

Job Description

Barista / Mixologist

Location	Near Darlington, North Yorkshire
Reports to	FOH Manager (with dotted line to the General Manager)
Contract type	Up to 35 hours per week — variable hourly contract, including weekends, evenings and event cover
Rate of pay	£13.00 per hour, plus tips (paid in line with the Kip & Nook tips policy)
Team	Front of House — Bar, Coffee & Wellness Terrace
Start date	Immediate start available

ABOUT THE ROLE

Kip & Nook's bar and coffee offering runs from sunrise to last orders — quality coffee and matcha through the day, craft cocktails and a considered drinks list through the evening. We're looking for a Barista/Mixologist who can move comfortably between both worlds: someone who takes as much pride in a well-pulled espresso and a properly steamed matcha as they do in a balanced cocktail, and who brings warmth and precision to guests whether it's a 9am coffee on the terrace or a 9pm round of drinks at the padel bar.

This is a hands-on, guest-facing role at the heart of the Kip & Nook experience — supporting our accommodation, dining, wellness, padel and events guests across the day. The role covers both Kip & Nook and Alberto's Farmhouse, so you'll need your own transport to move between sites.

KEY RESPONSIBILITIES

- Prepare and serve specialty coffee, matcha and non-alcoholic drinks to a consistently high standard during day service.
- Design, prepare and serve cocktails and the evening drinks list, maintaining Kip & Nook's quality and presentation standards.
- Set up, maintain and close down the bar and coffee station, including stock rotation, cleanliness and equipment care.
- Deliver a warm, attentive guest experience that reflects the Kip & Nook brand, from first greeting to final bill.
- Operate the POS system accurately, handling cash and card payments and processing tabs correctly.
- Monitor stock levels and support with ordering, deliveries and stock checks for bar and coffee supplies.
- Support private events, padel evenings and functions (including large-scale events such as the Red Bull Overnighter) with bar and drinks service.
- Follow all food safety, allergen and Challenge 25 / responsible alcohol service procedures.
- Work collaboratively with the wider FOH, kitchen and wellness teams to ensure a seamless guest journey.
- Champion upselling of drinks, dining add-ons and Kip & Nook's wellness and padel offering where appropriate.

WHAT WE'RE LOOKING FOR

- Previous experience as a barista, bartender or mixologist — ideally with exposure to both specialty coffee and cocktail service.
- A genuine interest in coffee, matcha and drinks culture, with a desire to keep learning and refining technique.
- Confidence working evenings, weekends and event dates — our busiest periods.
- A Level 2 Food Hygiene certificate is desirable; training will be provided if not already held.
- A calm, organised approach under pressure, with real attention to detail and presentation.

- A team player who takes pride in representing the Kip & Nook brand.
- Right to work in the UK.
- Minimum age 18 (required for alcohol service).
- A full, valid driving licence and access to your own transport, as this role covers both Kip & Nook and Alberto's Farmhouse.

WHAT KIP & NOOK OFFERS

- £13.00 per hour plus tips, on a contract of up to 35 hours per week.
- Staff discount across Kip & Nook dining, wellness and padel.
- Meals on shift.
- On-the-job training in coffee, matcha and cocktail technique, with opportunities to develop further within the FOH team.
- A varied role within a fast-growing, independently run countryside hospitality venue.
- A paid trial shift before any offer is confirmed, followed by a 6-month probationary period.

HOW TO APPLY

Please send a short CV and a note on your coffee and bar experience to recruitment@kipandnook.com. This role has an immediate start available. We review applications on a rolling basis and will be in touch to arrange a paid trial shift for shortlisted candidates.