



Troubadour

CANARY WHARF THEATRE

TROUBADOUR THEATRES LTD

HEAD CHEF

JOB DESCRIPTION

REPORTING TO: Restaurant Manager

LOCATION: Songbird Restaurant, 2 Cartier Circle, Canary Wharf, E14 5HF (Located within Troubadour Canary Wharf Theatre, 11 Water Street, Canary Wharf, E14 5GX)

CONTRACT TYPES: Full time, 40 hours per week across 5 out of 7 days Monday - Sunday, including evenings, and bank holidays where required

SALARY: Full details available on request - base salary + TRONC - email jobs@troubadourtheatres.com for full information

We're looking for an ambitious and motivated Head Chef to 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 the reputation of a new venue as it launches to the public. 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.

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.

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

To apply, please send a CV and a covering letter to jobs@troubadourtheatres.com