

RESTAURANT MANAGER

We want our guests to have a truly submersive refined experience surrounded by land, sea and warm hospitality.

Coast has quickly established itself as one of the leading restaurants in Wales set right on the golden sandy beach at Coppet Hall near Saundersfoot in Pembrokeshire. The restaurant was AA Restaurant of the Year for Wales in 2016 and has won numerous awards and accolades. Coast appointed a new Head Chef in August 2020, Fred Clapperton who earned and retained a Michelin star at his previous establishment in Surrey.

Fred is now looking for a dedicated and ambitious Restaurant Manager to lead the front of house team. The Restaurant Manager reports into the highly experienced Mourad Ben Tekfa MCA.

What we offer:

- Package up to £40,000 including Gratuities and Pension.
- Gratuities are shared evenly through a Tronc system and currently amounts to 7k per annum per employee.
- 4 day working week from January 2022.
- Extra days worked paid.
- Individual Training and development plan for all staff.
- Eligible to be part of the profit share scheme to be introduced in 2022.
- Pension provided through NEST.
- Help finding accommodation.
- Generous 25% staff discount off food and beverage at Coast Restaurant and its sister businesses Grove of Narberth and Beach House Oxwich.
- £50 staff rate and £135 Friends and Family room rate at the Grove of Narberth.
- Excellent working environment on Coppet Hall Beach within the world-famous Pembrokeshire Coastal National Park.
- Employee Assistance Programme provided by Hospitality Action.
- Annual staff rewards scheme.

A successful candidate will ideally have:

- Significant restaurant experience at Michelin star or high Rosette environment.
- Genuine and sincere nature with a real passion for customer service.
- Natural confidence and first-class interpersonal skills.
- Leadership skills to develop an experienced and talented team.
- Strong financial and commercial acumen.
- Brilliant team player able to lead by example on the floor.
- A resilient nature with an ability to work under pressure.
- Ability to resolve guest issues calmly and effectively.
- Immaculate presentation and a friendly yet professional personality.

The successful candidate will be joining an exciting business with a strong family philosophy and a highly experienced award-winning team driving for the highest standards of food and service. Together we work hard to achieve excellence in a supportive and fun working environment.

Interested....

If so, we would love to hear from you. Please forward applications with a covering letter and CV's to our Group HR Manager Oliver Crittenden at oliver@serencollection.co.uk.

We look forward to hearing from you!