



## PENTONBRIDGE INN

### JOB DESCRIPTION – Restaurant Manager

**Reports to:** General Manager

**Hours:** Wednesday – Sunday, approximately 40hrs per week

**Salary:** From £30,000.00 per year + tips and paid overtime

**Holiday Entitlement:** 28 days per annum (inc. Annual closures)

**Location:** Pentonbridge Inn, Penton, Carlisle, Cumbria, CA6 5QB

#### OVERVIEW:

We are looking for a dedicated, hardworking individual with a passion for hospitality to join our team at Pentonbridge Inn. This is an exciting opportunity for someone who is eager to join an award-winning 3AA rosette and 5 AA gold star restaurant with rooms. This is a fantastic opportunity to be a part of our small and growing team oversee the daily operation of the restaurant service. We are located 6 miles from Longtown, so you must be able to get to us without public transport.

#### PURPOSE OF THE ROLE:

- Overseeing all aspects of the restaurant experience at Pentonbridge Inn
- Meeting and greeting customers, organising table reservations, liaising with reception team
- Ensuring the floor runs smoothly for every lunch and dinner service.
- Responding to queries or complaints whilst in service
- Ensuring the customer receives impeccable service
- Working with beverage suppliers and their ordering
- Coordinating menus with kitchen, including wine pairings
- Responsible for end of day tills and billing correctly in the restaurant
- Undertake monthly stock takes and overseeing and ordering of stock
- Management/ working knowledge of booking dairy for both restaurant and rooms. Effective training and communication with your team and building relationships with the kitchen brigade will be essential to ensure a high level of hospitality is maintained consistently

#### WHAT WE LOOK FOR IN A RESTAURANT MANAGER:

- At least 2 years' experience in a supervisory/management role
- Hospitality experience at 3AA Rosette level
- Responding efficiently and accurately to restaurant customer complaints
- Enjoys and wants to be a hands-on member of a team
- Great eye for detail
- Ability to work calmly under pressure
- Liaise & communicate directly with the chef
- Delivering superior food and beverage service and maximising customer satisfaction
- Maintaining the restaurant's revenue, profitability and quality goals

#### QUALIFICATIONS & EXPERIENCE:

- WSET level 3 preferred but not essential
- 2 years' experience working in a 3AA rosette standard restaurant
- Valid driving licence and own transport due to rural location
- Candidates must be eligible to work and live in the UK.

#### WHAT WE CAN OFFER:

- Career development
- In house and external training
- Discounted Accommodation available
- Excellent Salary package

#### HOW TO APPLY

To apply, please send your CV and covering letter to Ross Bell via [bm@pentonbridgeinn.co.uk](mailto:bm@pentonbridgeinn.co.uk)