



External Job Advert

Assistant Manager

Location: Taylors on the Green, Keighley, West Yorkshire

An exciting opportunity to join one of Britain's most respected and award-winning, independent breweries, where tradition, integrity and quality still take centre stage.

Why join Timothy Taylor's?

At Timothy Taylor's, we don't just serve food, we create experiences. Still proudly independent, our pubs have built a reputation for doing things the right way, not the easy way. That goes for our people too.

We're now looking for a passionate Assistant Manager to join our team on a full-time basis. If you thrive in a fast-paced environment, enjoy leading and supporting a team, and are committed to delivering great customer experiences, this could be your perfect next step.

The role: Assistant Manager

To support the General Manager in delivering an exceptional guest experience within a premium town pub and restaurant environment. The Assistant Manager will lead by example to ensure consistently high operational, service, and beer quality standards, while creating a welcoming and professional atmosphere for guests and team members alike.

The role plays a key part in upholding Timothy Taylor's reputation for quality, particularly through excellence in cask ale presentation, cellar management, and customer hospitality.

Key responsibilities:

- Support the day-to-day running of the pub and restaurant operation, ensuring consistently high standards of service, cleanliness, presentation, and atmosphere
- Deliver an exceptional guest experience by creating a welcoming, professional, and engaging environment that encourages repeat business and customer loyalty
- Support the General Manager in achieving operational, commercial, and service objectives across all areas of the business
- Lead, motivate, and develop team members through effective recruitment, onboarding, coaching, and performance support, fostering a positive culture aligned with company values
- Act as a role model within the business, leading by example and promoting high standards of professionalism, accountability, and teamwork
- Take ownership of the care, storage, and service of Timothy Taylor's cask ales, ensuring consistently excellent cellar standards and beer quality
- Develop team knowledge and capability in product awareness, cellar management, and pouring standards, while acting as an ambassador for Timothy Taylor's heritage and products

- Support stock management, cost control, waste reduction, and sales growth through effective operational management, product knowledge, upselling, and promotional activity
- Build strong relationships with guests, support local events and initiatives, and contribute to the reputation of the business within the local community
- Ensure compliance with all licensing legislation, food safety requirements, health and safety standards, and company procedures, supporting audit and inspection readiness at all times.

Who we're looking for

We'd love someone who:

- Previous experience within a premium pub, bar, or restaurant environment
- Experience in a supervisory or leadership role
- Strong understanding of cask ale handling and cellar management
- Passion for hospitality, customer service, and quality products
- Excellent communication and interpersonal skills.

Nice to have (but not essential):

- Experience working with Timothy Taylor's or similar premium cask ale brands
- Personal Licence Holder
- Cellar management or beer quality qualification/training.

What makes this role rewarding?

- **Real impact** – you shape team performance and guest experience
- **Grow fast** – build your leadership and management skills
- **Great team** – supportive, driven and proud of what they do.

Our culture

At Timothy Taylor's, we believe in quality - not just in our products, but in our people and how we work. We are professional but down-to-earth, structured but friendly. We don't believe in unnecessary bureaucracy, but we do believe in doing things properly - with integrity, precision, and pride.

What we offer

We believe great work deserves great rewards. As part of the Timothy Taylor's team, you'll enjoy a benefits package designed to support your wellbeing, work-life balance and long-term development:

- Up to £36,500 depending on experience.
- 20 days holiday, plus bank holidays
- Pension scheme
- Family-friendly policies to support you through life's key moments
- 'WeCare' - which provides easy access to 24/7 GP consultations, mental health support, get fit programmes and much more.
- Staff discount in our managed pubs - enjoy our food and ales on your time off!
- Cycle to Work scheme
- Bonus scheme
- Professional development support.

Interested?

If you'd like to be considered for the role or know anyone who would be interested, please send a CV to **Lorna Taylor, General Manager**, for consideration at **gm@taylorsonthegreen.co.uk** by no later than **Friday 8th May 2026**.