

Head Chef — Alberto's Farmhouse

Kip & Nook, Manfield, North Yorkshire

LOCATION	SALARY	HOURS	CONTRACT
Manfield, North Yorkshire DL2 2RD	£17 per hour (£39,780 p/a)	45 hours per week	Full-time, permanent

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Alberto's Farmhouse is opening. No fuss — just honest food, good company, and a seat at the table for everyone. We're looking for a Head Chef who gets it and wants to make it their own.

Alberto's Farmhouse is the newest addition to Kip & Nook — a boutique luxury glamping and lifestyle destination set across 250 acres of stunning North Yorkshire countryside, just 10 minutes from Darlington. Italian-inspired, farmhouse-rooted, Alberto's serves brunch and dinner seven days a week to hotel guests and local visitors alike.

This isn't a corporate kitchen. This is a place where food is cooked with care, served with warmth, and built around the belief that a great meal should feel like coming home. And we're looking for someone to lead it.

THE ROLE

This is a rare opportunity. Genuine creative and operational ownership of a brand new restaurant within one of North Yorkshire's most exciting independent venues. You'll set the menu, lead the team, shape the kitchen culture, and take Alberto's to the next level.

We're not looking for someone to maintain the status quo. We're looking for someone with the vision, skill and drive to build something they're genuinely proud of. Alongside Alberto's, we have The Workshop — our bar and social hub at the heart of the Kip & Nook site. The kitchen will also cater for The Workshop menu, which covers small snacks and pizzas.

RESPONSIBILITIES

Creative & Menu

- Creative ownership of menu development. We have our launch menu — we need a passionate Chef to design, develop and evolve dishes that reflect Alberto's Italian-inspired farmhouse identity.
- Drive seasonal specials and new concepts, keeping the offering fresh, considered and exciting.
- Work closely with our Marketing Manager to showcase dishes, specials and kitchen stories across our channels.

Leadership & Team

- Lead, mentor and inspire a seasoned K&N team of three chefs and two kitchen assistants.
- Foster a positive, high-performing kitchen culture built on respect, craft and pride.
- Support the ongoing development of your team, identifying opportunities for growth.
- Rotas and scheduling based on events and bookings, in collaboration with your team.

Operations & Standards

- Maintain the highest standards of food hygiene and kitchen safety, ensuring full compliance with all relevant legislation.
- Own the quality and consistency of every service.

- Oversee stock management, supplier relationships and ordering alongside your team.
 - Monitor food costs and margins, and minimise waste.
 - Ensure the kitchen is always clean, organised and operating to the standard Alberto's deserves.
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WHAT WE'RE LOOKING FOR

- Proven experience as a Head Chef, or a Senior Chef ready and hungry to step up.
 - A genuine passion for Italian-inspired, local ingredient-led, quality-driven cooking.
 - Strong leadership — someone who brings the best out of the people around them.
 - Solid understanding of food hygiene, allergen management and kitchen compliance (Level 3 Food Hygiene preferred).
 - Commercial awareness — food costs, margins and supplier relationships.
 - A creative, entrepreneurial spirit — someone who sees this as an opportunity to build something, not just fill a role.
 - Flexibility across brunch and dinner service, including weekends.
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SCHEDULE

- Day and evening shifts
 - Weekend availability required
 - 45 hours per week
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WHAT YOU'LL GET

- £17 per hour (£39,780 p/a)
 - 45-hour contract
 - Full creative and operational ownership of the kitchen and menu
 - Staff discounts on food and drinks
 - Discounted stays at Kip & Nook for you and your loved ones
 - Access to our on-site wellness facilities — saunas, ice baths and padel courts (and a gym... coming soon!)
 - A people-first team that values personality as much as skill
 - The chance to be part of something genuinely exciting, and put your stamp on it from day one.
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ABOUT KIP & NOOK

Kip & Nook is a one-of-a-kind boutique hotel and lifestyle venue set within 250 acres of North Yorkshire countryside. From our unique cabins and glamping pitches to our padel courts, yoga studio, sauna, ice bath and cinema room — we're constantly growing, and our food offering is no exception. We invest in our team, we value personality as much as skill, and we create an environment where people can genuinely develop and thrive.

Find out more at kipandnook.com and albertosfarmhouse.com

TO APPLY

Please send your CV and a brief note about yourself to stay@kipandnook.com. Our Management Team will be in touch.