



CHEF DE PARTIE – KITCHEN TABLE – JKS RESTAURANTS

Kitchen Table is seeking a talented and enthusiastic Chef de Partie for its 2 Michelin Star awarded restaurant, who will deliver exceptionally-executed dishes and actively engage with our guests during service.

Tucked away at the back of Bubbledogs through a discreet entrance hides the 20-seat Kitchen Table. Here, Head Chef, James Knappett (formerly of Noma and Per Se), prepares, cooks and serves a contemporary British tasting menu of 10 to 15 courses created from meticulously sourced and British foraged ingredients, paired with wines from handpicked producers. Kitchen Table is a dining experience, encouraging full interaction with the chefs and showcasing previously unseen kitchen theatre.

When you become part of the Kitchen Table family, you will receive:

- Competitive salary, dependent on experience
- Sundays, Mondays OFF
- Free meals on duty
- A personalised learning and development plan to develop your skills and knowledge
- A supportive, people-focused culture
- Career progression within a fast-growing, critically-acclaimed restaurant group
- 50% off dining across JKS Restaurants
- 28 days' holiday per year

If you have the following, then we want to hear from you:

- Previous experience within a fine dining or Michelin Star restaurant
- Ability to wow our guests with both your dishes and your charm
- Highly creative and innovative approach to your work with exceptional attention to detail
- Fluent English language ability

- Ambition and drive to progress your career within a growing restaurant group

This is an opportunity not to be missed for a talented Chef de Partie who wishes to develop their career within a multi-award-winning, critically-acclaimed restaurant group.