



The Moor of Rannoch Restaurant & Rooms is located in the stunning wilderness of Rannoch Moor. Equally, a unique environment for our guests to visit as it is for our staff to live and work.

You won't find a Starbucks for your morning coffee, popping down the shops may take some time and the nightlife is a bit slower paced!

We do however have a fantastic espresso machine and we use locally roasted beans from Glen Lyon Coffee Roasters, staff coffees are unlimited! Rannoch has a brilliant dial-a-bus service with our local village Kinloch Rannoch a 35 minute journey. Staff are also entitled to 50% discount on trains from Rannoch Station to Fort William (55 minutes) and Glasgow (2 hours 20 minutes). There is also delivery from national supermarkets and amazon. Nightlife however is limited but there are some local events and music nights in the village halls. Stunning dark skies, stars and the occasional northern light displays are the benefit of our very remote location. Living in such a remote location does have its challenges but equally can be a very rewarding experience.

Our team consists of 5 staff including owners Scott & Steph. This means that each member of our small team is integral to providing the unique and personal experience that our guests enjoy. Looking through our reviews you can see that the personal interactions with all our staff leave a lasting impression on our guests. Scott & Steph live on-site and many of our guests feel like they are visiting friends when they stay, a large number of our guests are repeat visitors.

2000 guests each year visit us at Moor of Rannoch. There are 5 bedrooms, meaning that we have a maximum of 10 guests staying over each evening. Our restaurant can seat a maximum of 18 guests with some non-residents joining us each evening for dinner, these guests either travel from the surrounding Rannoch area using the dial-a-bus or some arrive and depart on the train.

- We only serve dinner in our restaurant, which consists of a 7 course menu which we change every day!
- The produce we use all comes from local or Scottish suppliers and we make everything in-house.
- Our bar has over 150 Scottish Malts, 50 Scottish Gins and a wine list of around 100 bottles
- Breakfast is also served to our resident guests.
- The Moor of Rannoch is closed every Tuesday & Wednesday so all our staff get two days off.
- Our positions are all full-time & permanent. However the Moor of Rannoch is closed in December & January so all our staff enjoy 2 months paid holiday with Christmas and New Year off.

Read on to see if you are the right candidate for this position...



Chef - Full Time

£25,000 + Tronc (circa £3K)

Start Date from 1st February

Accommodation available if required

5 days per week

1pm to 10pm

No Split Shifts

Tuesday/Wednesday Off

28 Days Statutory Holiday

(Time off however will be more as the restaurant is closed all December/January also one week closed May and September, full pay for 12 months, holiday entitlement is used during these periods)

The Role

You will be working along side Steph in the kitchen. Just the two of you to produce all the food required for service in the restaurant.

From stocks and sauces right through to desserts and petit fours. Using fresh Scottish produce you will assist in creating a new menu every day to showcase the ingredients at their best.

Dinner consists of around 7 courses for up to 18 guests. Some will be tasters from the kitchen for our guests to sample but there is also a choice of three starters, mains and desserts meaning that service is fast paced with dishes being cooked to order.

As we are a small team everyone assists with cleaning, stock rotation and stores.

You will also be interacting directly with guests as dishes are presented.



About You

Ideally we are looking for a chef with relevant kitchen experience in a similar quality environment, however our small team really is built around the right people.

You must be able to demonstrate a passion for high quality ingredients and a knowledge of produce

You must be willing to learn about our suppliers and interact with our guests to add to their experience

You must have attention to detail and be able to perform to consistent standards

You must be comfortable around dogs as we are a very dog friendly restaurant

You must be able to embrace living and working in a very remote environment

You must be a team player and be willing to assist any area of the business required to meet our guests needs

Please send BOTH a CV and a Covering Letter to

jobs@moorofrannoch.co.uk