



Commis Chef ~ The Swan

Thyme is “a village within a village” set within 150 acres of Cotswold countryside, comprising hotel bedrooms, cottages, the Ox Barn restaurant, Meadow Spa, Cookery School, cocktail bar The Baa, kitchen garden & farm and our village pub, The Swan.

An award-winning village pub, The Swan sits at the heart of the village adjacent to the green. Its history dates back as far as 1606 when it was known as the Bakehouse, serving bread and ale to the farm workers. The Swan has been part of Thyme since 2005 and following a recent refurbishment, it enjoys both low ceiling cosy cottage areas and a spacious garden room which opens onto two walled courtyard gardens.

We are currently looking for a strong Commis chef to join our kitchen team at The Swan at Southrop. We are looking for enthusiastic individuals who are keen to learn in a fast-paced environment.

You will have an interest in home-grown seasonal produce, be inspired by a menu that is in dialogue with the Cotswold countryside and its producers and have the ability to work at a highly professional level, inspiring similar standards from those you work with.

In addition to a competitive salary we can offer you:

- Excellent training and progression opportunities
- Unrivalled work/life balance
- Beautiful environment to work
- Be part of a fun and friendly team

Live in accommodation is available if necessary.

Job Type: Full-time

If this sounds like the role for you, please email your CV and a covering letter to recruitment@thyme.co.uk. Please state why you would like to join the team and what your experience could bring to The Swan and Thyme.

‘Our village within a village’
Thyme includes our hotel, Ox Barn restaurant,
Meadow Spa, Cookery School, The Baa,
farm & kitchen garden, Tithe Barn private event space
and village pub – The Swan

www.thyme.co.uk