



**Inver Restaurant**  
**Strathlachlan**  
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## **Staff Recruitment 2018**

### **About Inver**

Inver opened in 2015 to critical acclaim, with top marks in reviews across the board, and is now listed among the UK's best restaurants.

We are located right on the shore of Loch Fyne, on Scotland's wild west coast. The quality of the produce the kitchen enjoys is unparalleled; shellfish and mackerel are straight from the water outside; two local gardeners produce herbs, flowers, soft fruit and vegetables for us; game is shot on the estate and rare breed pork, lamb and Highland beef come from nearby farms.

We are a contemporary, creative kitchen with old-fashioned cooking skills. We have the Pacojet, Thermomix, induction hobs and Konro grill, but we preserve, ferment, culture, butcher, smoke, sprout, dry, malt and bake daily. Being remote, we do everything ourselves. Being well connected to restaurant culture the world over, our food is current as well as respectful of tradition. We foster a real relationship with the growers, farmers and foragers who stock our larder. Cooks are encouraged to pick, plant and forage.

Our ethos extends to the bar and restaurant, which makes its own tonic syrup, shrubs and bitters. There's a short creative cocktail menu; we brew innovative beers in collaboration with a nearby brewery; and produce from the gardens informs the drinks menu. Talented friends make the stoneware plates, weave the wool cushions, carve the wooden spoons, and design the pictures and prints. This year, we open luxury bothy accommodation adjacent to the restaurant.

### **Who we want**

Our small team is growing. We are looking for a sous chef, senior chef de partie, an assistant restaurant manager and experienced wait staff to join us in March, when the restaurant re-opens after our winter break. We need talented, committed staff with an appreciation of detail and a love of what we do and where we are.

A sous chef must be highly organised and able to contribute to the systematisation of the kitchen. The role will demand excellent culinary skills, an eye for detail, and first rate communication and team building skills.

At Inver, chef de parties are responsible for dishes in their entirety, so advanced experience with fish and meat prep, vegetable cooking and sauces is essential. Pastry and sourdough bread baking experience is particularly welcome. Exemplary organisational and time management skills are essential, as is an ability get on with a small diverse team.

An assistant restaurant manager would work closely with the owner and restaurant manager and quickly take over daily duties in the restaurant, including ordering, organisation and training of staff, running of



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the service, and communication with the kitchen and team. Prior knowledge of natural wines and winemaking, beer brewing and cocktail making, and coffee, is essential. More responsibility and career development is available for the right individual.

### **Get in touch**

We offer a unique opportunity to contribute to the journey of a different kind of restaurant. The quality of food and service is of paramount importance to us, and so is creating an enjoyable working experience with creative and personal fulfilment for ourselves and our staff. Kitchen hours are capped; staff meals are provided three times a day; living expenses are otherwise low; and we close for a winter break in January & February allowing staff to pursue their own interests.

Both owners (Pam, the chef; and Rob, front-of-house manager) are present daily and very much part of the small, dedicated team.

### **Closing date**

Closing date for applications is 5th February 2018, for a start date in early March.

Please send a CV and covering letter to the email above. Bear in mind the restaurant is closed in January and we'll respond to any queries and applications immediately upon our return on 6th February.

