



Head Chef – Elliot Hill

The man at the helm of our wonderful kitchen team is Chef Elliot Hill. He has returned to Chester after working as an executive chef in London and is set to delight you with his delicious menu.

This is what you can expect to see:

His new menus will have a focus on modern British food; he says ‘Oddfellows is an exciting collection of hotels with a strong food and beverage ethos. I’m putting my mark on the menus and enjoying using the wonderful local Cheshire produce.’

He has a strong ‘no waste’ ethos which pushes him to be creative and experimental with his ingredients and processes.

Elliot works with local, seasonal ingredients and loves flexibility within his menus - so his customers can eat the way they want when they want - from tasty nibbles over a drink to a four-course meal.