



GRANTLEY HALL

Head Sommelier – MICHELIN-starred Shaun Rankin at Grantley Hall

Salary: Competitive

Hours: 48 hours, full time

Tips typically over £200 per month (£2,400 per year)

All applicants must be able to provide evidence of their Right to Work in the UK.

Grantley Hall is an exclusive, five-star luxury hotel and wellness retreat, nestled in the heart of the Yorkshire Dales. With 47 exquisite rooms and suites, five exceptional restaurants and three sophisticated bars. The extensive development has also included the introduction of a tranquil spa and pioneering ELITE luxury gym and executive wellness facility, alongside a stunning events pavilion that seats up to 180 guests with a unique and glamorous Champagne and cocktail bar.

Purpose of the Role

We are currently seeking a Head Sommelier to be part of our MICHELIN-star Front of House team to support the Restaurant Manager to ensure that all customers receive the highest level of service and MICHELIN-star experience.

- Capable of creating, purchasing and managing a cellar of 300 wines plus
- Inspire and train staff from your wine knowledge and experience
- Assist your Front of House team with food service, when necessary
- Making sure the wine and drinks service is at the highest level
- Deliver wine events and tastings to our customers
- Manage and take ownership of the cellars and distribution of stock
- Undertake monthly stock takes and overseeing and ordering of stock, keeping prices up to date on the EPOS system

About You

- Previous experience in a fine dining restaurant.
- Be passionate about delivering the highest levels of service to our guest in an engaging way
- Ability to work under pressure
- Well organised with great attention to detail
- To have a proven track record in building a notable wine list
- To be qualified to level 3 WSET or CMS
- To deal with customer complaints immediately and effectively
- Well-presented and well-mannered

Benefits:

- Tips typically over £200 per month (£2,400 per year)
- Free uniform
- 31 days annual leave (including bank holidays) increasing with service.
- Modern and spacious live-in accommodation for eligible roles.
- Grantley Gateway - discounts on supermarket shopping, cinema tickets, meals out, local attractions and cash back on online purchases.
- Increased maternity and paternity leave with length of service.

- We celebrate success. With a summer party, winter awards ceremony as well team events and incentives. throughout the year we also celebrate training achievements, birthdays, marriages, new babies and length of service awards.
- Pension - Eligible team members will benefit from a Royal London pension scheme.
- 24/7 team assistant line.
- Complimentary meal when on duty.
- Team Member of the Month Awards.
- Refer a Friend Award.

Grantley Academy

The Grantley Academy is our dedicated training facility based at East Lodge within the Grantley Hall estate. We offer on the job training, personal development, coaching & mentoring, managerial and supervisory training coupled with professional qualifications specific to each individual's requirements.

On arrival, each team member will receive a bespoke development plan to support them in their new job role and their learning journey with us. Whether the dream is of becoming the next MICHELIN-starred chef, leading marketer or head housekeeper, the Grantley Academy will help pave your way to success.

Joining us at Grantley Hall brings the opportunity of a five-star career at a five-star hotel.