

PUBLIC HOUSE

Mid Weight Interior Designer Job Description

Department: Studio

Reporting to: Studio Design Manager

Location: London

About us:

Public House is a collection of pubs in London & the Cotswolds. We take immense pride in our identity within the UK, nurturing our pubs to showcase the incredible produce grown and raised in our country.

We are proud of our British identity and believe pubs are essential community hubs of hospitality.

Our goal is to make them central to their communities by showcasing the fantastic local produce from our farmers. By working with them, we aim to create a mutually beneficial relationship between farming and hospitality.

We are committed to supporting British produce and encouraging the next generation to join the industry. By showing how it helps the environment and offers many different career paths, we hope to inspire more people to get involved.

A major shift is needed to preserve both the essence of pubs and the farming we value.

Job overview:

We are seeking an experienced and highly skilled Mid-weight Interior Designer to join our in-house design studio. This is a hybrid role spanning both design and technical disciplines, requiring the ability to move fluently between creative concept development and the production of detailed, documentation – all in service of a single, cohesive brand concept across our hospitality portfolio, with a particular focus on restaurant and pub environments featuring open kitchen concepts.

The successful candidate will be responsible for developing and delivering comprehensive technical documentation from concept design, including plans & elevations, bespoke furniture drawings, joinery details and rendering packages – while also contributing meaningfully to the evolution of the brand's design language. The role requires excellent technical ability alongside a strong design sensibility, a thorough understanding of the design and build process, and proven experience delivering restaurant projects – including open kitchen layouts – from concept through to completion. Candidates must demonstrate familiarity with the specific technical and regulatory requirements for restaurants and pubs associated with open kitchen design, including kitchen ventilation, extraction coordination, and the integration of back-of-house operations within guest-facing spaces.

Prior experience working within or for a design-led, chic hospitality brand is essential.

Candidates should have a strong appreciation for considered aesthetics and the ability to immerse themselves in a single brand vision – translating it into precise, buildable technical documentation without compromising design intent.

Key Attributes:

Technical • Detail-oriented • Quality-driven • Hands-on • Organised • Proactive

Design & Documentation

- Produce detailed drawing packages for our Restaurant and Pub projects including plans, elevations, sections, joinery details, bespoke furniture drawings, and architectural details.
- Develop and coordinate technical design information from concept stage through to construction.
- Prepare accurate FF&E documentation, schedules, specifications, and material information.
- Produce high-quality visualisations, renderings, and presentation drawings to support design development and stakeholder approvals.
- Ensure all designs align with brand identity, guest experience objectives, and operational needs.
- Maintain a high standard of design quality and attention to detail across all projects.

Project Delivery

- Support the delivery of interior design projects from concept through to completion.
- Coordinate with construction teams, architects, consultants, fabricators, and suppliers to ensure successful project execution.
- Assist in resolving design and construction challenges with practical, buildable solutions.

Founder & Ad-Hoc Design Support

- Respond to day-to-day design requests from the founders, including pop-ups, special projects, and rapid-turnaround concepts.
- Provide creative input and design solutions for evolving business needs.
- Support fast-paced concept development while maintaining design quality and consistency.

Experience & Skills

- Proven experience as an Interior Designer with a strong technical focus within hospitality, lifestyle, or experiential environments.
- Strong portfolio demonstrating delivered hospitality projects (restaurants, bars, hotels, members' clubs, etc.).
- Excellent understanding of the full design and construction process.
- Demonstrable experience producing comprehensive drawing packages.
- Advanced skills in AutoCAD essential. Proficiency in Adobe Creative Suite. SketchUp, 3dsMax or similar modelling & rendering software desirable.

Personal Attributes

- Highly organised and detail-oriented.
- Strong technical problem-solving ability.

- Able to manage multiple projects and deadlines simultaneously.
- Proactive and solutions-focused.
- Collaborative and professional approach.
- Comfortable working in a fast-paced project environment.
- Passionate about delivering high-quality hospitality environments through technical excellence.

Please note that the above is only an outline of the main role and responsibilities and that there will be additional day to day duties expected to ensure the smooth and effective day to day running of the area.

Package & Benefits

- Salary Attractive
- 50% off food and drink for up to 4 people
- Access to our benefits platform with discounts on lifestyle, Shopping, food & drink + Many more.
- 24/7 employee support helplines, including online GP access, mental, physical and financial support
- Access to wage stream
- 28 days' holiday per year incl bank holidays
- Training opportunities
- Employee referral scheme

Please send application to people@publichousegroup.com