



THE
IRON DUKE

GOOD NEWS, WE'RE HIRING!

Job Vacancy

Chef de Partie - Full Time

The Iron Duke is a much-loved pub offering excellent quality, home-cooked food that celebrates the very best of local and Estate reared produce. We are passionate about flavour, seasonality, and creating a welcoming environment where food brings people together.

We are looking for a reliable, enthusiastic and motivated Chef de Partie to join our kitchen team at The Iron Duke.

This is a hands-on role within a busy country pub kitchen, producing fresh, well-presented pub food to a consistently high standard. You will be responsible for running your section, supporting preparation and service, maintaining excellent kitchen standards and working closely with the wider team.

We are looking for someone who takes pride in their food, works well under pressure and wants to be part of developing a strong and successful food offering.

You must have the Right to Work in the UK. Sponsorship is not available for this role.

To Apply

Fill out our application form online to submit your application

wellington.co.uk/jobs

Contact Us

+44 (0) 1256 587796
wellington.co.uk

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WELLINGTON

THE ESTATE

The 1st Duke of Wellington returned to Britain and was treated as a hero after his final victory at the Battle of Waterloo. He was formally honoured and presented with the Estate in Hampshire, England, in 1815.

The centre of the Estate today is Stratfield Saye House, where the 1st Duke lived from 1817. To this day, it is still the private home of the 9th Duke of Wellington.

Now, over 200 years later, the Estate encompasses a portfolio of businesses and activities, including: Wellington Country Park, Wellington Farm Shop, Wellington Riding, The Barns at Wellington, Wellesley Prep School, and The Iron Duke.

WHAT WE OFFER

- Competitive salary/pay depending on experience.
- Input into specials and menu development.
- A supportive, friendly working environment.
- The opportunity to be part of developing the food reputation of a traditional country pub.
- Excellent staff discounts are available across all Wellington Estate businesses, including Wellington Country Park, Wellington Farm Shop, Wellington Riding, The Barns at Wellington, Wellington Arms Hotel, The Iron Duke and Bruce's Doggy Daycare.

For further information please visit: www.wellington.co.uk

KEY RESPONSIBILITIES

- Prepare, cook and present dishes to the agreed recipes and standards.
- Take responsibility for your section during preparation and service.
- Ensure food is served consistently, efficiently and to a high standard.
- Complete daily preparation and ensure your section is fully ready for service.
- Maintain excellent standards of cleanliness, organisation and food hygiene.
- Follow all food safety, allergen, HACCP and health & safety procedures.
- Check deliveries and ensure products are stored, labelled and rotated correctly.
- Follow FIFO procedures and monitor use-by dates.
- Help manage stock levels and communicate shortages to the Head Chef.
- Minimise food waste and assist with portion and cost control.
- Support chef and kitchen assistants where required.
- Work closely with the front-of-house team to ensure smooth service.
- Assist with daily and weekly kitchen cleaning schedules.
- Contribute ideas for specials, seasonal dishes and menu development.
- Support the Head Chef with the general running of the kitchen.
- Step up and take additional responsibility when senior chefs are unavailable.

WHAT WE'RE LOOKING FOR

- Previous experience working as a Chef de Partie, Commis Chef ready to progress, or equivalent.
- Experience within a pub, restaurant or fresh-food kitchen preferred.
- Good basic cooking skills and a genuine interest in food.
- Ability to work calmly and efficiently during busy services.
- Good organisation and time-management skills.
- Understanding of food hygiene and allergen procedures.
- Reliable, punctual and willing to work as part of a small team.
- Positive attitude and willingness to learn and develop.
- Flexibility to work evenings, weekends and bank holidays as required.

OUR EXPECTATIONS

At The Iron Duke, we want to serve great pub food, consistently. Every plate leaving the kitchen should be something we are happy to put in front of a guest.

We expect the kitchen team to take ownership of quality, cleanliness, preparation, communication and teamwork. The CDP plays an important role in helping us deliver an organised kitchen and a food offering that gives guests a reason.