

THE WILD TEAM

Nurturing Inclusivity & Personal Growth

Our approach to team culture is rooted in fostering an inclusive, growth-oriented environment where everyone can thrive, in line with the broader ethos of sustainability and care.

• Inclusivity & Collaboration

The whole of Wild Shropshire operates with a highly collaborative culture, where Head Chef James Sherwin ensures that every team member is actively involved in the creative process, whether it's developing daily menus or brainstorming new sustainable practices. This collective approach makes each individual feel valued, with their contributions directly shaping the guest experience and the restaurant's ethos of sustainability. Moreover, the restaurant's commitment to inclusivity extends beyond the team itself, promoting diversity and welcoming different perspectives to enrich both the workplace and the dining experience.

• Continuous Education & Professional Growth

As part of our growth, we actively work on sustainability projects such as our organic farm and fermentation lab, which offer learning opportunities and skill development for staff in areas like regenerative farming, food preservation, and food sustainability. Additionally, we further the development of Front of House staff by aiding in funding WSET (Wine & Spirit Education Trust) courses. This gives team members the opportunity to gain internationally recognised qualifications in wine and spirits, which enhances their personal expertise as well as elevates the dining experience for guests. By investing in team members, we not only empower employees with valuable life skills, but also nurture their personal growth within the hospitality industry.

• Sustainability as a Core Value

Sustainability is a driving force behind both the restaurant's culinary operations and its team culture. The restaurant's ethos of minimal waste and regenerative farming extends to how the team functions. Together, they focus on reducing food waste, mastering preservation techniques, and incorporating sustainable practices into their daily routines. Additionally, by recognising the sustainability of having both tieThis shared mission not only helps the environment but also cultivates a sense of purpose and pride among staff.

Work-Life Balance & Time for Family

Wild Shropshire values its employees' personal time and prioritises a work-life balance that allows staff to spend time with family and recharge. Head Chef James Sherwin wanted there to be a focus on work-life balance and personal development within the hospitality sector. He is committed to ensuring that everyone has a workable schedule that accommodates their personal lives. By encouraging time off and flexible schedules, the restaurant fosters a healthier, more motivated team. This respect for personal time is a cornerstone of their work culture, reflecting their belief that well-rested, fulfilled staff contribute more effectively to the restaurant's success. This unique approach emphasises reducing burnout, a common issue in the restaurant industry, recognises the value of having time off with family, and providing a healthy, supportive space where team members can grow both professionally and personally.

This holistic approach results in Wild Shropshire being not just a dining destination but a place where team members are encouraged to innovate, develop, and care for the planet in an inclusive, growth-oriented environment.