

## Inver Restaurant

### Staff Recruitment 2019: Front- of-house person & kitchen assistant

#### Who we want

Our small team is growing. We are looking for one experienced waiter/ess or bar person, and one kitchen assistant, 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 member of the front-of-house team could be an experienced waiter/ess or bar person; we can create a satisfying role for either. A love of great food and drink is essential, as is a genuine desire to create a warm and hospitable environment, and to provide service which satisfies the customer's needs while fostering a genuine personal relationship. A sociable personality with a love of making people happy through a good restaurant experience, and an understanding of the small details of good service, are essential.

A kitchen assistant/ kitchen porter role would potentially suit someone interested in a career in kitchens but as yet inexperienced. The role is integral to the smooth running of the kitchen and restaurant, and needs a person with an eye for detail and a determination to ensure a perfect finish every time. We are keen to involve any staff in work that they are interested in, and the kitchen assistant role does include some food preparation jobs. Alternatively, a love of cleaning would suffice!

#### 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. Last year, we opened luxury bothy accommodation adjacent to the restaurant.

#### 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. There is accommodation available nearby.



**Inver**

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

Coupled with low living expenses, quality staff meals, paid holiday, a pension scheme, and shared tips, pay is generous; from £8.00 - £9.00 per hour depending on role and experience.

**Closing date**

Closing date for applications is Friday 8th February 2019, and interviews will take place before 17th February, for a start date in mid-to-late March. The restaurant re-opens after the winter break on Friday 15th March.

Please send a CV and covering letter to the email below, detailing your experience and the personal attributes you think make you suitable for the role.

Bear in mind the restaurant is closed in January and we'll respond to any queries and applications upon our return on 8th February.

**Contact details:**

Kitchen, [pam@inverrestaurant.co.uk](mailto:pam@inverrestaurant.co.uk)

Front-of-house, [ask@inverrestaurant.co.uk](mailto:ask@inverrestaurant.co.uk)

