



Restaurant Manager at The Swan

Thyme is “a village within a village” set within 150 acres of Cotswold countryside, comprising rooms, the Ox Barn restaurant, Meadow Spa, our village pub The Swan, Cookery School, cocktail bar The Baa, kitchen garden & farm. We are looking for an experienced Restaurant Manager to support our Pub General Manager in the running of The Swan, our much loved and locally renowned pub in Southrop.

This is an excellent opportunity for a proven Duty Manager or Restaurant Manager who is looking for the next step in their career, who will deputise for the General Manager in her absence and take on much of the responsibility for the restaurant, including looking after many of the events, assisting with training, ordering, stock takes and rotas.

Good experience of pub operations, excellent people-management skills with a diligent sense of ownership and a keen interest in local, seasonal food and drink is essential. The role is very hands on and you will be one of the faces of the business and candidates must enjoy being a host to guests. The right candidate will have an amazing attention to detail and a flexible attitude that will be an asset for this unique and growing business. Staff benefits include a great work/life balance, staff discounts on Company products and services, competitive salary and excellent training opportunities.

Accommodation available if needed for the short term.

As we are in a very rural location, your own transport is essential.

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 work for Thyme and what your experience could bring to the role.

‘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