

Job Advert for Restaurant Manager.

We are currently searching for a passionate and hard working individual to lead our Front of House Team, and to manage our two restaurants. This is a full time position, to run the smooth and effective operation of all eating and drinking spaces at Housel Bay.

We have two restaurants and a bar, each offering different experiences for our guests. These include our 'Marconi's Bar', our casual dining restaurant 'The Terrace', and our signature restaurant 'Fallowfields'. All showcase local, seasonal produce in a relaxed environment.

'Fallowfields' has been receiving many accolades recently, and it is just the start. From winning the Silver award for 'Restaurant of the Year' 2023/4 by Cornwall Tourism Awards, and also proudly joining the Michelin Guide in November 2023. In February 2024 Fallowfields was awarded 3AA rosettes, by AA hospitality. We are one out of just five restaurants in Cornwall with this award.

The position will lead the Front of House team, ensuring that our core mission of creating a memorable experience to all of our guests is delivered consistently. You will also work closely with our Head Chef to showcase the very best seasonal local dishes Cornwall has to offer.

This is a fantastic opportunity for an existing hospitality professional to work in an exciting and unique environment.

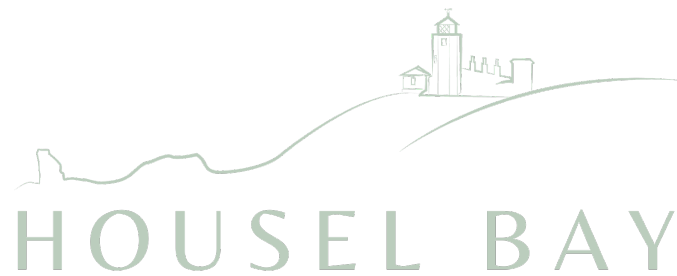
Our Ethos

We are a hotel inspired by our natural surroundings and rich heritage. We value supporting the local community, choosing to partner with local and sustainable businesses across Cornwall.

Whatever the season Housel Bay is designed to charm its guests with its connection to nature and the elements, as well as finding joy from the simplest of things. Being with people that matter, having moments to connect with nature, sharing good food and making lasting memories.

Housel Bay Hotel
The Lizard, Cornwall, TR12 7PG

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What you'll do

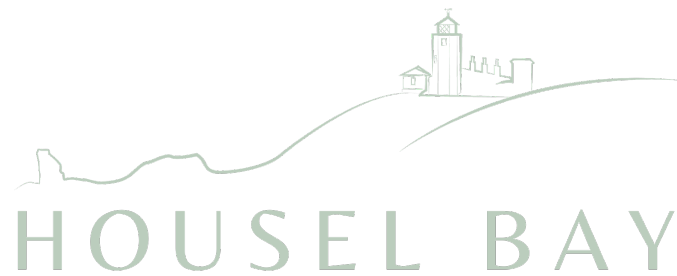
- ◆ Deliver both consistently high levels of customer experience and a top quality product.
- ◆ Lead on recruitment, training, and development of all team members
- ◆ Ensure that statutory licensing legislation is adhered to, and that all staff are trained to uphold the conditions of the Liquor Licences.
- ◆ Monitor costs and expenses within the department.
- ◆ Work to maximise covers, turnover and profit, whilst keeping costs at a minimum.
- ◆ Assist in other departments where necessary.

What you offer

- ◆ A passion for delivering service excellence with impeccable attention to detail
- ◆ Previous management experience within a quality restaurant and/or bar - encouraging team work across functions
- ◆ Able to supervise and drive the performance of the whole Team
- ◆ Excellent knowledge of customer care and complaint handling
- ◆ Budgetary and costing experience
- ◆ Computer literate - ideally familiar with Tevalis software
- ◆ Extensive wine and drinks knowledge, including barista and mixologist experience
- ◆ Experience running unique events and private dining functions
- ◆ Excellent leader, with a warm and approachable personality who can be a role model to others
- ◆ Career driven and enthusiastic about developing others
- ◆ A 'can-do' attitude with an ability to work under pressure in a fast-paced environment
- ◆ Consistent punctuality and dedication
- ◆ A professional and positive attitude
- ◆ Excellent command of the English language and verbal communication skills

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Why you should choose Housel Bay

The team who work at Housel Bay are our most valuable asset, who are passionate in providing all our guests with cherished experiences. We are looking for people to join us who share this goal of providing guests with special memories.

If you are looking to develop your skills, expand your professional horizons, and to be part of a passionate and friendly team of people. We offer excellent career prospects, in a growing organisation.

Or even perhaps if you are looking to take a break from the stress of urban living, and to work surrounded by panoramic views of the Lizard peninsula, Housel Bay could be the perfect environment for you.

We also provide training, holiday pay, special rates for your friends and family to stay, eat and drink at Housel Bay.

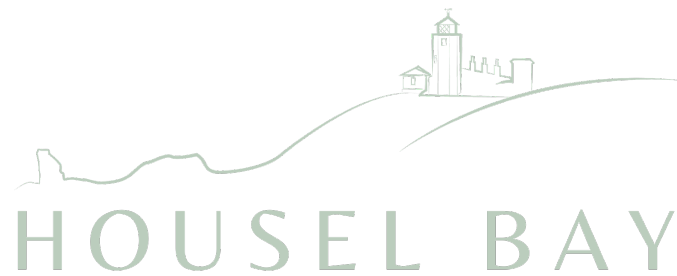
Staff accommodation options are available.

Expected Shifts

Full time hours every week to cover a mix of breakfast, lunch, dinner and weekend shifts.

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Salary

Competitive salary, plus a proportional share of all hotel tips

At Housel Bay, we ensure that there is consistency and transparency in all Job Roles across the hotel, ultimately to attract and to give opportunity to individuals seeking careers in hospitality. We have a Pay Band Structure, into which every Job Role is placed, and allows our employees to see a clear line of progression within the company. We would like to emphasise that Housel Bay is a year round employer. We close only after the Christmas and New Year festivities, to enable our staff to have a well deserved break and to give our hotel an opportunity to have any necessary refurbishments. We have career paths with clear team structures, with training opportunities both internally and externally fully supported by the business. Finally, Housel Bay ensures that 100% of tips are given to staff on a pro-rata basis, which adds to an individual's hourly rate.

Start Date

Early April.

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