



THE Ffolkes

FFOLKES RECRUITMENT

BACKGROUND INFORMATION

The Ffolkes is a Grade 2 listed, 17th Century Coaching Inn, which has sat proudly on the route from the Midlands to Norwich for pretty much 300 years. It is literally on the gateway to North Norfolk and pretty much everybody travelling from the Midlands area and the North on their way to and back from North Norfolk and further East will pass by its door. It also sits conveniently next door to the Sandringham Estate and is in a good local catchment area with Kings Lynn and Fakenham nearby and several villages in the hinterland that surrounds.

We bought the Ffolkes Arms in June 2016 from a couple who had owned the business for 35 years. In January 2017 we commenced work on a significant refurbishment which looks to both, recapture the charm of the Coaching Inn, and offer superb facilities, product and service to its customers in the future.

The first phase of the refurb continues to the end of April when we will offer:

- 120 cover restaurant and bar over 4 feature areas
- Further 120 al fresco covers, all heated and under cover looking over superb children's facilities
- 6 luxury en suite bedrooms
- Function room for 120 seated with a great bar and private garden
- Indoor games room
- Excellent large car park

Work will continue until early summer when we will further offer:

- 18 more en suite bedrooms at 2 further price points to the existing 6.
- A possible Pie Shop

WHO WE ARE

The Ffolkes will be led by Adam Chapman as the Chef /Landlord. Adam has spent the last 9-10 years at The Kings Head, Holt and has been at The Ffolkes since we purchased it in June 2016.

Adam works as part of a business that has other interests. We currently own Byfords and The Kings Head in Holt, The Pigs at Edgefield, the Dial House, Reepham, Back to your place, Holt, and have a half share in The Assembly House, Norwich and Sponge, Holt.

As a complete business we offer a good range of employment opportunities and options delivering a product and service to an aspirational customer. Every location is different and supported by a central team covering marketing, accounts, and elements of recruitment, training, interiors and health and safety.

The Norfolk Passport mentioned below is our loyalty initiative where we offer 10% discount across all our experiences to card holders. Passports are free to subscribe to at norfolkpassport.com.

START DATE & KEY DATES 2017

TUESDAY 18TH APRIL | Team training will start. We will deliver a 2 week training schedule.

SUNDAY 31ST APRIL & MONDAY 1ST MAY (bank holiday weekend) | Open for 2 days to showcase the new Ffolkes.

WEDS 3RD MAY | The doors will officially open to Norfolk Passport holders which will start just under 2 weeks of 50% passport discount with our first full paying trading day being Saturday 13th May.



THE Ffolkes

FFOLKES OPPORTUNITIES

FRONT OF HOUSE

WAITING STAFF

Full time

Key part of the front of house service

WAITING STAFF

Part time, 16-30 hours a week

OCCASIONAL EVENT STAFF

Predominantly weekends to help with our functions and events

For all the opportunities shown please email info@ffolkes.org.uk

KITCHEN

PASTRY CHEF

Full time, £18-£22,000 salary

- depending on experience.

The Ffolkes will be famous for pies!

Making both savoury pies and desserts

CHEF DE PARTIE

Full time, £16-£18,000 salary

Taking control of an area of the product offer

COMMIS CHEF

Full time, £14-£16,000 salary

- depending on experience.

Assisting service and prep of busy kitchen.

Opportunity to learn in a good range of sections