

## Job Description

### Sous Chef – Edie's Kitchen

Full Time Role

Borde Hill, Haywards Heath, West Sussex. RH16 1XP

#### About Borde Hill

A family-owned Estate in West Sussex with a botanically-rich Garden and Parkland open to 70,000 visitors each year. Listed Grade II\*, set in 383 acres of an Area of Outstanding Natural Beauty. The Stephenson Clarke family have been custodians for five generations, with a focus on sustainability, community and biodynamic estate-grown produce. Located 40 minutes from London, 20 minutes from Brighton.

#### The Stables

The original 1906 Stables has been transformed into a series of dining destinations – Edie's Kitchen & Pantry, and a stunning glasshouse Restaurant Isca – all embodying an ethos of 'casual excellence', celebrating seasonal, biodynamic produce and bringing the garden to the plate.

#### Role Overview

Edie's Kitchen is its own distinct dining destination within the estate – a space with real character, a loyal following, and exciting potential. Guided by Executive Chef Jack Hazell, and Head Chef Philip McEnaney, you will take full oversight of Edie's Kitchen's day to day culinary operations, ensuring consistent, seasonal dishes are served. We are looking for a passionate chef who brings fresh thinking, positive energy and a genuine desire to create a casual dining destination at Edie's Kitchen.

#### Key Responsibilities

- Oversee the day to day of Edie's Kitchen – menu development, food preparation and ensuring consistency with the dishes.
- Work closely with the Executive Chef, contributing ideas openly as a positive, solutions-focused voice.
- Develop and evolve the menu with a fresh, seasonal, produce-led approach rooted in Borde Hill's biodynamic ethos.
- Lead, inspire and develop the kitchen team, building a positive, collaborative culture.
- Own the day-to-day operations end-to-end: prep, service, hygiene standards and kitchen organisation.
- Manage food safety and hygiene standards rigorously, in full compliance with current legislation.
- Manage stock, supplier relationships and ordering to ensure quality and minimal waste.
- Monitor food GP targets and contribute actively to the commercial performance of Edie's Kitchen.
- Deliver catering for events and functions, working collaboratively with the wider Borde Hill team.
- Champion sustainability and environmentally responsible kitchen practices.



#### Salary:

£40,000 per annum  
*House pay + Tronc*  
(option for discounted accommodation on-site)

#### Hours:

Full time – 48 hours per week over 5 days including evenings and weekends

#### Start Date:

Immediately

#### Holiday entitlement:

28 days pro rata  
(including Bank Holidays)

#### To apply:

Email your CV & covering letter to:  
[jack.hazell@bordehill.co.uk](mailto:jack.hazell@bordehill.co.uk)

#### Closing date:

31st July

If you are in employment, please include your current notice period.

Borde Hill  
Haywards Heath  
West Sussex  
RH16 1XP  
01444 450326  
[www.bordehill.co.uk](http://www.bordehill.co.uk)

## Knowledge, Skills and Experience

*Please provide evidence in your covering letter and CV.*

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### Essential

- Proven experience as a Sous Chef, ideally within a quality-led or produce-focused restaurant environment.
- Passion for seasonal, locally sourced produce and delivering high-quality, fresh food.
- A positive, open mindset – someone who embraces change and is excited by the opportunity to shape something new.
- Good leadership skills with the ability to motivate and manage a small, dynamic team.
- Solid understanding of food safety and hygiene regulations.
- Excellent organisational and communication skills.
- Flexibility to work weekends, holidays, and evenings.
- Familiarity with dietary requirements and allergen management.
- Genuine interest in garden-to-plate or sustainable food practices.

### Desirable

- Experience in event catering and high-volume service.

### What We Offer

Borde Hill has a small, dedicated, professional and friendly team who embody a 'one team' culture. We want everyone to feel valued and fairly rewarded. Your package includes:

- Competitive salary and performance-based bonus
- Opportunities for professional growth and training
- A vibrant, collaborative work culture including time at the biodynamic market garden for all staff levels
- Daily staff meals
- A Borde Hill family membership allowing free entry to the Garden and Parkland
- Discount in the Borde Hill shop and catering outlets
- Free tickets for selected events throughout the open season
- Free access at selected times to our Partner Gardens (Chelsea Physic Garden, The Newt, Sculpture by the Lakes, The Lost Gardens of Heligan, West Dean)
- Free access to our wellbeing programme of events
- Free parking
- Option for discounted accommodation on-site

*We are an equal opportunities employer and welcome applications from all suitably qualified persons regardless of their race, sex, disability, religion/belief, or sexual orientation.*