



Bio – Chef Andrew Roper

Hailing from the small seaside town of Dawlish in Southwest England, Andrew Roper (Drew) was born into a “foodie” family. His grandfather was a butcher, his mother and father owned a culinary shop in the town, and his uncle (whom he would later train under) was Royal Air Force warrant officer William Crispin, royal chef to Queen Elizabeth II - when in residence at Windsor Castle.

Andrew started his culinary career at the Wedgwood of Atlanta while attending High school after his family moved to the US.

Andrew then returned to England to train as an apprentice chef under William Crispin M.B.E. It was here, working with his uncle that Andrew cultivated his passion for traditional British cookery – using only the finest local ingredients from the land and the sea. Upon completing his apprenticeship, Andrew moved back to the States and spent the next 8 years refining his skills at some of the best hotels and restaurants that Atlanta had to offer.

Andrew’s passion for world cuisine and lust for travel took him on many exciting culinary adventures where he obtained an enormous amount of knowledge and experience in Asia, Australia and the Americas. Latterly his travels took him to the Island of Bermuda where he spent the last 15 years working in one of the most elegant private golf and country clubs on the island. While in Bermuda, Andrew met his fantastic wife (a Scot named Bobbi) they have two beautiful children.

The family recently moved to the Okanagan and it is Andrew’s desire to leverage all of those years of learning and practice to deliver the finest local fare using only the best local ingredients.