



SENIOR SOUS CHEF

We are looking for an ambitious, organised and passionate Senior Sous Chef for our 17-bedroom boutique hotel situated on a private estate, on the North Devon Coast. The hotel boasts a harbourside location in Devon's iconic village of Clovelly.

You will be using the freshest local ingredients, including native lobsters and dover sole landed in Clovelly harbour as well as organic produce from our own Victorian walled gardens.

We have recently been awarded, 1AA Rosette for culinary excellence and will be pushing for 2AA Rosettes in 2025/26, 5-star EHO rating and highly commended by 'Guns on Pegs' Good Shoot Hotel Guide.

We are looking for an outstanding Senior Sous Chef who brings quality, attention to detail and inspires the team to deliver outstanding food in our Harbour restaurant as well serving our very busy Harbour and Snug bars. Do you have the passion and commitment to support our desire and drive to earn more accolades for our cuisine?

As Senior Sous Chef you will be expected to lead the kitchen brigade alongside the Head Chef in all areas of kitchen management including food safety, ordering and stock management, staff training and progression and deputising in the Head Chefs absence.

Requirements of the role:

A professional with a background of refined cuisine and high-volume casual dining.

Excellent all-round knowledge, as well as an up-to-date awareness of current food trends and seasonality.

Good organisational skills, and be able to have the kitchen fully prepped for busy service times to ensure that the department runs smoothly.

We offer:

- Salary £36K-£38K depending on experience
- Workplace pension
- For those looking to relocate, we offer shared staff accommodation, or the option to rent a property in the village.
- Staff discount

Applicants must be eligible to work in the UK.