



General Manager

Hours: Full-time, permanent

Location: Shoreditch

Salary: Competitive. Industry leading package including share scheme + benefits

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.

We are looking for an equally ambitious, passionate and articulate general manager to lead our London restaurant operation to great heights and support the group in delivering on its wider ambitions.

Our multi-faceted operation requires an experienced general manager, with a background in fine dining and strong commercial knowledge. Impeccable customer service and interpersonal skills come naturally as well as being resourceful and thinking fast around problem solving. Past experience opening a new restaurant is desirable but not essential.

You will be proficient in operating a refined, high quality restaurant operation with very good knowledge across food and beverage. The successful candidate will be motivated to build a high performing team and lead our London operation by example.

The restaurant has an intimate 25 seats inside and seasonally operated 14 outside. The General Manager will have a hands-on, proactive approach to running the restaurant and will be immersed in each service to provide a flawless yet personable guest experience that starts way before the diner arrives, and continues way after their dining experience.

The appointed general manager will care greatly about the company vision, our guests, product, standards and culture. They will foster an inclusive and positive working environment and build on the established culture, ensuring smooth and enjoyable services are the norm. You will be eager to understand all aspects of the brand and our people and continually learn and develop yourself with the company for the long-term. The GM eagerly takes on company KPI targets, budgets and monthly management objectives.

Exciting opportunities lay ahead to support the group on its wider creative projects and brand collaborations across the UK and France.

Responsibilities:

- Overall performance of the restaurant operation
- Run daily restaurant services with a warm, enthusiastic and knowledgeable presence
- Consistently review and innovate systems to ensure the company evolves, learns and adapts
- Recruitment and team development
- Managing financials
- Health and safety
- Stock management
- Client services
- Carrying out all opening and closing procedures

Benefits:

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

- Employee share scheme
- Professional growth and development plan
- R&D dining out allowance
- Annual holiday package
- Communal staff food made by the kitchen team
- Seasonal staff parties and team building events events
- Innovative monthly wellness initiatives

To apply please send your CV and covering letter to info@plates-london.com stating why you are the perfect candidate for this role. **No agencies please.**