



Job title: Commis Sommelier

Department: Restaurant

Job type: Full-time (48 hours per week)

Company

Built in 1598, Gravetye Manor is a proper English Manor, based in a fantastic natural area. The Chef George Blogg makes the most of the beautiful gardens, using its vegetables for his realizations, awarded with a Michelin Star since 2015.

As he says, this place is *“the combination of history, amazing setting and fresh ingredients from our kitchen garden”*, historically created by William Robinson, known as the Father of the English flower garden.

The wine list is naturally based on artisans, organic and biodynamic wines, and is composed of 400 references from all over the world.

Gravetye Manor is composed of 17 typical manor rooms, and is currently building an amazing dining room which will be able to welcome 60 guests with a view on our gardens. This is an extraordinary challenge ahead, which will be launched in May 2018.

Based in West Sussex, Gravetye Manor is a peaceful place, only 15 minutes far from Gatwick Airport, and not even an hour far from London by train.

Job Description

A fantastic opportunity to work with one of the best Chef of UK, in a luxury and warm hotel.

We are looking for a Commis-Sommelier to join our beverage team composed of 6 young persons: a Head-Sommelier, an Assistant Head-Sommelier, a commis and three bartenders.

With a great and large wine list mainly focused on artisan, biodynamic and organic wines, we want to match the high quality food delivered by our efficient kitchen team, who is using local products and vegetables from our garden. So we want wines which have a real link to their “terroir”, really expressing the best from it.

The candidate can be a beginner, so long as he is willing to learn and study about wines and service.

He will play a full part in this amazing challenge:

- Cleaning the material
- Organizing the cellar and the deliveries
- Being in charge of the wine service to our guests
- Opening, tasting and put the wine in conditions (Aerating, decanting...)
- Helping the Bar team for the realization and service of cocktails (a training will be provided).
- Being source of proposals: work on wine pairings, work on the wine list...

We do provide different types of trainings: WSET from any level, intern trainings with the team, tasting with our suppliers every week. We also provide English Classes.

The candidate will quickly be given autonomy in his job. He will be dynamic and provide happiness in an already joyful and efficient team.

Benefits:

- 28 holiday days inclusive of bank holidays and a day off on your birthday after one year
- Staff discounts available within Relais & Châteaux and Pride of Britain
- Staff discounts at Gravetye Manor and family rates
- Anniversary gifts from your first anniversary
- Employee of the quarter and employee of the year awards
- Meals provided on duty
- Auto enrolled into company pension scheme

GRAVETYE *Dining*

- Yearly Christmas staff party
- Staff accommodation subject to availability

Your job title and the tasks outlined above do not limit or define the work for which you are employed and the Company may require you from time to time to do other work within your capability. We may also ask you to work for short periods in other departments, if this is the case, then training will be provided where necessary to enable you to undertake the tasks expected of you.

To be considered for the role of Commis Sommelier at Gravetye Manor, please send a copy of your CV and a cover letter to careers@gravetyemanor.co.uk or use our online application form.

Thank you for considering Gravetye Manor as your next career step and we very much look forward to welcoming you in our team.