

Operations Manager

28 April 2021

- The Three Horseshoes, Briston, Norfolk NR24 2HY
- Salary upon application
- Generous profit-related bonus scheme to the right candidate
- Share of tips

Having recently undergone extensive refurbishment, The Three Horseshoes is a comfortable and stylish pub offering fine food, local ale and luxury lodgings.

We are proud of our friendly team who work hard to provide the very best guest experience. We want to recruit individuals who work together to provide a warm and professional welcome, within a fun working environment.

We now have a great opportunity for a dedicated and hardworking Operations Manager to drive all customer facing operations. The personality attributes we are looking for are:

- An experienced individual who is passionate about the hospitality industry
- Real enthusiasm for the role
- A warm personality
- High levels of integrity
- Professional leadership qualities
- Ability to manage a team, where everyone's opinion counts

You will need to be able to work flexibly on a straight five day working week which will include evenings, weekends and public holidays.

In order to apply for this position you must:

- Have excellent knowledge of food and wine
- Be a real people person, able to build up good relationships with your customers and team
- Possess excellent attention to detail and seek to maintain the highest standards
- Have a strong communication style, to be able to train and mentor a front of house team
- Be responsible for ensuring a smooth-running operation and leading your team by example at all times
- Full engagement and involvement in the major F&B direct cost centres of staffing and stock

As well as the day to day running of the restaurant, other roles will include:

- Manage wage and stock margins
- Recruit and train the best front of house team
- Drinks menu control and food menu input and retail pricing
- Confident in contributing to strategic decision making

The ideal candidate will:

- Have at least one year's restaurant management experience

- Be customer-oriented and with a real focus on the perfect guest experience
- Have an appreciation of good food and knowledge/confidence in great wine
- Be a strong leader, supportive and eager to train and teach the team whilst being a working example of the highest standards
- Understand the P&L of a restaurant business - and driven to achieve financial results
- A very hands on individual who takes an active role within front of house
- Be responsible, honest and dedicated to the role

If you feel you have the skills and experience to fill this role then please apply now by sending us your CV and covering letter to: info@bristonhorseshoes.co.uk

Due to our location you will require your own transport.