

# Sophie Kelleher

Bartender

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**Gregor MacPherson**  
The Clydeside Distillery

Dear Gregor,

I saw the Senior Bartender vacancy at The Clydeside Distillery bar and wanted to apply. I have been mixing at The Finnieston for the past three years. Making 150-200 cocktails per shift on busy weekends, and the opportunity to work in a bar centred around whisky and Scottish spirits, with an emphasis on the story behind the drink, is something I have been looking for.

At The Finnieston, I developed 8 original cocktails for the autumn/winter 2025 menu using seasonal Scottish ingredients. Sloe berries, heather honey, and brambles, and 3 of them outsold the previous menu's best sellers by 20%. I manage bar stock and ordering and have held GP at 74% consistently against a 72% target. I also train and supervise three junior bartenders, running weekly tasting sessions on spirits and technique. Before The Finnieston, I spent 18 months at the Kimpton Blythswood Square hotel where I designed afternoon tea cocktail pairings that increased average spend by £8 per head, generating an estimated £18,000 in additional revenue over six months. I finished third out of 24 bartenders at the Glasgow Cocktail Week 2024 speed challenge.

I hold WSET Level 2 in Spirits, a Scottish personal licence, and a CIEH Level 2 in Food Safety. I volunteer at charity cocktail events across Glasgow and have helped raise over £14,000 for local causes. I would welcome the chance to come in and discuss the role over a dram.

Best regards,

Sophie Kelleher