

FOH Manager — Alberto's Farmhouse

Kip & Nook, Manfield, North Yorkshire

Location: Manfield, North Yorkshire DL2 2RD	Salary: £28,000–£32,000 per annum
Hours: 40–45 hours per week	Contract: Full-time, permanent

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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, and opening at the end of May, Alberto's will serve brunch and dinner seven days a week to hotel guests and local visitors alike.

We're looking for an experienced, confident FOH Manager to take full ownership of Alberto's front of house operation from the very beginning. This is a leadership role — you'll be building the team, setting the standards, and running the room. Stock checks, training, hiring, service flow, guest experience — it all sits with you.

Alongside Alberto's, you'll also work closely with The Workshop — our bar and social hub at the heart of the Kip & Nook site. Cars, bikes, a log burner, pool table, beer on tap and a seriously good cocktail menu — it's the kind of place you want to spend time in, and your job is to make sure everyone else feels that way too.

THE ROLE

- Full operational ownership of Alberto's FOH — service standards, team management, daily running
- Recruiting, onboarding and training new front of house staff
- Stock management, ordering and cost control across Alberto's and The Workshop
- Rota planning and shift management across both venues
- Delivering a warm, confident guest experience every single service
- Managing billing, table flow, seating and guest queries
- Supporting Kip & Nook hotel guest enquiries and bookings, including answering the phone on weekends
- Working with the kitchen team and wider management to keep everything running smoothly
- Shaping the culture and service identity of Alberto's from the ground up

WHAT WE'RE LOOKING FOR

- Proven FOH management experience in a restaurant, hotel or hospitality venue
- A natural leader who can build, train and motivate a team
- Strong operational skills — stock, rotas, cost control, compliance
- Calm under pressure with a genuine warmth for hospitality
- High standards of service delivery and attention to detail
- Confidence managing both a restaurant and a bar environment
- Flexibility across day and evening shifts, including weekends
- Ambition — this is a chance to build something from day one and grow with it

SCHEDULE

- 40–45 hours per week
- Day and evening shifts on a rotating basis
- Weekend availability required (with rotation built in)

WHAT YOU'LL GET

- £28,000–£32,000 per annum depending on experience
- 40–45 hour contract
- 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
- A people-first team that values personality as much as skill
- The chance to be part of something genuinely exciting from day one
- A genuine leadership role with real autonomy and scope to shape a new restaurant
- Progression opportunities as Kip & Nook continues to grow

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 and drink 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, send your CV and a few lines about yourself to stay@kipandnook.com

We'd love to hear from you.