



THE BULL

— DITCHLING —



VACANCY

PASTRY CHEF



THE VENUE

We are an independently owned freehold gastro pub with rooms, in the beautiful village of Ditchling, within the south downs national park and yet only 10 minutes from Brighton and 20 minutes from Crawley. Our award winning pub includes two bars, two private dining spaces and a restaurant, offering 120 covers inside. Upstairs we have 6 individually designed boutique bedrooms which are AA five star accredited. Outside we have a terrace and extensive garden which has the capacity for over 200 guests. Our garden operation is supported by an outside bar and kitchen from April till September each year.

THE ROLE

We are seeking a confident full time pastry chef to join our kitchen team. Candidates should have previous experience in a busy and high volume pub or restaurant.

You will be supported by a passionate and experienced team, fantastic systems and some of the most amazing suppliers.

Excellent communication and attention to details are a must. We are a busy site, producing all our menu's from freshly sourced local ingredients. This includes our own Kitchen Garden, attended to by resident gardener.

Due to our rural location all applicants must have their own transport.

WE OFFER:

- A competitive salary package
- We provide your uniform and launder it for you too
- We will contribute towards a private Pension plan, after a qualifying period
- Recognised training, qualifications and career growth opportunities

If you are passionate about hospitality and food, have previous experience and are looking for exciting new opportunities, then we want to hear from you!

To apply please send your CV and cover letter to: molly@thebullditchling.com or call **01273 843147**