



The Black Swan at Oldstead Job Vacancy – Front-of-House

The Role

We're currently searching for passionate and hard-working people to join our front-of-house team at the Black Swan. This is a truly unique opportunity for both aspiring and existing hospitality professionals of all levels to learn and progress in a friendly, exciting environment, whilst representing a two Michelin-star chef. The knowledge and experience of the ideal candidate will be considered secondary to their individual character and disposition; full training will be provided within an appropriately allocated role.

The Person

- A warm and approachable personality
- A passion for delivering service excellence
- Eager to learn and ambition to progress a career within the hospitality industry
- A 'can-do' attitude with an ability to work under pressure in a fast-paced environment
- Impeccable attention-to-detail across all assigned role responsibilities
- Excellent command of the English language and verbal communication skills
- Own transport is required due to the location of the restaurant

Benefits

- Competitive starting salary, with tips paid monthly
- 23 days annual leave including Christmas Eve, Christmas Day and Boxing Day off
- Staff meals provided on shift
- Staff Accommodation available (Subject to availability)
- NEST Pension Scheme for all eligible employees
- Opportunities to gain Industry-recognised qualifications, e.g. WSET

Who We Are

The Black Swan is a Michelin-starred, 4 AA-rosette restaurant with nine AA 5* bedrooms, nestled in the picturesque hamlet of Oldstead in the North York Moors National Park. Most recently awarded TripAdvisor's best fine-dining restaurant in the UK and fourth best in the world, the Black Swan is dynamic with a truly creative and innovative team, developing new ideas from a constantly refreshed palate of produce. Embracing our farm-to-fork ethos, our menus champion the incredible seasonality of the ingredients grown on our twenty-acre Oldstead farm and two-acre kitchen garden, where Chef Tommy Banks and his family have lived and farmed for generations.

For us at the Black Swan, it's more than just Michelin-starred food - it's all about curating an unparalleled guest experience that's an intimate reflection of our character, our place and our lives. This is, in essence, "Oldstead now" - stylishly grounded in tradition and Yorkshire charm yet cut through with a modern, exuberant creativity and flair. The Black Swan is a reflection of the people behind it – humbly passionate and down-to-earth; a truly exciting and unique place to work.