
BARTENDER

Reporting to

Beverage Manager

Location & Hours

Full time, site-based in Isca's restaurant. Includes evenings and weekends.

About Borde Hill

Borde Hill is a family-owned estate in West Sussex, set within 383 acres of botanical gardens and parkland. As part of an exciting new chapter, the Estate is developing a hospitality offering rooted in nature, sustainability and biodynamic produce.

The Stables will bring together multiple dining experiences — including Isca (a refined glasshouse restaurant) and Edie's Kitchen (a vibrant daytime bistro with retail) — all united by an ethos of *casual excellence*, seasonality and community.

The Role

As a Bartender / Barista, you are responsible for delivering high-quality drinks across both Isca and Edie's Kitchen.

From coffee and soft drinks through to cocktails, wine and bar service, you ensure drinks are prepared with care, consistency and attention to detail, while supporting a smooth and engaging guest experience.

What You'll Be Responsible For

Guest Experience

- Preparing and serving drinks to a high standard
- Delivering friendly, confident and efficient service
- Engaging with guests at the bar and on the floor
- Supporting service to both restaurant and bistro environments

Product Knowledge & Craft

- Developing strong knowledge of coffee, cocktails, wine and beverages
- Preparing drinks consistently and to agreed specifications
- Taking part in training, tastings and menu updates
- Supporting recommendations and pairings where appropriate

Teamwork & Culture

- Working closely with FOH, kitchen and bar teams
- Supporting a positive, professional and energetic team environment
- Taking pride in presentation, punctuality and professionalism

Operations

- Setting up and closing down bar and coffee stations correctly
- Maintaining cleanliness and organisation at all times
- Restocking and managing bar and coffee equipment during service
- Handling glassware and equipment safely

Commercial Awareness

- Supporting sales through product knowledge and recommendations
- Upselling naturally where appropriate
- Understanding how speed, accuracy and waste control impact performance

Compliance & Safety

- Following licensing laws and company policies
- Working safely with equipment and maintaining hygiene standards
- Understanding allergens and responsible alcohol service

In addition to the duties outlined above, you will be expected to carry out any other tasks as directed by the Management team, which are reasonable and fall within your capabilities. Your duties may be subject to change in line with evolving operational requirements.

How We Measure Success

- Drinks are consistently prepared to a high standard
- Service is efficient, engaging and well-paced
- Strong product knowledge enhances the guest experience
- Bar and coffee stations are clean, organised and well maintained
- You contribute positively to team culture and collaboration
- Waste is minimised and stock is handled responsibly
- You develop skills across coffee, bar and beverage service