



Job Description – Assistant Restaurant Manager

The Black Swan at Oldstead

Report to: Restaurant Manager

Hours: 5 days per week (Wednesday – Sunday). Approximately 45 hours per week

Holiday Entitlement: 28 days per annum

Salary: £28,000 per annum plus service charge

Location: The Black Swan, Oldstead, YORK, YO61 4BL

Overview

We are looking for a dedicated, hardworking assistant manager with at least two years of high-quality restaurant experience in a supervisory or management position, to join our team at the Michelin starred Black Swan at Oldstead. We are looking for someone who thrives working with and in a team, with a passion for delivering service excellence and understanding of our values and ethos. The ideal person will be focused on delivering the best experience possible for our guests and is eager to challenge themselves.

The role and responsibilities

- Service – Being the face of the business in the restaurant.
- Managing floor operations, ensuring high levels of customer service at all times to always meet our guest's expectations to enhance and maintain The Black Swan's reputation.
- Providing the attention to detail that we need to push standards forward.
- Have a flexible and adaptive hands-on approach in order to support the restaurant team.
- Being aware and managing service flow, service board and dietary requirements
- Scheduling and staffing organisation
- Ensure restaurant cleanliness is maintained to company standards and expectations.
- Cash up and reporting responsibilities

The Person

- A mature outlook
- Quality driven
- Impeccable attention-to-detail
- Excellent communication and organisational skills
- A friendly and approachable manner
- A genuine passion for the hospitality industry

The benefits of working with us

Our people are the most important part of our business, and we provide a fantastic place to grow and develop your skills with excellent pay and good work/life balance. We offer:

- Competitive salary and service charge
- Private health insurance (After 18 months service)
- Staff discounts across the group
- Career development and internal and external training opportunities
- The opportunity to work in a growing and exciting business that invests in its people
- The chance to train and learn under Michelin-starred standard hospitality professionals
- The opportunity to work with exciting, interesting, and seasonal ingredients that we have grown, foraged or preserved.
- Freshly cooked staff meals

How to apply

To apply, please send your CV and covering letter to Tommy and Matthew via careers@tommybanks.co.uk