



Inver Restaurant
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Join us for a new year in spring 2025!

We are looking for some bright sparks to join our small but perfectly formed team, starting in early March 2025.

There isn't a closing date for applications: we'll commit when we have found the right people. However we do close for Christmas (and this year's winter break) from Sunday 15th December. If you want to visit us in person while the restaurant is open, this is your deadline. We expect to have most of the team on board by then. Please send your CV and a covering letter to Pam, at the email address above.

About Inver

Inver is a multi-award-winning craft restaurant with six boutique rooms. We opened in 2015 to instant critical acclaim and have been listed among the UK's best restaurants ever since. Recently we were named Best Restaurant in Scotland and number 23 in the UK at the National Restaurant Awards. Chef-owner Pam Brunton has been the Good Food Guide's Chef of the Year, and has been listed as one of Code Magazine's Most Influential Women in Hospitality. We were one of the first restaurants in the UK (and still the only one in Scotland) to be awarded a Green Michelin Star. Pam's book "Between Two Waters- Heritage, landscape and the modern cook" was released in Sep-tember 2024. Described as "a call to arms- a manifesto on a better way to feed the world", the book is already critically acclaimed. In short, we are a dynamic, progressive, creative and challenging place to work.

Inver is located right on the shore of Loch Fyne on Scotland's beautiful west coast. (The water is closer than some kitchens' dry stores!) The quality of the produce we use is unparalleled; shellfish and mackerel are straight from the waters outside; two local gardeners produce herbs, flowers soft fruit and vegetables for us; wild game is shot on the surrounding estates and wild berries and herbs picked from the hedgerows. Rare breed pork, lamb and Highland beef come from nearby farms. We make our own soft cheeses and yoghurt; kojis and misos; charcuterie and ferments.

Our craft skills ethos extends to the bar and restaurant, which makes its own tonic syrup, shrubs and bitters. There's a short creative cocktail menu. Produce from the gardens and hedgerows informs the drinks menu. We brew innovative beers in collaboration with a nearby brewery, and previously staff have led on their production. The wine list is almost 100% from low-intervention production with a focus on small producers. Talented friends make the stoneware plates, weave the wool cushions, carve the wooden spoons, and design the pictures and prints. We have six luxury cabins providing sleeping accommodation for guests adjacent to the restaurant.

Most importantly we value our people as highly as the produce. In a response to a Countertalk Cul-ture workplace review (which we undertook voluntarily), one member of staff stated: "For the first time in my working life, I feel like nothing needs improving. We're valued, the philosophy is bang on, the pay is good, the people are nice, meals, snacks and heaps of support are available".



Inver

We take great pleasure in investing in our people- staff, small suppliers and guests- and watching them and our relationship grow. We have three qualified mental health first aiders on staff and do mental health awareness training for all staff with Kelly's Cause. Other skills training we've offered includes chocolate-making with former Inver employee Chloe at her own business Chocolatia, whose chocolates we now serve in the restaurant. We've made butter and soft cheeses with Robert at micro-creamery Wee Dalry Dairy; plus food growing, wine tastings, coffee training and more. Former employee-turned-herbalist, Ciara, is now supplying us with kombuchas and collaborating on cosmetics for the rooms. We've had team trips out to remote islands with the seaweed diver; to fish for mackerel with our neighbours; to the local coffee roastery; to picnic on beaches accessible only by boat; and to the pub! You'll meet most of the suppliers and enjoy being part of a small friendly community who know each others' names and families, blurring the lines between life and work. We provide healthy and tasty staff meals, daily coffee and beers at the weekend!

The salaries we offer are generous and are complimented by the low cost of rural living and excellent tips. Everyone on staff is paid at least the equivalent of the National Living Wage for Scotland as a base rate, most people much higher. Tips are not included in the quoted salaries and commonly add £2 per hour or £3k-£4k per year to your wage. For staff spending the full year with us who want to stay with us for subsequent years, we offer a winter subsidy for January and February (when the restaurant is closed) intended to cover rent for those months. Accommodation costs can be mostly covered by the tips alone and previously staff have been able to live comfortably and easily save money for their futures, for travel in the winter break, or to finance their own projects.

If you're looking for a challenge, for a change of scenery, or for a new take on what hospitality work and life can be (without sacrificing a quality career path) then please do get in touch.

What sort of people are we looking for?

Inver is a personal project by owners Pam and Rob - we share the same rota with you daily. We are a small, close team and we recruit for whole people, not just job titles. We'll give you what you need to flourish. In return we need some solid hospitality skills - exactly what, depends on what role you're going for. We want people ready to contribute to a proper Team; to put the wellbeing of everyone else on a par with their own personal needs. Compassionate, self-motivated and creative individuals do well at Inver. It's worth remembering that we are a restaurant: service is often fast-paced, and always requires juggling constantly competing deadlines and dealing with people with competing demands. Working days are energetic. If you thrive in this kind of environment, we can offer you so much more besides.

We are located 1.5 hours drive from the nearest city (Glasgow) so some appreciation for countryside activities and an ability to enjoy your own company are helpful! (That said we are good at entertaining each other too.) A car and driver's license is useful but not essential.

Permission to work in the UK is essential.

KITCHEN

Kitchen staff will start around 6th March for a soft opening date of Thursday 20th March. We need two chef de parties to start in early March, with the option of finishing either at the end of October (after our busiest summer months) or on 15th December, when we close for winter.

We close for the winter after evening service on Sunday 14th December, meaning you'd have Christmas and New Years' off. Kitchen working hours average at 48 hours per week. Regular weekly shift patterns for 2025 will be three days off, four days at work (two 'straight' shifts and two 'doubles').

Chef de parties

At Inver, chef de parties are responsible for dishes in their entirety so some experience with fish and meat prep, vegetable cooking and sauces is essential. Knowledge of cooking over fire or a willingness to learn would be a bonus! Pastry and sourdough bread baking experience is particularly welcome (a specialist pastry CdP or a full-blown pastry chef role is a possibility). Exemplary organisational and time management skills are essential, as is an ability to get on with a small diverse team. Some people management and co-operation skills are necessary, as you will be sharing a section with at least one other chef de partie plus junior chefs or our frequent work experience visitors. You'll have a strong senior management team of sous chefs and a head chef for support, training and inspiration.

Salary: £32,000 per annum, pro rata (plus tips on top)