



Head Chef – Troubadour Canary Wharf Theatre

**Opening October 2025 | 120 covers | Modern British menus**

**REPORTING TO:** Restaurant Manager

**LOCATION:** Troubadour Canary Wharf Theatre, Water Street, Canary Wharf, E14 5GX

**CONTRACT TYPES:** Full time, 40 hours per week across 5 out of 7 days Monday - Sunday, including evenings

**SALARY:** Circa £42,500 plus Tronc

We're looking for an ambitious and motivated Head Chef to launch and lead the kitchen of our brand-new 120-cover restaurant at the Troubadour Canary Wharf Theatre.

This is a rare opportunity to take full ownership of a brand-new kitchen, work with premium suppliers, and build your own team from scratch. With slick interiors, creative freedom over seasonal menus, and the buzz of a theatre audience alongside à la carte dining, this role offers the chance to put your stamp on one of London's most exciting new venues.

## What's in it for you

- A brand-new, fully equipped kitchen, no legacy systems or bad habits
- Creative freedom to design and evolve seasonal menus
- Collaborate with premium suppliers of fresh British produce
- Recruit, shape, and inspire your own brigade
- A mix of à la carte service and high-profile theatre & event catering
- Be part of a new cultural landmark in Canary Wharf

## The Role

As Head Chef, you'll be responsible for leading the kitchen day-to-day, ensuring high standards of food, service, and teamwork. You'll be a hands-on leader at the pass, supporting your team, maintaining consistency, and ensuring smooth service.

# Key Responsibilities

## Staff Management

- Lead, train, and motivate a kitchen team including Sous Chefs, CDPs, Commis and KPs
- Recruit and onboard new team members with the Restaurant Manager
- Foster a positive, inclusive, and professional kitchen culture with high retention

## Kitchen Operations

- Oversee all prep and service, maintaining quality and consistency
- Lead the pass during service, coordinating with FOH
- Ensure the kitchen is always clean, safe, and legally compliant

## Menu Development & Culinary Leadership

- Create and deliver seasonal, modern British menus
- Design bespoke menus for events, VIP functions and private hire
- Champion fresh, high-quality cooking with creativity and consistency
- Stay on top of food trends and maintain allergen, dietary & sustainability standards

## Food Safety & Compliance

- Ensure full compliance with HACCP, COSHH and Food Safety regulations
- Maintain 5\* EHO ratings with accurate logs and safety checks
- Lead risk assessments and train staff on kitchen health & safety

## Financial Accountability & Procurement

- Manage kitchen budgets, GP targets, and cost control
- Build strong relationships with suppliers, ensuring quality and value
- Lead stock control, ordering, and accurate reporting

## Events & Private Hire

- Work with the Events and Theatre teams to design and deliver menus for press nights, corporate events and receptions
- Adapt menus to suit different budgets, service styles and dietary needs

## Administration & Communication

- Manage rotas, payroll inputs, and training records
- Maintain supplier invoices, food safety logs, and operational checklists
- Contribute to weekly management meetings and cross-department briefings

## Person Specification

### Required

- 3+ years' experience as Head Chef or Senior Sous Chef in a high-volume, fresh food restaurant
- Strong background in scratch cooking and batch prep with fresh ingredients
- Experienced in both à la carte and event catering environments
- Exceptional leadership, communication and organisational skills
- Financial literacy with proven ability to hit GP targets
- In-depth knowledge of Food Safety and Health & Safety regulations
- Calm under pressure, reliable timekeeping, and a genuine passion for food
- Eligible to work in the UK, over 18, and flexible to work evenings, weekends & holidays

### Desirable

- Previous experience in a theatre, cultural or events-led venue
- First Aid qualification
- Personal Licence holder (or willingness to obtain)
- Interest in the arts and live entertainment

## About Troubadour

Troubadour builds and operates flexible, contemporary venues that bring together **world-class entertainment, hospitality, and culture**. This new restaurant will be at the heart of our Canary Wharf

Theatre, welcoming audiences, artists, and locals alike.

To apply, please send a CV and a covering letter to [jobs@troubadourtheatres.com](mailto:jobs@troubadourtheatres.com)