

RUTH HANSOM

KEY MILESTONES

- National Chef of the Year Finalist 2023
- Roux Scholarship Finalist 2022
- Acorn Award Winner 2022
- Code Top 100 Influential Females 2022
- 3 AA Rosettes 2021
- Top 50 Gastro Pub One to Watch 2021
- BBC Great British Menu Finalist 2020
- BBC Million Pound Menu Winner 2018
- World Skills Final Abu Dhabi 2017 -
6th/ 72 nations
- Young National Chef of The Year
Winner 2016/17 (First Ever Female)
- EuroSkills Final Gothenburg 2016-
Bronze
- Royal Academy of Culinary Arts
Micheal Bourdin Award 2016
- Royal Academy of Culinary Arts Annual
Awards Of Excellence 2015
- Craft Guild of Chefs Graduate Awards
2014
- Master Chefs of Great Britain Young
Chef of the Year Winner 2013 and 2014
- Future Chef National Final 2nd/3rd
2011 and 2012



EARLY LIFE

Ruth had a love of food from a young age, always eager to help out in the kitchen. She began to grow fruit and vegetable's in her parents back garden in North Yorkshire and from there her desire to be a chef flourished. She entered Future Chef, a competition for school children sponsored by Baxter Storey, and made it to the national final held at Westminster Kingsway College in London.

At 16 she had applied to go to Westminster College, packed her bags and was on the train to London with high hopes of becoming a chef and honing her skills. After contacting on of the judges she had met at the competition, she secured a job and worked evenings and weekends along side her course. Quickly after this she was accepted onto the Royal Academy of Culinary Arts Apprenticeship where she worked at the Ritz London to complete her training. She stayed at the Ritz for a further 2 years(5 in total)



FINDING YOUR OWN STYLE

After leaving the Ritz, Hansom went on to do some stages around London, including at the then newly opened Core by Clare Smyth, before taking on a head chef position at Pomonas in Notting Hill. Ruth was really able to start exploring her own style and for the first time had complete autonomy with suppliers and provenance. Pomonas closed at the beginning of lockdown and so, like many chefs, Ruth was left without her livelihood. She began making wellingtons, cheese and charcuterie and delivering them across London and beyond for people to enjoy at home. As lockdown eased, Ruth secured Head Chef position at The Princess of Shoreditch that quickly gained accolades including, 3 AA Rosettes, Inclusion in the Michelin Guide, Top 50 Gastro Newcomer of the Year and number 14 in Square meals top 100 restaurants in London. During this time, Ruth began working with Baxter Storey as a Chef Partner and enjoys working alongside their chefs to create memorable dining experience, encouraging females within hospitality and supporting their fantastic work culture.

MOVING ON UP

After a total of 12 years in London, Hansom made the decision to move back to North Yorkshire. Starting with a six month residency at Swinton Estate, she gained invaluable knowledge from head gardener, Dame Susan and also came a way with a deeper understanding of British Game from the estates 24,000 acres. While there, Swinton Estate was included in the Michelin Guide.

Most recently, Ruth and her husband have launched Hansom Restaurant and Wine Bar due to open in February 2024.

She continues to support Baxter Storey events across the country including hosting bi monthly supper clubs at Portsmouth Historic Dockyard

