

Job Description

FOH Manager

Location	Near Darlington, North Yorkshire
Reports to	General Manager
Contract type	Full-time, permanent
Hours	40–45 hours per week — day and evening shifts on a rotating basis, weekend availability required
Salary	£14.50–£15.50 per hour, depending on experience

ABOUT THE ROLE

Kip & Nook is a boutique luxury glamping and lifestyle destination set across 250 acres of stunning North Yorkshire countryside, just 10 minutes from Darlington. This role is split across our two food & beverage venues: The Workshop, our bar and social hub at the heart of the site, and Alberto's Farmhouse, our Italian-inspired restaurant serving brunch and dinner seven days a week.

We're looking for an experienced, confident FOH Manager to take full ownership of front of house across both venues 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.

Cars, bikes, a log burner, pool table, beer on tap and a seriously good cocktail menu at The Workshop, alongside honest farmhouse dining at Alberto's — 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 front of house across both venues — service standards, team management, daily running.
- Recruiting, onboarding and training new front of house staff.
- Stock management, ordering and cost control across both venues.
- 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 both venues 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.

WHAT KIP & NOOK OFFERS

- £14.50–£15.50 per hour 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.

HOW TO APPLY

Please send your CV and a few lines about yourself to recruitment@kipandnook.com. We'd love to hear from you.