

JOB DESCRIPTION

Job title: General Manager, Corner Café & Bar
Department: Tate Eats – Tate Modern
Reporting to: Commercial Director, Tate Eats
Responsible for: Assistant Managers, Supervisors, Café and Bar Team

Who we are:

The Company: *Tate Eats is unique in the cultural world, a hospitality business whose purpose supports the vision and reach of Tate in all four of its galleries. All our profits are returned to Tate championing the right to the richness of art for everyone.*

Our business is multi-faceted, we run restaurants, cafés and bars while delivering a vast range of events from film premieres to boardroom lunches. We are though much more than that, we have a pioneering roastery setting the agenda on gender equality in the coffee supply chain. We brew beer, we blend gin, we create teas, we have a multi award-winning wine programme, we visit farms, we research and write menus in response to Tate's diverse programme, and we collaborate with artists and curators.

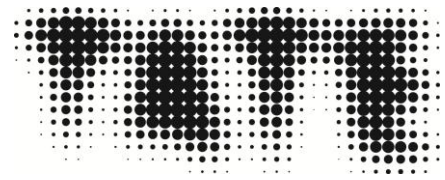
The Department: *Corner Café & Bar is a bustling deli café by day, offering fresh, seasonal food and expertly brewed coffee, before transforming into a sophisticated bar by night with a dynamic cocktail menu, craft beers, and carefully curated wines. With an energetic social programme, including live DJs, creative workshops, in-conversation events, and chef collaborations, it's a space where food, drink, and culture meet. During the summer months, the River Terrace comes alive, offering pizza, craft beer, and alfresco drinks on the lawn—making the most of its vibrant location. The space also has huge potential for private hire and group bookings, something we're keen to grow.*



The Disability Confident Scheme

Tate is committed to the employment, retention, training and career development of disabled people. In recognition of our commitment, Tate has been awarded the Disability Confident Scheme Symbol.

Tate is proud of its commitment to diversity and inclusion which is set out in our Tate for All strategy. This strategy aims to improve diversity and inclusion at Tate through a process of organisational change and to make diversity and inclusion part of everything we do. Tate therefore expects all of its employees to actively contribute to promote diversity and inclusion as part of their role



About the role:

This role requires a leader who thrives in multifaceted, high-energy environments. Someone who can shape the vision, elevate the customer experience, and ensure every moment at Corner is considered and executed to perfection. Any good hospitality business requires constant evolution, and fresh thinking is always required to:

- Grow trade and make the bar a true destination.
- Get the details right—morning, noon, and night—so every guest experience is seamless.
- Create an atmosphere that brings people back again and again.
- Expand our group booking business.
- Develop an outstanding, hospitality-focused team.
- Strengthen industry connections to bring in exciting activations and events.

This is a rare opportunity to take the reins of a versatile, evolving space within one of the UK's most exciting cultural institutions. You'll have the autonomy to drive trade, experience, and engagement, ensuring the café and bar thrive across day and night operations. If you have a love for hospitality, a passion for great food and drink, and a sharp operational mindset, this is a role where you can truly make an impact.

Main duties and responsibilities:

Shaping the Business

- Develop and maintain a clear identity for Corner Café & Bar—ensuring it delivers excellence throughout the day and night.
- Identify opportunities to increase revenue, customer spend, and overall footfall.
- Drive group bookings, positioning the space as a go-to venue.
- Stay ahead of trends—ensuring the bar's offer remains contemporary, relevant, and enticing.

Delivering a Seamless Experience

- Ensure the right atmosphere at every moment, from a relaxed café setting to a buzzing bar environment.
- Work closely with the Head Chef and Bar Team to ensure the food and drink offer is consistently high quality and well executed.
- Oversee front-of-house standards, ensuring all service interactions reflect warmth, efficiency, and professionalism.
- Respond to customer feedback—adapting and refining the offer as needed.

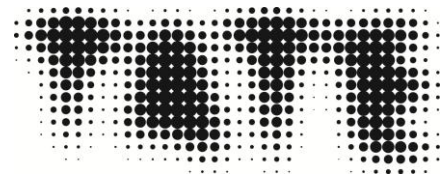
Leading and Developing the Team

- Recruit, train, and motivate a high-performing team, ensuring they are confident in both café and bar service.
- Foster an inclusive, energetic, and service-driven work culture.



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- Implement structured training and development, helping the team build product knowledge and hospitality skills.
- Work alongside the People team to ensure recruitment and performance management is fair, transparent, and effective.

Operational Excellence

- Oversee ordering, stock control, and cost management—ensuring financial targets are met.
- Maintain high standards of hygiene, health & safety, and compliance.
- Ensure the cellar and bar equipment are well maintained and operating smoothly.
- Manage rotas and scheduling in line with budgets and operational needs.

The New EU regulations on Food Allergens means that Tate Eats has a legal responsibility to provide the correct allergen information within the ingredients that is in the food we make for Tate customers. You are required by law to be aware of all the daily allergen information, given to your Manager by the Executive Chef and Group Senior Head Chef and communicate this to customers, upon request.

