

## About us

Added to the Michelin guide in its first three months, Cometa is the critically-acclaimed contemporary Mexican seafood restaurant from the team behind Carousel, celebrating the very best of British waters through a creative and modern Mexican lens.

Cometa is about more than just food and drink, however. Our mission is to create an experience for our guests that feels polished yet full of energy, with service that's warm, professional, and consistent.

## About the role

We're looking for a Restaurant Manager to pick up the reins of this exciting new opening, consolidating all the best bits and identifying areas for growth as Cometa enters its next chapter. You'll be the face of the restaurant, leading from the front to create an unforgettable guest experience, drive food and drink sales, and maintain consistently high standards of service and vibes.

## In a nutshell

- Leading the team: Train, motivate, and support the FOH team, setting high standards while fostering pride, confidence, and fun
- Building consistency: Establish clear service rituals and standards - from uniforms to table setups - so every shift feels smooth, sharp, and professional
- Keeping the floor seamless: Oversee daily operations, ensuring tables flow, service is slick, and guests never feel like an afterthought.
- Setting the vibe: Lead the room with energy, making sure service is polished but never stiff, and that the restaurant always feels alive
- Hosting with warmth: Welcome guests like old friends, with an easy balance of professionalism and genuine hospitality.
- Growing revenue naturally: Inspire the team to sell naturally – from getting the guest to order the correct amount of food to getting the aperitif and post-dinner drinks – creating a richer guest experience.

## Key responsibilities

### Team Leadership & Presentation

- Inspire, train, and motivate the front-of-house team to deliver exceptional hospitality.
- Uphold grooming and presentation standards, ensuring the team always reflects the friendly professionalism of what we do at Carousel.
- Build a strong team culture based on pride, accountability, and positive energy.

### Service Standards & Consistency

- Establish and maintain clear service rituals and standards that ensure consistency across every shift.
- Lead pre-service briefings and ongoing training sessions to align the team on standards, presentation, and guestlist.

### Guest Experience

- Deliver a warm, polished, and personal dining experience for every guest.
- Resolve guest issues smoothly and professionally, ensuring service always feels effortless.
- Build and nurture established relationships with our VIPs, ensuring that key information is up to date and keeping the team in the loop.
- Handle guest feedback and complaints.
- Oversee daily reservations via booking platform OpenTable ensuring a consistent flow of bookings.

### Revenue Growth

- Increase spend per-head by encouraging guests to tackle the menu properly (crudos, small plates, grill section and sides + dessert) plus encouraging uptake of our Mexican-inspired cocktail menu, before and after the meal
- Collaborate with the bar and kitchen teams to design upselling opportunities and specials
- Monitor sales trends and develop strategies to grow both food and beverage revenue.

### Operations, Administration & KPIs

- Manage rotas, staffing levels, and operational planning (holidays, sickness etc.) to balance service excellence with cost control.
- On a weekly basis you will work closely with the management team, to analyse service performance, revenue patterns, and opportunities for improvement.
- Post service service reports to be sent out every night

## Perks

- Daily home cooked staff meals (including breakfast for early birds)
- Bottomless hot drinks
- 50% off in Cometa
- Friends & Family discounts
- Credit to dine in the restaurant, per quarter
- Cost price wines
- Regular staff socials

**Salary: up to £40,000 per annum inclusive of tronc. 48 hours per week.**

## How to apply

If you think you fit the bill, please send a CV and covering letter to [careers@carousel-london.com](mailto:careers@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!