



Sous Chef for Award Winning Cotswold Pub

Basic Salary £25,000 to £28,000, plus tips

On Target Earnings (OTE) £30,000 to £33,000

Position:

Senior Sous / Sous Chef

Start Date:

Immediate:

Who 'you' are:

A great, experienced Sous Chef (or even a Head Chef in a smaller gaff or Chef de Partie in a bigger gaff!!) with a great attitude. You will be passionate and talented, with proven experience of a high standard and fast paced pub or restaurant environment. You will need to run the kitchen in the absence of the Head Chef, so experience of leading a small team and being accountable for kitchen management responsibilities is essential.

You'll also be an exemplary team player, willing to do whatever is needed, wherever it's needed:

- Willing to take on more responsibilities, whilst helping out in a variety of sections and roles
- Clean, organised, smart and fast
- You'll have good references, previous bosses, who we can contact and are more than happy to spill the beans on you!

Who 'we' are:

"Cracking pub in a proper quiet little Gloucestershire village." "Awesomeness" - Giles Coren, THE TIMES, Best Places to Eat, Critics Top 100 restaurants, October 2nd 2018

- 'Best Destination Pub' 3 years in a row, 2019, 2018, and 2017 (Muddy Stiletto Awards)
Michelin Eating Out in Pubs Guide 2019, 2018, 2017
- 'Best Pub' 2017 (Western Daily Press Food & Farming Awards)
- TripAdvisor Hall of Fame (Certificate of Excellence last 5 years)
- Most importantly, we aim to be the best in simple, but highest quality, fresh British pub food for the most discerning diners. Business owned by experienced foodie Peter Austen. Kitchen run by Head Chef Giles Lee.
- We have an unbeatable reputation for consistently being one of the top food led pubs in the Cotswolds. We're lucky, because the Bell is a centuries old building,



oozing charm, and for decades it's been buzzing with delighted customers. Sapperton is one of the most beautiful villages in Britain, in the heart of the Cotswolds.

- Our customers are everything to us and they are both discerning 'foodies' who have driven hours to get here and also our local community who love us for still being a pub, unlike so many of our competitors in the region. We look after anywhere between 50 and 250 covers a day, depending on the time of year. Yes, we've got great awards and reviews, but, most importantly, we're still growing and we're professional too.

What the 'deal' is:

- High basic salary up to £25,000 to £28,000, depending on experience and trial period
- PLUS share of staff tips every month
- PLUS sensible working hours and shifts
- Total package worth £30,000 to £33,000 per annum
- Career progression with a great company

Please give us some more info on YOU!

Contact:

www.bellsapperton.co.uk

Peter on 01285 760298, team@bellsapperton.co.uk