

**JOIN OUR SMALL, FRIENDLY TEAM IN OUR BUSY COUNTRY  
PUB.**

**PART TIME FRONT OF HOUSE**

(CIRCA 20 HOURS PER WEEK)

THE POSITION WILL INVOLVE WORKING BEHIND THE BAR AND SERVING ON THE RESTAURANT FLOOR. FULL TRAINING CAN BE PROVIDED HOWEVER WEEKEND WORK AND FLEXIBILITY AROUND WORKING SHIFTS IS ESSENTIAL.

HOURLY PAY BASED ON AGE AND EXPERIENCE + A SHARE OF TIPS

**CHEF DE PARTIE / JUNIOR SOUS CHEF**

FULL TIME

AN OPPORTUNITY FOR AN ENTHUSIASTIC CHEF TO LEARN NEW SKILLS, SUCH AS BUTCHERY, BREAD MAKING & FISH PREP. PREVIOUS COOKING EXPERIENCE PREFERRED. OUR HEAD CHEF ANDY KILBURN CHANGES THE MENU REGULARLY TO TAKE ADVANTAGE OF SEASONAL PRODUCE AVAILABLE FROM THE ESTATE AND BEYOND, SUCH AS HAND DIVED SCALLOPS, LOCAL VENISON & HOME REARED PIGS.

THE KITCHEN OPERATES LUNCH & DINNER WEDNESDAY, THURSDAY, FRIDAY, SATURDAY AND SUNDAY LUNCH. DUE TO OUR RURAL LOCATION YOUR OWN TRANSPORT IS ESSENTIAL.

COMPETITIVE SALARY BASED ON EXPERIENCE + A SHARE OF TIPS

PLEASE CONTACT MEL ON 01258 915001 OR EMAIL C.V TO [melkilburn84@gmail.com](mailto:melkilburn84@gmail.com)