

THE PIG'S HEAD

PUB COMPANY

SOUS CHEF

At The Pigs Head, we are proof that operating a top quality pub & restaurant doesn't need to cost the earth. We are looking for passionate humans who truly care about the planet, themselves and others and would like to join our story around food.

Having already achieved carbon neutrality, we endeavour to work with environmentally mindful farmers, we butcher meat on site, make our own bread, compost food waste on site and encourage creative input with our menu development.

We're looking for an ambitious and talented Sous Chef to help our kitchen team deliver what we believe is Clapham Old Town's best pub & restaurant, in an environment where you will be treated with respect and you will be proud of what you do.

To apply or for any questions about the role, email us at kitchen@thepigshead.com.

You will

- ◆ Be able to run and maintain every section
- ◆ Be a team player & a good communicator
- ◆ Have good time management skills
- ◆ Have the creativity to develop new dishes
- ◆ Assist in the management of Health & Safety
- ◆ Be environmentally conscious
- ◆ Have a willingness to learn
- ◆ Enjoy the challenges of a busy restaurant
- ◆ Have a keen eye for detail

We offer

- ◆ Development & training
- ◆ An environment you can be proud of
- ◆ A product you will be proud of
- ◆ Staff meal on shift
- ◆ 50% staff discount when dining with a guest
- ◆ Farm & vineyard visits
- ◆ Cycle & tech scheme
- ◆ Three days off over Christmas (24th - 26th)
- ◆ Company pension

