



CURRENT VACANCIES

(LAST UPDATED APRIL '18)

To apply for any of the vacancies below, please email your current CV, the position you are applying for, current salary info and availability to jobs@thesquireinn.co.uk

THE SQUIRE & SODBURY STEAKHOUSE

RESTAURANT SUPERVISOR £18,000-£22,000 + TIPS

DEPENDING ON EXPERIENCE

Looking for a new challenge? Since opening the Sodbury Steakhouse in October 2015, we've received amazing reviews both locally and on TripAdvisor for both our service and quality of the food we serve. We've recently won the "Best Burger Award" at The Bristol Good Food Awards 2018, and business is booming. We need a great Restaurant Supervisor to help us carry on this good work.

THE ROLE:

- You will be supervising a team of staff, ensuring that standards of food and service are consistently excellent.
- You will be responsible for training and inspiring the team.
- You will be a keen and enthusiastic person, with a passion for helping others, taking pride in what you do at all times and leading by example.
- First and last impressions count and it will be your job to ensure that customers leave with the right impression.
- Assisting the Management team in the day to day operations and running of the venue.

THE SWAN AT NIBLEY & THE BELL AT OLD SODBURY

SOUS CHEFS REQUIRED - £22,000-£25,000 + TIPS

DEPENDING ON EXPERIENCE

An exciting opportunity has arisen to join our kitchen team as a Sous Chef, working at one of our sites based in North Bristol. We pride ourselves on our excellent local reputation and our wider reputation on TripAdvisor and other social media platforms for both our quality of food and excellent service.

Working alongside our Head Chef and the rest of our great team you'll have a fantastic chance to learn dishes and techniques as well as bringing your own ideas to the table. It is hard but rewarding work, high standards of food quality and service are expected at all times as well as excellent hygiene and cleanliness practices.

THE ROLE:

- You will have proven track record in a similar role of delivering fresh produce to a high standard in a busy environment.
- Mastery of all aspects of stock control, stock ordering and reducing waste to a minimum.
- Excellent communication skills.
- A comprehensive knowledge of all relevant aspects of health, safety and food hygiene standards.