



Job Title	Assistant Restaurant Manager – The Botanical Rooms
Department	The Botanical Rooms Restaurant
Approximate Department Size	Team of 30 staff, including Runners, Waiters/Waitresses, Head Waiter/Waitress, Maître d', Floor Manager, Assistant Manager, and Restaurant Manager.
Reports to	Restaurant Manager
Direct Reports	Junior Team Members
Working hours and pattern	40 hours over 5 days with regular weekends and evenings
Will this role qualify for tronc or bonus?	Tronc

Purpose of this role
The Assistant Restaurant Manager plays a key role in supporting the Restaurant Manager with the day-to-day running of the Botanical Rooms. This role is responsible for developing the knowledge and capability of the team, ensuring administrative systems are managed effectively, and leading service delivery with energy and professionalism. The position contributes to the development and growth of the business while enhancing both guest and staff experiences by promoting the story of The Newt and its connection to the Botanical Rooms. A strong focus is placed on maintaining staff motivation and retention, upholding high service standards, and positioning the Botanical Rooms as the principal restaurant of The Newt.
Responsibilities
Guest Experience <ul style="list-style-type: none"> • Ensure all guests enjoy an exceptional dining experience. • Manage guest expectations and feedback, making improvements where needed. • Lead by example to uphold The Newt's ethos and style of service. Team Leadership <ul style="list-style-type: none"> • Mentor, train, and support the development of the Front of House team. • Conduct regular one-to-ones to support retention and motivation. • Assist with recruitment and onboarding of new team members. Restaurant Service <ul style="list-style-type: none"> • Oversee smooth daily service and coordinate with senior floor staff. • Maintain strong menu knowledge and ensure the team communicates confidently with guests. • Uphold and develop service standards in line with the restaurant's positioning. Other Responsibilities <ul style="list-style-type: none"> • Support rota planning, holidays, and labour cost control. • Assist with stock management and financial procedures. • Ensure Health & Safety compliance and effective use of systems (ResDiary, Micro till, Sage).



Characteristics needed for this role
<ul style="list-style-type: none"> • Strong communication and interpersonal skills, with the ability to lead and inspire a team. • Passion for food, wine, and hospitality. • Professional, confident, and approachable demeanour. • Highly organised with the ability to prioritise and manage multiple tasks effectively. • Calm under pressure, with strong problem-solving skills. • Flexible and adaptable to changing business needs. • Commitment to delivering exceptional guest experiences. • Positive attitude with enthusiasm and determination to support both team and business growth.
Characteristics desired for this role
<ul style="list-style-type: none"> • Interest in developing a long-term career within The Newt. • Natural curiosity and eagerness to share knowledge about provenance, produce, and storytelling with guests.
Skills and experience needed for this role
<ul style="list-style-type: none"> • Supervisory experience in a luxury restaurant environment • Supervisory experience in a restaurant of at least 30 covers • Ability to build strong guest relationships • Confidence in team management, performance management, and scheduling • Confidence in training and developing team members • Strong computer skills • Exceptional attention to detail
Skills and experience desired for this role
<ul style="list-style-type: none"> • Experience with ResDiary • Strong barista skills • Strong wine and wine service knowledge
Qualifications needed for this role
<ul style="list-style-type: none"> • WSET Level 1
Qualifications desired for this role
<ul style="list-style-type: none"> • WSET Level 2+ • Hospitality qualification
What systems will be used in this role?
<ul style="list-style-type: none"> • ResDiary • Micros till system • SAGE financial system • H&S system • Recruitment system
Department Description



The Newt
in Somerset

Located within Hadspen House, the Botanical Rooms showcases the very best of high-end, contemporary British cuisine in a refined yet welcoming setting. With a 60-cover dining room, the restaurant offers guests a luxurious experience where seasonal menus celebrate produce from the Estate and trusted local suppliers. Every dish reflects a commitment to quality, provenance, and creativity, ensuring a dining experience that is both memorable and unique.