



LIKE WORK, BUT BETTER

Bar Housekeepers Chefs (all levels) Kitchen Porters Servers Managers Hosts

If you're not looking for a challenge.....stop reading

We don't 'do' mediocre at Bear Inns. We don't serve an "acceptable" steak, a floppy salad won't leave the pass and if our panna cotta won't jiggle, it won't send.

Clean bedrooms don't cut the mustard...spotless ones do.

Getting through a shift isn't in our terminology but making others feel better with your energy is.

Our standards are high, we're as much about setting bars as we are about running them. So if you have the mentality of, "meh, that'll do..." then you won't.

For those who like a challenge, the people who get a tingle when they pour a brilliant pint or put up a dish they know it going to blow someone's mind - chefs with the balls to serve up a pear and know it's the best damn pear that punter will ever eat - that is who we want.

So ask yourself, "*Is that me?*"

If not, well, I hear Harvester is hiring....



So, who are we anyway?

It's simple, Bear Inns do one thing – run brilliant British Inns.

The idea is to keep things simple in an otherwise complicated industry. We believe that offering a few key things, done *very* well, there will be a sustainable and growing business in the long term that will benefit the surrounding community and provide opportunities for hard working and ambitious members of the team.

We aim to provide:

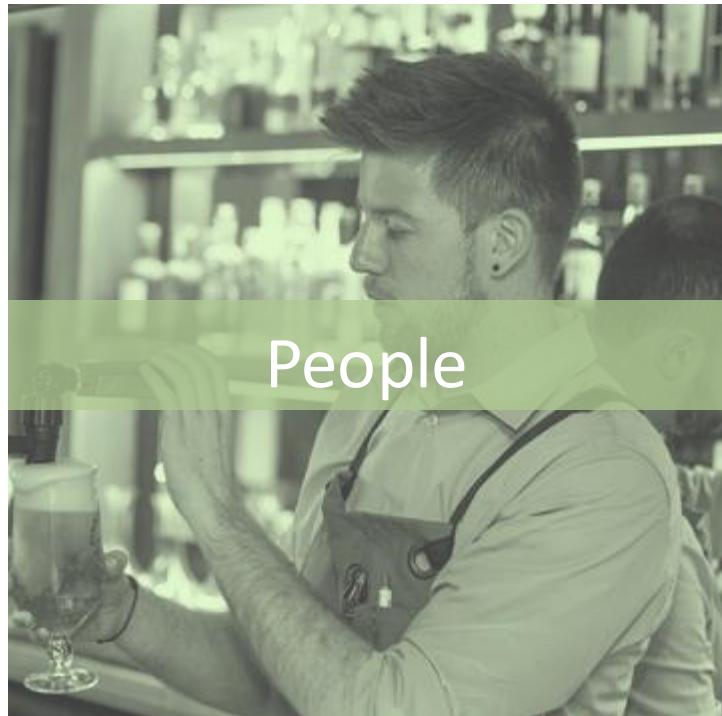
- *Brilliant food and drink in a energetic environment*
- *Memorable events and a comfy place to stay*
- *A real sense of community for guests and our team*

We want to be the “Best in Class.” And hiring the best makes that a lot easier.



Lets work together

Tired of your ideas not being heard? Sick of making the same old dishes? Frustrated killing it in the kitchen but getting nothing back but stained whites? Are you doing 20,000 steps a session on the floor with little to show for it? Sounds like you need to shake things up...



People



Properties



Perks

We, the people...

Our people are vital. We couldn't do what we do without them..

The guy on the right, he's one of our people, so what does he have to say?

“Why are you taking my picture?”

Let's try that again.. Why did you join the Bear Inns team, Krystian?

“The opportunity to write my own menus and source quality food from great local suppliers, plus I get to work with an amazing team and develop the chefs that work for me. As a Head Chef I can't ask for anything more.”

At Bear Inns we genuinely care about our people. We want you to be happy with us and we will do everything we can to continue your development with on the job or through formal training qualifications.

And the perks ain't bad either.



Our Properties

Our two successful inns are nestled within Cheshire's affluent villages of Tarporley and Malpas and attract guests from all over the county as well as further afield. Being able to offer 16 boutique bedrooms plus stunning event rooms in both, we can offer the perfect place for a meal, event or a getaway and our food offering sits at the heart of what we do.





THE LION AT MALPAS

Nestled away in the south west tip of Cheshire, a stone's throw from the borders with Shropshire and Wales - Malpas is a beautifully peaceful and historic village. The Lion has been a central part of Malpas village life for over three centuries.

“

What an incredible first visit to the Lion! I wish I lived around the corner. Lots of beautifully designed different places to sit and such friendly staff. The food was really well cooked and presented, a great combination of dishes you'd expect to see on a pub menu but some really good novel twists to boot. The bed was sooo comfortable....we'll be back!

Chris and Nikki Bywater

You will find a range of beautifully cooked dishes at lunchtime and in the evening. We strive to use the very best local ingredients. Our menus change frequently but we always retain a blend of those comforting pub classics as well as more eclectic dishes.



THE SWAN

T A R P O R L E Y

The 16th century Swan has been welcoming guests through its doors for over 400 years, and was once a convenient resting place for those travelling the 200 miles from London to Chester. Today, our 16 boutique bedrooms and welcoming bar and dining areas mean that The Swan continues to be a haven for visitors from far and wide.

*"Food is great, atmosphere is great,
beer is great - what more can you
want?" TripAdvisor, 2020*

Great food means using the best ingredients.

The team here at The Swan have created a seasonal menu featuring the very best British dishes with the occasional European twist, showcasing our relationships with local farms and producers.

The Perks

Finally, the good stuff. You scratch our back, we'll scratch yours, kapish? Get in on the action...

- 50% of all food
- 100% shared tips
- Annual pay review
- Visit to food and drink venues
- Stay away for £50
- Your birthday off
- Supplier trips
- In house incentives
- Competitive pay rates
- Team parties
- The Big Day Out



Plus our Bear bonus....



The Bear bonus

Success is a team effort. Our success is your success. Every year the management of Bear Inns takes 5% of the profits and gives it directly to our employees. Yes, you heard right..

The better we do, the better the bonus.

If we really smash it we could all buy yachts.





What about the food though?

Our ethos is essentially about fresh food, bought locally and prepared daily. Our freezer is the least important part of our kitchen (apart from the selection of delicious ice creams of course!)

Our menus are written on site, by our chefs and change regularly with all our chefs having an input into the final menu.

We believe in:

- Seasonality
- Putting a twist on the classics
- Sourcing what we can, as locally as we can
- Encouraging the whole team to suggest and create dishes for the menu



And other stuff?

Part of our DNA is to do what we can to make the people around us feel better. Can you boost a member of the team who is feeling tired? Perhaps, you find it a challenge to change a guest's day from 'ok' to brilliant,,,

We believe in:

- Honesty
- Commitment
- A sense of fun

We want you to be proud to work with us and to be proud of the part you play.

A photograph of a chef with a beard and a cap, wearing a white t-shirt and a brown apron. He is focused on plating a dish, which includes a sandwich and some potatoes. He is using a pair of tongs to place a piece of food onto the plate.

Lets talk!

If you like the sound of what we do e-mail your up to date CV to

careers@bearinns.co.uk

and organise to talk about how we can help you achieve your career ambitions.

For more info see:

www.theswantarporley.co.uk

www.thelionatmalpas.co.uk