



Restaurant Manager

About Us

No two days at Carousel are ever the same. As our new Restaurant Manager you'll be working across our revolving line-up of international guest chef residencies; our critically-acclaimed neighbourhood wine bar with its seasonal menu of crowd-pleasing small plates and, from time to time, our busy schedule of private events for big name brands.

You never stop learning at Carousel. Each week brings new ideas, techniques and challenges. As an individual this guarantees continuous development. As a culture, it means we are never standing still. Add to that an amazing team who share a very real passion for creating amazing experiences, not just for our guests, but for all the talented people we collaborate from one week to the next, and you have an exciting, challenging and massively varied role in a close-knit, supportive environment that's relentlessly creative.

Carousel is featured in the 2023 Michelin Guide and was named one of The Infatuation's best new restaurants of 2022.

Role Overview

We're looking for an ambitious Restaurant Manager with a real passion for food, drinks and most important of all, people.

Experience managing a busy restaurant environment is a must, as is a good knowledge of wine (not exclusively natural wine, but that helps). We would like to meet people who can help us to continue innovating, refining our processes and developing our enthusiastic and friendly front of house team.

We are looking for a talented individual who will fit with our culture while helping us to elevate what we do to the next level.

Our ambition is to achieve a Bib Gourmand in the Wine Bar, while ensuring that our Guest Chef line-up continues to go from strength to strength. That means collaborating with bigger names and offering a consistently Michelin-quality tasting menu experience for our diners.

Responsibilities

- Running service in the Wine Bar and Guest chef dining room, creating a warm and friendly atmosphere, while using your knowledge of food and wine to offer our guests the best possible experiences
- Setting the standard for daily briefings with full attention to guest notes, specials and VIPs / regular

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- Training new starters on steps of service and Carousel's values
- Leading the FOH team on service standards, wine and food knowledge
- Managing cash and credit card tips, liaising with HR Manager to give quarterly totals for payroll
- Maintaining standards of uniform, timekeeping, tidiness, and attitude amongst the FOH team
- Assisting GM in wine list curation
- Designing wine and cocktail pairings for our rotating Guest Chef line-up
- Helping to shape the Carousel offering, contributing to marketing strategy, competitor analysis, team socials, future partnerships, experience curation etc.

Perks

- Credit towards dinner in the Guest Chef restaurant
- Discounts in the Wine Bar for you and your friends & family
- Half day off on your Birthday
- Cost price wines
- Unlimited hot drinks
- Daily home cooked meals
- Development & training (including WSET)
- Regular staff socials
- 45-hour working week
- Pension

Salary range: £33,000-£35,00, depending on experience (this is inclusive of tronc)