy and Australia and also 65 bottled beers from around the world. We are also in the process of building a micro brewery in the

garden to serve the pub with historic and 'extreme' beers including proper IPA's, London Porters and flavoured beers.

Do you run any special nights? If so, what are they and when are they?

No, although we plan to start a quiz night in the new year.

How much is a pint of lager?

From £3.

If you were going to give anyone interested in opening a pub some advice what would it be?

Running a pub is not a job it is a lifestyle, unless you are 100% committed to the long hours and hard work don't bother. The image that many people who have not run a pub have of the landlord sitting at the bar having a drink and relaxing is so out of date, now people expect to see the landlord behind the bar working and in my experience anyway there is far too much to do on a daily basis to keep the pub running smoothly to have time to sit around chatting. I am sure 90% or landlords would agree.

What do you like to do in your spare time?

As I said above spare time is limited however with a young family I have enough to keep me occupied when I get a few moments off. Otherwise I spend my time planning the new brewery and possibly managing to take our baby out for a walk and if I am lucky sneak past a local pub for a quick pint.

