



SOUS CHEF – KITCHEN TABLE – JKS RESTAURANTS

Kitchen Table is seeking a talented and passionate Sous Chef 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, Executive 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.

The successful Sous Chef will receive:

- Guaranteed Sundays and Mondays Off
- 50% off dining across JKS Restaurants
- 28 days' holiday per year
- Free meals on duty
- A supportive, people-focussed culture;
- Career progression within a fast-growing, critically-acclaimed restaurant group.

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

- Previous experience as a Sous Chef within a 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
- Proven ability to lead and manage a team of chefs
- Experience of stock-taking and ordering systems and overseeing health and safety compliance
- Ambition and drive to progress your career within a growing restaurant group

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