



# RATHFINNY

**JOB TITLE:** Chef

**DEPARTMENT:** Wine Tourism - Hospitality

**LOCATION:** Rathfinny Wine Estate, Alfriston

**RESPONSIBLE TO:** Culinary Lead

## **OVERVIEW:**

This is an incredible opportunity to join Rathfinny Wine Estate as a Chef, supporting the senior culinary team in delivering exceptional dining experiences across all our food and beverage offers including our Flint Barns Dining Room. You'll play an important role in delivering menus that celebrate seasonal, locally sourced produce and pair beautifully with our award-winning Sussex Sparkling wines. From cooking in the kitchen during service to preparing food to the highest standards of quality and presentation, this role is perfect for a talented, ambitious chef who thrives in a creative, collaborative environment and wants to be part of the evolving Rathfinny journey.

## **RESPONSIBILITIES:**

- Participate in the delivery of breakfast, deli lunch, dinner and Sunday lunch service, producing dishes that reflect Rathfinny's ethos of quality and flavour.
- Maintain outstanding culinary standards, ensuring strong knowledge of techniques and a commitment to continuous improvement.
- Communicate clearly and proactively with the culinary team, and other departments to ensure smooth coordination and seamless guest experiences.
- Champion the use of fresh, seasonal, and locally sourced ingredients, creating dishes that reflect Rathfinny's ethos of quality and sustainability.
- Consistently work to the highest food hygiene and health & safety regulations, actively maintaining kitchen cleanliness, and adhering to all kitchen standards.
- Contribute to all kitchen management processes as directed by the senior team
- Carry out any tasks or duties as reasonably requested by the senior team

## **REQUIRED SKILLS:**

- Experience in a similar role within a high-quality kitchen.
- Exceptional attention to detail.
- Creativity and passion for seasonal, locally sourced ingredients.
- Ability to work flexibly and collaboratively within a vibrant team.
- Dedication to maintaining high food standards of food safety and hygiene.



# RATHFINNY

- A genuine enthusiasm and a willingness to learn about viticulture and winemaking.
- for food, wine, and hospitality,

## WHAT WE OFFER:

- Competitive Salary (service charge on top).
- Access to WSET courses and Estate wine training.
- Opportunities for professional growth within a dynamic, expanding hospitality offering.
- Yearly Staff Wine Allowance
- Staff discount: 35% on wine and 20% on dining & tours.
- 25 days of holiday a year plus bank holidays
- Medical health insurance
- Opportunities for enhanced pensions.
- The chance to be part of a brand that values sustainability, quality, and innovation.

## WHY JOIN RATHFINNY?

Joining team Rathfinny means becoming part of something truly exceptional - a family-run, B Corp certified, award-winning wine estate nestled in the stunning South Downs, dedicated to sustainable practices and producing world-class Sussex sparkling wine. You'll work alongside a passionate team, learning about viticulture, winemaking, hospitality, and vineyard-to-glass storytelling, while helping shape the estate's culinary offering. With exciting opportunities for growth, you'll play a key role in an innovative hospitality destination that values people, quality, and the environment.

## EVERYONE IS WELCOME

Rathfinny is an equal opportunities employer and actively supports Human Rights, and all Equality legislation. Our ethos is to respect and value people's differences, to help everyone achieve more at work as well as in their personal lives so that they feel proud of the part they play in our success.

We believe that all decisions about people at work should be based on the individual's abilities, skills, performance and behaviour and our business requirements. We are committed to the fair treatment of our staff, potential staff or users of our services, regardless of race, gender, religion, sexual orientation, responsibilities for dependents, age, physical/mental disability or offending background.

If an applicant, either external or a current employee, needs any specific help to enable them to apply for a role they should make this clear as part of their application. A Right To Work in the UK is essential.

If you are interested in applying for this role, please email your CV with all relevant work experience with a detailed covering letter outlining why you are suitable for this role to Josh Fallon.

Please send applications to:

Josh Fallon, Culinary Lead

[joshf@rathfinnyestate.com](mailto:joshf@rathfinnyestate.com)