

Food & Beverage Manager

Bramley's Restaurant and Bar, The Orchard Hotel

Lead something special. Shape the future of one of Nottingham's most exciting hospitality venues.

After a major £1 million refurbishment, Bramley's Restaurant and Bar has re-opened at The Orchard Hotel and we are proud to say it is now one of the most talked-about dining spots in the city. With a fresh, modern look, an expanded bar, and a menu that champions locally sourced ingredients, Bramley's offers everything from laid-back lunches to private dining and full-service conference hospitality.

Even better? We have just been awarded an AA Rosette – a huge testament to the quality and experience we are offering.

Now we are looking for a Food & Beverage Manager to lead the team, drive standards, and take our guest experience to the next level.

The role in a nutshell

You will be the face of the operation a visible, hands-on leader who knows how to grow a great team and deliver service that feels relaxed but polished. You will oversee everything from restaurant service and bar operations to private dining and conference events, making sure each part runs smoothly and with personality.

You will work closely with the kitchen team to keep the food offering fresh and profitable, support the sales team on commercial opportunities, and play a key role in helping Bramley's grow its reputation as a go-to destination for both hotel guests and locals.

Why Bramley's?

A stunning restaurant and bar in the heart of The Orchard Hotel

Newly refurbished – fresh interiors, better flow, expanded bar

Located in 330 acres of green parkland on the University of Nottingham campus

Day-to-night offer – breakfast, lunch, à la carte dinner, cocktails, small plates and private dining

A strong conference and events trade via the East Midlands Conference Centre next door

AA Rosette awarded and building a reputation for quality and consistency

What you will be doing

Leading a front-of-house team that delivers confident, warm, personal service

Managing daily operations across restaurant, bar, private dining and conference service

Building relationships with guests, making sure everyone feels welcome and looked after

Working with the Head Chef to shape menus and ensure quality, margin and style are all spot on

Supporting promotional activity and upselling opportunities

Coaching, developing, and motivating the team to keep improving

Keeping a close eye on stock, costs, rotas, and standards

Being the go-to person for guests, the team, and other departments

We are looking for someone who is...

Experienced in restaurant, bar, or hospitality management – ideally in a high-end or fast-paced setting

Confident leading from the front – someone who brings energy and sets the tone for the team

Passionate about food, drink, and genuine hospitality

Customer-focused, a great coach and a strong communicator

Commercially aware – happy to engage with turnover, cost control, planning and profitability

Calm under pressure, well-organised and solutions-focused

Happy to work evenings and weekends – hospitality is what we do, and you'll be right at the centre of it

What's on offer

A competitive salary

25 days holiday plus bank holidays (with extra days added the longer you stay)

Free meals and refreshments while on shift

Discounts for you and your family across Nottingham Venues

University gym access

Support for your development – training, qualifications, and progression

A warm, team-focused culture and a chance to build something long-lasting