

TRINITY

Sommelier at Trinity Restaurant, Clapham

Job Title | Sommelier

Location | Trinity Restaurant, 4 The Polygon, SW4 0JG

Join us at Michelin star restaurant, Trinity. A cornerstone of the London dining scene, we celebrate our 20th anniversary this year. Under the direction of Chef Adam Byatt, Trinity has built a reputation as a timeless classic, showcasing refined British cuisine with precision and elegance.

This is a rare opportunity to be part of a truly wine-focused restaurant, working with a dynamic 600-bin wine list that reflects both depth and innovation. With one of London's most engaging and evolving wine programmes, Trinity offers the ideal environment for a sommelier looking to develop at the highest level.

The Position

We are on the lookout for an experienced and dynamic Sommelier with a genuine passion for wine, eager to share that enthusiasm with our guests and team. In this role, you will work closely with our Head of Beverage, Wieteke Teppema, and the Trinity front-of-house team to elevate our guests' dining experience and bring our extensive and evolving wine list to life. As an important member of our hospitality team, you will oversee your own section of the restaurant, providing exceptional table service and guiding guests through our diverse wine offerings. Your role will also involve the organization and administration of our wine program, ensuring it operates seamlessly. You will be involved in delivering our in-house wine training program for all Front of House staff.

The ideal candidate will have several years of experience in a high-profile restaurant setting, whether as a waiter or sommelier, and will demonstrate genuine warmth and a commitment to outstanding hospitality. A strong desire to deepen your wine knowledge and a drive to excel as a top-tier wine professional are essential.

We offer extensive training and genuine opportunities for career progression to support your advancement in the wine industry and this role is offered within a spirit of mentorship.

Salary & Benefits

- Industry-leading pay rates with all tronc returned to staff
- 28 days of holiday entitlement per year
- Staff meals twice a day
- Comprehensive in-house training
- Generous staff discounts on wine purchases
- 25% off all affiliated restaurants
- Closure over Christmas and January
- Uniform provided