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| <b>Job Title</b>                                  | Restaurant Manager                        |
| <b>Department</b>                                 | Farmyard Kitchen                          |
| <b>Approximate Department Size</b>                | 25  |
| <b>Reports to</b>                                 | Hotel Operations Manager                  |
| <b>Direct Reports</b>                             | Assistant Restaurant Manager, Head Waiter |
| <b>Working hours and pattern</b>                  | 40 hours                                  |
| <b>Will this role qualify for tronc or bonus?</b> | Tronc                                     |

### **Purpose of this role**

The Restaurant Manager will ensure the smooth and efficient running of the Farmyard Kitchen Restaurant. This confident leader leads from the front and demonstrates a genuine passion for hospitality. Your primary focus will be delivering an exceptional guest experience by creating a warm, friendly and engaging atmosphere full of personality.

You will lead and develop a team front of house staff, ensuring the highest standards of service are consistently delivered. A strong and collaborative relationship with the Head Chef is essential, ensuring seamless communication between front and back of house to support the restaurant's sharing-plate dining concept and seasonal, estate-led food offering.

You will act as an ambassador for The Newt, championing estate produce and maintaining excellent knowledge of the wider estate to enhance the guest experience and promote the unique story behind the Farmyard Kitchen.

### **Responsibilities**

- Ensure the restaurant runs in the most productive and efficient way through effective management of costs, staffing controls, sales analysis and forecasting.
- Deliver an exceptional guest experience by creating a warm, welcoming and engaging restaurant atmosphere, ensuring guests feel looked after from arrival through to departure.
- Lead, motivate and develop a team of front of house staff, ensuring high standards of performance, presentation and teamwork.
- Oversee staff recruitment, training, development and retention, ensuring the team are knowledgeable, confident and passionate about hospitality.
- Champion estate produce and maintain strong knowledge of The Newt estate, enabling the team to confidently share the story behind the ingredients and dining experience with guests.
- Work closely with the Head Chef to ensure a seamless front and back of house relationship, supporting the sharing-plate menu and ensuring the service style reflects the restaurant's ethos.
- Create and maintain systems to manage the team and ensure the overall presentation and standards of the restaurant and its team are consistently upheld.
- Liaise with the events team to ensure private dining and special events are delivered smoothly and to the highest standards.
- Play a key role in preparing the restaurant for planned expansion helping to shape the team, service style and operational structure as the business grows



**Characteristics needed for this role**

- Passion for hospitality and delivering exceptional guest experiences.
- Warm, engaging and personable approach with the ability to create a welcoming atmosphere.
- Confident leader who leads from the front and motivates their team.
- Strong attention to detail and commitment to maintaining high standards.
- Positive, proactive and solutions-focused mindset.
- Excellent communication and interpersonal skills.

**Characteristics desired for this role**

- Genuine interest in estate produce, seasonal cooking and farm-to-fork dining.
- Natural storyteller who enjoys sharing knowledge about food, produce and the estate with guests.
- Charismatic and engaging personality suited to a relaxed yet refined dining environment.

**Skills and experience needed for this role**

- Proven experience in a restaurant or hospitality management role.
- Experience leading, motivating and developing a front of house team.
- Strong organisational and operational management skills.
- Ability to manage costs, staffing levels, and analyse sales performance.
- Experience delivering high standards of service within a quality hospitality environment.
- Ability to build strong working relationships with kitchen teams and other departments.

**Skills and experience desired for this role**

- Experience working in a farm-to-fork, seasonal or produce-led restaurant environment.
- Experience within a luxury hospitality or boutique hotel setting.
- Strong knowledge of food, wine and hospitality trends.
- Experience working with a sharing-plate style dining concept and guiding guests through this style of menu.
- Experience delivering team training and development programmes.

**What systems will be used in this role?**

- Micros
- Sage
- Fourth
- ResDiary

**Department Description**

Our Hotel Food & Beverage team operates across two restaurants within our hotels on the estate: The Farmyard and Hadspen House.

The Farmyard is a reimagined dairy set within the rolling Somerset hillside and forms part of our newest hotel project. The property features 17 guest rooms within a renovated farmhouse and outbuildings, alongside a swimming pool, games room, honesty bar, and a 40-cover restaurant.

The Farmyard Kitchen is open from breakfast through to dinner and celebrates estate produce, with cooking centred around a wood-fired oven and an open kitchen where chefs serve directly to the table. The menu is seasonally led, offering hearty yet humble sharing plates designed to be enjoyed together. Service is relaxed yet refined, delivered in a beautiful stone barn setting.