

Assistant Restaurant Manager **Red Lion Restaurant at Peak Edge Hotel, Chesterfield**

Are you a natural host who loves leading a team and creating unforgettable experiences for guests?

The **Red Lion Restaurant at Peak Edge Hotel** is looking for a passionate **Assistant Restaurant Manager** to help lead our award-winning front of house team. Set on the edge of the beautiful Peak District, the Red Lion offers a relaxed, yet refined dining experience centred around seasonal menus, locally sourced ingredients and genuine, warm hospitality.

We're looking for someone who brings **personality, confidence and a love of looking after people**, someone who leads from the floor, inspires their team and ensures every guest leaves with a memorable experience.

What we're looking for

- A genuine passion for hospitality and exceptional guest experiences
- A confident, personable leader who enjoys motivating and supporting a team
- Someone with energy, warmth and a positive, can do attitude
- Strong communication and organisational skills
- Previous supervisory or management experience in hospitality
- The ability to thrive in a busy, fast paced restaurant environment
- A hands-on approach and pride in delivering great service every day

The role

As **Assistant Restaurant Manager** you will play a key role in the day-to-day running of the restaurant, working closely with the Food and Beverage Manager and Head Chef to deliver a seamless guest experience.

Your responsibilities will include:

- Leading the front of house team during service and setting the tone for great hospitality
 - Welcoming and engaging with guests to ensure every visit feels special
 - Supporting the training, development and motivation of the team
 - Maintaining high service standards across breakfast, brunch, lunch and dinner
 - Working closely with the kitchen and bar teams to deliver smooth service
 - Assisting with team organisation, service planning and daily operations
 - Helping maintain the warm, relaxed atmosphere the Red Lion is known for
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Hours & flexibility

Hospitality is all about looking after our guests when they want to dine with us, so flexibility is important.

This is a **full-time position**, and the role will include **evening and weekend shifts** as part of a rota.

Development & training

Hospitality offers an exciting and rewarding long-term career, and we are passionate about supporting people who want to grow within the industry.

We offer development opportunities including:

- WSET wine training
- Food and wine pairing knowledge
- Advanced service and guest experience training
- Coffee and barista skills
- Menu and local produce knowledge
- Leadership and management development

This role is ideal for someone ready to **grow into a senior leadership position within the business**.

Benefits

We believe great teams deserve great support. As part of the Peak Edge team, you can enjoy:

- Competitive salary plus excellent gratuities
- Company health and wellbeing programme, including levels of private healthcare
- Above statutory annual leave
- Generous company discounts across our hotels and restaurants
- Free meals on duty
- Opportunities for training, development and career progression

Why join us?

- Work in a beautiful countryside setting on the edge of the Peak District
- Be part of a friendly, passionate and professional team
- Opportunities to learn, develop and progress within the business
- A workplace where **personality, leadership and passion for hospitality are valued**

If you love hospitality and enjoy leading a team to deliver memorable experiences, we'd love to hear from you.