

About us

Our guest chef kitchen is home to an ever-changing line-up of talented chefs from around the world. Having hosted over 350 and counting, from over 100 different cities and 50+ different countries. With a new guest chef joining us on Charlotte Street every week, it is a key part of what we do here at Carousel.

About the role

We are looking for passionate, knowledgeable and experienced Waiting Staff to join our front of house team for our Guest Chef residencies.

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 alongside the Guest Chef restaurant manager to help deliver excellent service for every guest that attends each residency.

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. We need confident and adaptable problem solvers who will take ownership of a situation in order to deliver the best outcome. And last but not least we need you to share our ambition to be the best in the business.

Key responsibilities

- Ensuring shifts run smoothly through strong organisation and proactive problem-solving
- Supporting daily operations and delegating tasks effectively
- Maintaining exceptional attention to detail so every guest receives a consistently high standard of service
- Leading by example and supporting your team to deliver service excellence
- Monitoring consistency across service, food, and beverage standards
- Remaining calm, kind, and motivating, helping to keep team morale high
- Having passion and knowledge on incredible wine and sustainably sourced food

Perks

- Daily home cooked staff meals (including breakfast for early birds)
- Bottomless hot drinks
- 50% off in Cometa
- Friends & Family discounts
- Credit towards a Guest Chef dinner, per quarter
- 28 days off (paid), including bank holidays
- Additional half day off on your birthday
- Additional holiday days for every year (after three years of service)
- Cost price wines
- Regular staff socials

This is a full-time role of up to 48 hours a week. £14 per hour (inc. Tronc)

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!