

Join us as a

Restaurant Manager

Where stays become stories.

CLASSIC LODGES®

About Classic Lodges

Classic Lodges is a privately owned hotel group established in 1992, with eight unique hotels set in some of the UK's most captivating locations. Each of our properties has its own character, history, and story to tell, from elegant country houses to charming coastal retreats.

About the Role

Role:	F&B Restaurant Manager
Department:	F&B
Hotel / Location:	Lakeside Hotel & Spa
Responsible to:	F&B Manager
Responsible for:	F&B Assistants

Purpose of the Role

To contribute to our purpose: "To create meaningful experiences that connect people, places and memory" by supporting the smooth day-to-day running of food and beverage service, guiding the team to deliver excellent guest experiences and ensuring our standards are consistently met.

Activities Involved in this Role

- Support the daily running of food and beverage service
- Supervise and guide the F&B team during service periods
- Ensure service standards and guest experience expectations are consistently met
- Hold pre-service team briefings and shift organisation
- Handle guest feedback and resolve issues professionally
- Support stock control, ordering and cellar management where applicable
- Ensure cleanliness, presentation and compliance with health and safety standards
- Assist with training and development of team members
- Additional activities may be required in line with business needs

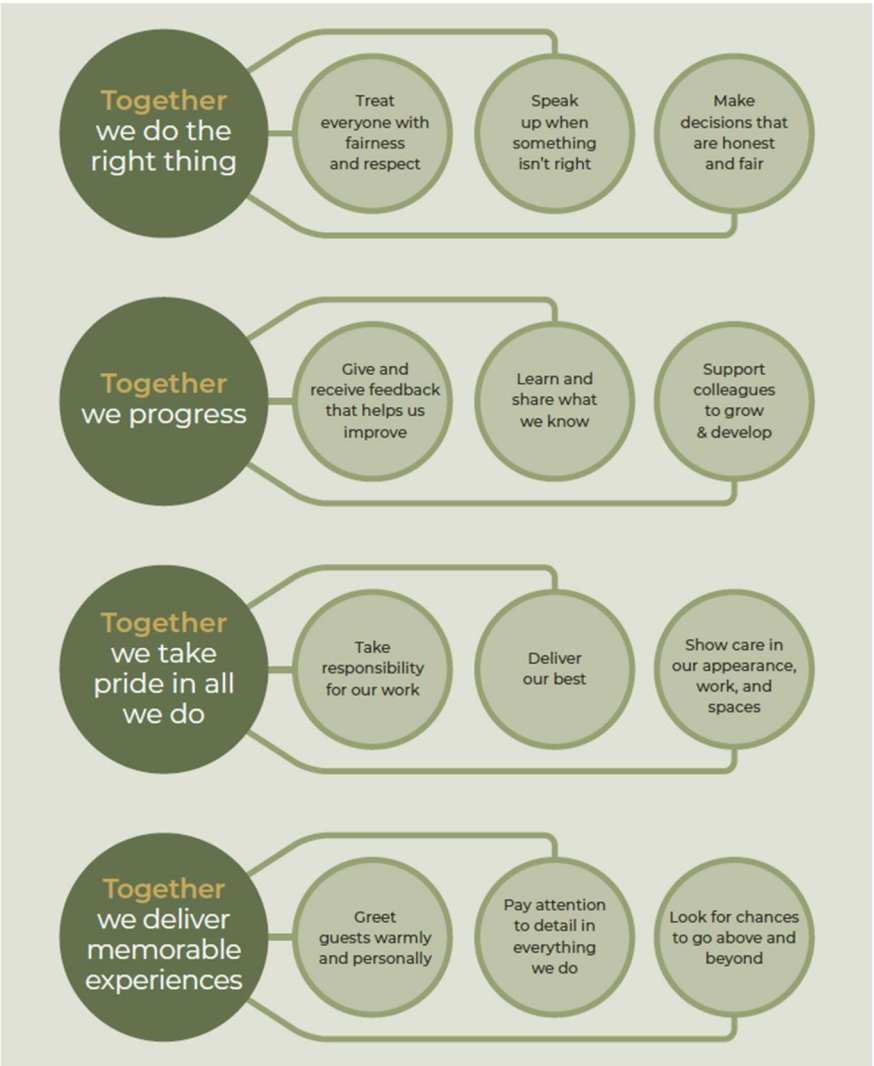
What Success Looks Like

- Service runs smoothly and guests receive attentive, friendly service.
- The team feels supported and confident during busy service periods.
- Service standards are consistently maintained across shifts.
- Guest feedback is handled professionally and positively.
- The team works together to deliver memorable dining experiences.

Our Values & Behaviours

At Classic Lodges, our values and behaviours are at the heart of everything we do. They guide how we work, how we treat each other, and how we create meaningful experiences for our guests.

In every role, living our values is just as important as the tasks you perform. By following our behaviours, you help make our hotels special for every guest and every team member.



What You'll Need to be Successful in This Role

Skills/Knowledge	Essential	Desirable
	Strong leadership and people management skills.	Knowledge of Reslynx and Resdiary
	Excellent Customer service	
	Knowledge of food safety, hygiene and HACCP procedures.	
	Effective communication and resolution skills.	
	Ability to manage stock, ordering and wastage.	
Experience	Previous experience in a supervisory or management role within a restaurant, bar or hospitality environment.	Experience overseeing events and conferencing.
	Experience leading and developing a team.	
	Experience handling guest complaints and service recovery.	
Essential Core Skills	**Guest-focused mindset** Always thinking about the guest experience, taking pride in delivering warm hospitality and looking for opportunities to make each stay enjoyable and memorable. **Health, safety & hygiene awareness** Understanding the importance of maintaining safe, clean and hygienic environments for guests and colleagues, and following all relevant procedures and standards. **Reliability & professionalism** Being dependable, punctual and taking responsibility for your role, while representing the hotel with a positive and professional attitude. **Teamwork & collaboration** Working supportively with colleagues across departments, communicating openly and helping each other to deliver the best possible experience for our guests.	

This role requires flexibility which may include weekends, evenings and peak periods in line with hotel operations.

To succeed in any role within Classic Lodges, candidates must show that their values and behaviours align with ours. This alignment will be evaluated throughout the recruitment process.