Who you are:

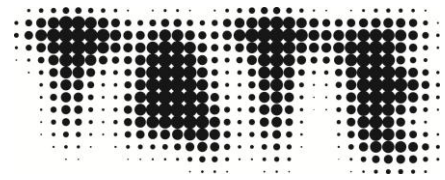
Essential:

- Proven experience leading a high-energy, high-revenue operation (circa £3 million per year / £58k+ per week).
- Deep understanding of financial KPIs, management accounts, and revenue-driving strategies.
- Experience leading a team of 20+, including Assistant Managers, bartenders, baristas, and general assistants.
- Able to demonstrate meaningful relationships in the industry—you know and work with the best wine merchants, brewers, distillers, mixologists, and artisans.
- Plugged into London's music and entertainment scene, using your network to program live music, schedule activations, and bring the space to life.
- A bold negotiator who knows how to leverage supplier deals that boost financial performance while maintaining brand integrity.
- An expert in proposition engineering—you understand how to craft menus, drinks lineups, pricing strategies, and offers that drive revenue and elevate the guest experience.
- Proven knowledge of delivering an unforgettable atmosphere—from lighting and music to pacing and service, you instinctively create environments people keep coming back to.
- Experience with casual dining concepts, particularly pizza and beer in an alfresco setting and takeaway/delivery formats.
- A personal licence holder.
- Industry qualifications in drinks, wine, spirits, or beer (WSET, Cicerone, or similar).



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- Ability to stay calm under pressure and solve problems on the go.
- Excellent leadership skills, with the ability to inspire and engage a team.
- Excellent communication skills, demonstrating the ability to communicate effectively and positively with all colleagues and with a diverse customer base
- Ability to work collaboratively within a diverse team and treat all colleagues with dignity and respect
- A positive role model and team member, conveying a professional attitude and appearance at all times.
- Ability to multi-task, manage time effectively and maintain a high degree of accuracy whilst working under pressure
- Demonstrate a flexible, pro-active approach and willingness to work when and as required by the operational demands of the business
- Has an interest in the aims, services and products of Tate Eats and is passionate about their own contribution to Tate

Desirable:

- Experience developing private hire and group booking revenue.
- Knowledge of food and drink marketing, social media, and promotions.
- An established industry network (promoters, record labels, cultural organisations) to support activations and collaborations.
- Tertiary qualifications in business or hospitality management.
- Experience working in a museum, cultural venue, or visitor attraction.
- Knowledge of Fourth or similar hospitality management systems.
- Food Safety Level 3 certificate or above.

Why join us?

We know that great people make a great business, so here's what we offer in return:

Work-Life Balance & Benefits:

- Generous holiday entitlement – starting at 22 days plus bank holidays, increasing to 27 days with length of service.
- Tate Day – a paid day off on Christmas Eve in addition to annual leave entitlement
- Free staff meals when working shifts over 6 hours.
- Cycle-to-work scheme – save money and spread the cost of a new bike.
- Quarterly performance awards – recognising outstanding contributions.

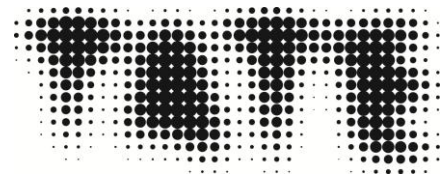
Financial Benefits:

- Management bonus scheme – a potential bonus of 10% of your basic pay, per annum based on business performance.
- Your Benefits – Access to a huge range of discounts at shops and websites through the online platform and on the Smart Spending App.



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- SmartTech & SmartFit schemes – get the latest tech or discounted gym memberships through Your Benefits and spread payments through your salary.
- Mediacash health plan – covering optical, dental, physiotherapy, and more.
- Tate discounts – discounts in all retail outlets, online shop and catering outlets.
- Recruitment reward scheme – a reward payment for successfully introducing a new employee to the organisation.

Wellbeing & Development:

- Blended working policy – a flexible approach to onsite and remote working.
- Additional leave purchase scheme - Purchase up to an additional 2 weeks' annual leave and split the cost over the year.
- Mental health support – EAP helpline providing access to 24-hour counselling, support and guidance over the phone and access to trained Mental Health First Aiders.
- Company-funded qualifications – from WSET Wine & Beer to SCA Coffee and range of management courses.
- Supplier & producer trips – learn more about the food and drink we serve from the people who make it.

Culture & Access:

- Free entry to Tate exhibitions – for you and up to 5 guests or complementary tickets for up to 6 friends and/or family members.
- Exclusive industry perks – through CODE Membership, NMDC access to national museums with your Tate pass and access to ICOM cards enabling free access to international museums and galleries.
- Tate Boat access – free travel between London sites during office hours.

At Tate Eats, we don't just offer jobs - we offer careers in a world where art, culture, and hospitality meet.



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