

About Us

Since our very first guest chef residency, way back in August 2014 (Javier Rodríguez from El Papagayo, in Córdoba, Argentina), we've been on a mission to diversify London's food scene with a revolving programme of shared experiences connecting a global community of like-minded chefs with adventurous people like you.

After seven happy years in Marylebone, we opened on Charlotte Street in November 2021, adding a neighbourhood wine bar to our revolving guest chef line-up. Meanwhile, upstairs, we have two stylish event spaces with a combined capacity of 200+ guests. Here we offer top-notch food and drink and creative in-house production for a non-stop rotation of big name brands from Penguin to Instagram. And last but not least, next door in No. 23, you'll find our very own 23-seater mezcalería and tostada bar boasting a compelling offering of imaginative cocktails and triple-A bar snacks.

No two days here are ever the same, but whatever you're coming to at Carousel, you'll find quality produce sourced from ethically-minded UK farmers, foragers and fishermen; warm and friendly service; and a carefully curated line-up of unique experiences that you won't find anywhere else in London.

About you

We are looking for passionate, knowledgeable and experienced Bar Staff to join our front of house team at Carousel, working across the Wine Bar, No.23, Guest Chef residencies and our events program.

We offer a supportive, engaging working environment with the opportunity to grow personally and professionally in a diverse and unique business. This position is the perfect place to progress your career in hospitality. You will work with a dynamic and diverse front of house team to ensure that service across Carousel is second to none.

You must therefore have excellent interpersonal and organisational skills, and an unflinching ability to think calmly and creatively under pressure. An enthusiastic, positive, can-do attitude is essential. This role is all about being great with people so a friendly personality and a good sense of humour are key.

No two weeks are ever the same at Carousel; being able to think creatively and adapting appropriately is crucial! The best candidates will take ownership of a situation in order to deliver the best outcome. We need you to share our ambition to be the best in the business - coming in with a good knowledge of drinks and how they're made is vital to delivering a quality product. Prior bar experience making cocktails is essential, and preferred candidates will have a strong background in wine and spirits, as well as some barista experience.

Responsibilities

- Taking ownership of excellent service in Wine Bar, Guest Chef and No.23
- Making delicious drinks which appeal to all types of consumers
- Keeping the bar clean, tidy, and well organised at all times
- Restocking wine fridges in Guest Chef and Wine Bar to match the menu
- Setting an example to other staff on shift and upholding service standards
- Ensuring all checklists are being completed
- Ensuring that wine and food knowledge is up to date to be able to advise both our team and guests
- Maintaining standards of uniform, timekeeping, tidiness and attitude amongst the Bar team
- Ensuring that staff areas, BOH and wine fridge stay neat and tidy
- Alerting Bar Manager when low on Bar disposables (e.g. till roll, glassware, straws) and helping order these
- Making sure all bar equipment is clean & functioning and completing deep cleaning of the bar
- Fruit and juices ordering (including checking dates and rotation of stock).
- Making and keeping on top of all bar pre-batches/cordials/mixers.
- Notifying staff of any stock shortages / wine and food specials before each shift.
- Assisting with innovative menu design

- Minimum 30 hours per week

How To Apply

If you think you fit the bill, please send a CV and covering letter to info@carousel-london.com.

Make sure you let us know why you specifically want to work with us. We look forward to hearing from you. Good luck!