



Chef's Seven Course Experience Menu

Our Head Chef Shane Zhao brings a wealth of experience to the Wood Hall kitchen. She and her highly skilled team have worked in a number of fantastic restaurants and are responsible for maintaining our AA 2 Rosettes. Shane's approach to cooking is modern, seasonal and simple, focused on delivering an indulgent taste experience for all our guests.

We have also carefully selected the perfect wine pairing for this unique menu. These amazing wines have flavours that go hand in hand to give guests a truly delicious experience.

Shane invites you to sit back, relax, and enjoy this culinary adventure.

Shane Zhao
Head Chef



Two AA Rosettes for
Culinary Excellence



We hope you have enjoyed the Chef's Experience Menu and we wish you a relaxing stay.

WOOD HALL
HOTEL & SPA
WETHERBY, WEST YORKSHIRE



CHEF'S EXPERIENCE MENU

Yellowfin Tuna, avocado, radish, garlic chips, tomato ponzu & wakame oil

Bruno paillard premiere cuvee NV

Salt baked celeriac, mustard seeds, Cabernet Sauvignon vinegar dressing, fresh truffle

Vivanco rioja blanco | 2022

Pork cheek, pork airbag, mooli, apple salad, shitake mushroom & soy sauce

Stellenrust chenin blanc | 2022

Lobster ravioli, Thai curry lobster bisque, sea vegetable, pickled cucumber & basil oil

Villa salletta spumante | 2014

Gressingham duck breast, beetroot, house fermented plum, cavolo nero, plum jus

Spy valley pinot noir | 2020

Spiced clementine

Black forest chocolate lava, cherry, milk ice cream

Lafage maury grenat | 2019

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.

Per person £80

To be ordered by the whole table – last orders 8:00pm
Indulge in our optional Drinks Experience with your tasting menu £55