The Holland in Kensington will be an exciting pub in West London specialising in great food and drinks and a fun atmosphere. The building is split over two levels with an upstairs 30 cover restaurant and the ground floor 30 cover pub. The site is currently in development and we hope to open toward the end of June. We are hoping to join and meet B-Corp regulations as soon as we can.

The aim is to create a fun atmosphere for our guests and let them relax in our capable hands. We want to strive to make our pub the go to for locals and a destination for the residents of West London and beyond.

The team we are looking for will be encouraged to make suggestions and inform how we grow as a business, nothing is set in stone, we will encourage the team to do further training at our expense in order to help them be the best they can be. We are also looking to hire apprentices and get new people on to apprentice schemes in order to nurture the next group of Hospo professionals into the industry. Everyone will be paid the London Living Wage as a base.

We would love to organise trips to meet the suppliers of our food and drinks and to tell the stories of the people whose hard work and effort goes into fortifying our guests and team!

The company stands for creating the best environment for all those who cross our threshold. We want our team, our guests and our suppliers to be treated like the heroes they are. We are in the hospitality industry to be hospitable to all those who we interact with. That is one of the reasons we want to become a B-Corp. We want everyone to feel wanted and loved. We believe that attitude is everything and if we have fun that shines through to our guest experience.

We would like to make the pub as environmentally sound as possible and have an expectation that our team want to help us achieve the smallest footprint on our environment.

We want to explore the UKs wild larder and produce the simplest and best food using the finest seasonal ingredients we can get our hands on and regularly change the menu, with full input of the staff, to give ourselves new challenges and to keep learning.

The wine and beverages will be a focus on drawing the crowd in and the aim is to have regular wine training for staff with an expert wine educator and hold events for our wine producers and suppliers for our guests and our staff.