

# THE WEST WILTS MAGAZINE



[ food & drink

## Meet the Chef

This month we caught up with **RICKY FORD**, head chef at **Timbrell's Yard** in Bradford on Avon. Since opening this spring, it's created quite an impression on the local dining scene...



**Are there any hobbies that you pursue in your time off?**  
I'd like to say yes, but sadly no!

**When you cook for friends, what's on the menu?**  
Simple is good so I can spend more time with my friends and family and not in the kitchen. I'm all for everyone digging in. A big one pot wonder such as venison tagine is what I'd go for.

**What's your favourite kitchen gadget?**  
My Rationale oven, I'd be lost without it.

**You cook beautiful food all day - what is your guilty pleasure?**  
Gotta be a cheeky Big Mac!

To make a reservation at Timbrell's Yard call 01225 869492.

• [timbrellsyard.com](http://timbrellsyard.com)

**What was your first job in catering and how has your career progressed?**  
I've been cooking since I was 15 and my first job was at The Woolpack in Beckington as a commis chef. I worked my way up to senior chef de partie then took a senior chef de partie role at The Bath Arms in Horningsham. I learnt the most at my roles as chef de partie at Bishopstrow House and as head chef at The Museum in Farnham before arriving here at Timbrell's Yard.

**What was the first dish you mastered?**  
Dark chocolate truffle cake. As most chefs I started on the desserts section and this really stands out in my mind as being my first culinary achievement.

**Do you have any preference with local suppliers?**  
I only use local suppliers...

**What is your favourite dish on the menu?**  
Our new lamb dish, grilled Barnsley chop, braised fennel, courgettes, capers and borlotti beans.

**Do you have a food philosophy?**  
Yes. With my cooking I really try keep it simple; let the produce do the talking.

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