



Bar Lead

Hours: Full-time (45-50 hrs) permanent

Location: Shoreditch, London

Salary: £35 - 45k package (incl. service charge & annual leave)

Industry leading benefits including company share scheme

Plates, founded by Keeley and Kirk Haworth is an ambitious, plant-led food group with divisions in London and South-West France. With a new London restaurant opening this June and an organic farm and cook school to follow, we have big plans for the future.

Our multifaceted operation requires a multidisciplinary drinks enthusiast with a background in fine dining restaurants or high-end bars (1 year FT minimum) to work in our London restaurant. We are looking for individuals with a proven track record in mixology or with transferable skills and a passion to learn and experiment.

The successful candidate will be a warm, charismatic person, who is comfortable working side by side with the chefs in our open bar set up situated next to the 'chefs counter' kitchen table. This position is very much on show for guests as soon as they enter the restaurant, making our Bar Lead the most visible within this intimate space.

You will be designing and managing an innovative list that reflects and compliments Kirk's cooking - so you'll be someone who is not only passionate about food, but is able to take creative ownership of a beverage list that elevates and completes the experience of dining at Plates

If you possess a genuine passion for mixology and a skill for crafting unique flavour profiles, we'd love to hear from you and understand why you'd like to join our dynamic team and contribute to the wider Plates ambitions.

Perks & Benefits:

Our unique staff benefits package is built to support our employees health and wellness. This opportunity comes at an exciting part of our journey and offers a range of benefits, including:

- Employee share scheme: *We feel passionately about sharing the company successes with those who are creating it.*
- Professional growth and development plan
- R&D dining out allowance
- Communal staff food made by the kitchen team
- Seasonal staff parties and team building events
- Innovative monthly wellness initiatives

If you think you fit the bill - we'd love to hear from you and understand why you'd like to join our dynamic team and contribute to the wider Plates ambitions.

To apply please send your covering letter answering the following questions, along with your CV
Info@plates-london.com

1. What are some of your favourite ingredients to use when creating new drinks ?
2. If you could drink one cocktail for the rest of your life what would it be ?
3. What is the most surprising or what is a favourite cocktail and food pairing you've had?

No agencies please.