

Stoney Street, Back of House - chefs, kitchen porters

The restaurant

26 Grains will be a fifty cover, all-day restaurant in Borough Market, South London. 30 covers inside, 20 outside. We are looking for passionate chefs to work with us to create a modern menu inspired by the ingredients on offer to us from the best producers. The menu will operate across breakfast, lunch and dinner with a varied and exciting selection of dishes.

Our aim is to create a modern neighbourhood restaurant. The simplicity of the menu will be echoed in the restaurant's décor; a light, open and inviting space, which is curated in such a way that it is welcoming at any time of day.

The role

We're looking for a team to work together that is proactive, creative and innovative, and who will take care with every dish leaving the pass. The role will involve all aspects of the kitchen - service, preparation and mise en place for service, deep cleans, customer interaction and building of relationships with suppliers and local producers.

It would be the perfect role for someone who wants to join at the beginning of a new concept and who wants to get involved with the company as a whole. The small scale of the operation means the role will touch on all aspects of running the business, such as developing the menu, health & safety and financial transparency.

Open from 8am to 10pm daily, the position comes with some very desirable hours and a competitive package.

If this sounds like an exciting proposition, then we would be delighted to hear from you.

Perks

- Competitive salary
- Holiday pay
- Meals while on shift
- Equipment provided
- Pension contribution
- Access to top quality ingredients
- Team workshops (previous examples include cheese tasting, baking, life drawing, kimchi workshops etc)
- Tips and service charge
- Cycle to work scheme

Job type: Full-time and Part-time