

Neapolitan Pizza Chef

Fixed-Term Contract: 1st April – 30th September (Potential to extend or move to a permanent contract at the end of the term, although cannot be guaranteed.)

Schedule: Thursday – Monday

Hours: Full Time

We are looking for an experienced Neapolitan-style Pizza Chef (with Senior Chef de Partie capability) to lead our outdoor wood-fired pizza kitchen for the summer season at one of the UK's most exciting country pubs.

Ranked No. 37 in the UK in the Good Food Guide Top 100 Gastropubs and recognised by the Royal Horticultural Society as one of the best pub gardens in the UK, we are known for our quality, energy and atmosphere. In summer, our garden truly becomes the beating heart of the pub. Our outdoor Meadow Kitchen sits in the centre of a beautiful, bustling garden that fills with guests all season long. It's vibrant, busy, and seriously good fun. The pizza oven is right at the centre of it all.

Salary Package

£41,000 – £48,500 OTE (pro rata)

Comprised of:

- £33,900 – £34,500 base (£14.50 – £14.75 per hour)
- Plus tronc averaging £3 – £6 per hour

Tronc is strong throughout the summer season, making this a genuinely excellent earning opportunity for the right candidate.

The Role

You will:

- Run the outdoor pizza section independently throughout service
- Work alongside assistant chefs during busy services — you will have support
- Prepare and cook authentic Neapolitan-style pizzas
- Manage dough production, fermentation, stretching and topping
- Operate our Gozney wood-fired oven
- Maintain exceptional consistency and quality during high-volume service
- Uphold excellent food hygiene and organisation standards

In addition, you will work additional hours within the main kitchen at Senior CDP level, supporting service and ensuring seamless integration between the outdoor and indoor operations. This is not just a pizza role — we need a strong, capable chef who can step confidently into the main brigade when required.

The Setting

This is a summer role unlike most others.

- A huge, beautiful garden packed with guests
- High energy, buzzy atmosphere all season
- Guest-facing kitchen — you'll be visible and part of the experience
- Customers will absolutely talk to you — you must be comfortable, friendly and confident interacting with them

You'll be working outdoors in a brilliant environment, at the centre of the action.

What We're Looking For

- Proven experience as a Neapolitan-style Pizza Chef
- Strong understanding of dough fermentation and high-temperature wood-fired ovens
- Senior Chef de Partie ability and confidence working across sections
- Calm under pressure in a fast-paced, high-volume service
- Positive, team-focused attitude
- Presentable and comfortable in a guest-facing environment
- Available full-time, Thursday to Monday (fixed days off: Tuesday & Wednesday)
- Right to work in the UK

Why Join Us?

- Fixed-term contract with excellent earning potential
- Work in one of the UK's top gastropubs
- Be part of a professional, ambitious kitchen team
- Spend your summer cooking great food in an incredible setting
- Strong tronc and supportive team culture

If you're a skilled pizza chef who can bring energy, precision and personality to a vibrant summer operation — and you're ready to step up at Senior CDP level — we'd love to hear from you.

Apply now and spend your summer at the heart of the garden.