



Head Bartender/Mixologist

Thyme is a luxury country estate with rooms, cookery school, pub and spa set in the heart of the Cotswolds. We are undergoing very exciting developments and expansion and we are looking for an experienced and enthusiastic head bartender to join our team.

The role is hands-on and diverse; you will be serving and running the bar in our guest drawing room & cocktail bar The Baa, assisting with functions, developing and running cocktail-making classes in The Cookery School and also helping in our busy country pub, The Swan at Southrop. You will also be responsible for designing and implementing the cocktail menu which changes monthly.

The focus at Thyme is on seasonality and the use of fresh produce; we have a beautiful 2 acre kitchen garden, where as mixologist you will source many of the ingredients for your botanically-inspired cocktails, cordials, shrubs & tinctures. Ingredient knowledge and understanding of seasonal British produce is essential and we will want to see cocktail skills that show originality and flair.

Thyme can offer a competitive salary, beautiful working environment and a great career opportunity with plenty of room for progression and to make your mark in a really exciting, expanding business.

Accommodation could be available dependent on circumstances.

Salary dependent upon experience.

Looking for a challenge? Then please email your CV with covering details of what you might bring to Thyme to hr@thyme.co.uk